DEPARTMENT OF
PRIMARY INDUSTRIES

Dipping for Quarantine

ICA-01: Treatment for control of Queensland fruit fly
Version 6.2

Victoria
The Place To Be

REVISION REGISTER

Date of Issue	Amendment Details
01/02/2006	Sixth Issue – Addition of Chemical Information
04/05/2006	Sixth Issue, Rev 1 – Update of PHAC add in COL
09/02/2011	Version 6.2: clarify treatment requirements (6.0), amend Treatment Record (app 2)

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For further clarification or advice on any area covered in this publication, please contact Plant Standards on (03) 9210 9390 or at www.dpi.vic.gov.au/psb

Authorised by the Victorian Government
Department of Primary Industries
Plant Standards
621 Burwood Highway, Knoxfield, Victoria 3156

Contents

1. Purpose

The purpose of this procedure is to describe:

(a) the principles of operation, design features and standards required for dipping equipment; and

(b) the responsibilities and actions of personnel;

that apply to dipping produce for the quarantine control of Queensland fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. Scope

This procedure details requirements for businesses operating under an ICA to:

- post harvest dip produce which are hosts of Queensland fruit fly;
- certify that produce has been treated as required.

Dipping under this ICA is not suitable for use on capsicums, strawberries and defective flower end-type pawpaws.

Stonefruit and citrus (excluding mandarins) may not enter WA under this ICA procedure.

Some intrastate or interstate markets may require additional quarantine certification other than dipping as a condition of entry.

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

Information on the intrastate and interstate quarantine requirements can be obtained from the Plant Standards Branch, DPI.

3. References

PSW-02 Guidelines for Completion of Plant Health Assurance Certificates

Plant Health and Plant Product Act 1995 (the Act)

4. Definitions

Accredit	means to accredit persons to issue Assurance Certificates
Application for Accreditation	means an application for accreditation of a business.
Approved laboratory	means a laboratory approved by the National Association of Testing Authorities (NATA) or DPI.
Authorised Signatory	means a person of an ICA accredited Business whose name and specimen signature is provided as an Authorised Signatory on the Application for Accreditation.

Business	means the legal entity responsible for the operation of the dipping facility and ICA arrangement detailed in the Business' Application for Accreditation.
Capsicum	means the large bell-pepper forms of *Capsicum annuum.*
Certification Assurance	means a voluntary arrangement between DPI 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.
Dipping	means full immersion in a specified chemical mixture.
Facility	means the location of the dipping operation covered by the Interstate Certification Assurance arrangement.
Inspector	means person authorised as an inspector 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.
Pawpaw/papaya	means fruit of the species *Carica papaya.*
Queensland fruit fly	means all stages of the species *Bactrocera tryoni.*

5. Responsibility

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

The **Certification Controller** is responsible for:

- representing the Business during audits and other matters relevant to ICA accreditation;
- ensuring the Business has current accreditation under this procedure;
- training staff in their duties and responsibilities under this procedure;
- ensuring the Business and its staff comply with their responsibilities and duties under this procedure;
- ensuring that all dipping is carried out in accordance with this procedure;
- obtaining and reading the specific Material and Safety Data Sheet for the chemical product intended for use; and
- ensuring a workplace risk assessment is conducted in compliance with the Occupational Health and Safety (Hazardous Substances) Regulations 1999 (Victoria).

The **Treatment Operator** is responsible for:

- preparing and maintaining dip mixtures and top-up mixtures;
- maintaining dip preparation, top-up and treatment records;
- maintaining dip concentration testing analysis records;
- disposal of spent dipping solution and chemical containers in accordance with EPA Guidelines;
- where applicable, calibrating mechanical fruit feeding equipment and maintaining calibration test records; and
- maintaining dipping equipment.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by an Assurance Certificate under this procedure are identified; and
- maintaining copies of all Assurance Certificates issued by the Business.

The **Authorised Signatories** are responsible for:

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

6. Requirement

The quarantine control of Queensland fruit fly on produce certified for treatment under this procedure must be treated in accordance with this procedure and the label recommendation.

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

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

The Business must use chemical products in accordance with the instructions included on the products approved label and this ICA Operational Procedure, and follow any first aid, safety, protection, storage and disposal directions on the product label.

Businesses who treat produce for fee or reward are required to hold a Commercial Operators Licence with the Department of Primary Industries, contact the Customer Service Centre (136 186) for information.

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

All Produce certified for post-harvest treatment under this program must be treated in accordance with the following:

Product

Products to use are those that contain 400 g/L Dimethoate as the only active constituent.

Treatment

Produce must be treated in accordance with one of the following options:

Option 1: Any Produce (except Peaches) -

- treat by full immersion of the fruit for a period of not less than 60 seconds in a mixture of 100ml chemical in 100L water. This makes up a mixture of **400 ppm dimethoate.**

Option 2: Peaches and any other stonefruit -

- treat by full immersion of the fruit for a period of not less than 60 seconds in a mixture of 50ml chemical in 100L water. This makes up a mixture of **200 ppm dimethoate**.

Stonefruit other than peaches may be treated with a mixture containing either 200ppm or 400ppm dimethoate. Peaches must only be treated at 200ppm dimethoate.

DO NOT undertake this treatment on peaches, apricots and cherries that have been subjected to pre-harvest applications of dimethoate sprays.

Dipping must be the last treatment before packing, except that a non-recovery gloss coating ("wax") may be applied to citrus not less than 60 seconds after treatment.

Citrus fruit may be washed, treated with a fungicide and/or a gloss coating applied a minimum of 24 hours after dipping.

7. Treatment Procedures

7.1. Dip Preparation

The Treatment Operator shall prepare a fresh dip mixture at a minimum of every 48 hours or more frequently as required.

Unused dip mixture may be held overnight for use the next day, however the mixture must be thoroughly mixed for at least two minutes prior to further use.

Periods longer than 48 hours may be considered where a Business can demonstrate by analysis of the chemical mixture (refer 7.5) the ability to control and maintain concentration for a specified longer period.

7.1.1. Volume Of The Dip Tank

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

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

7.1.2. Dip Mixture Preparation Chart

The Business shall maintain a Dip Mixture Preparation Chart (Attachment 3) or similar record in close proximity to the dipping equipment.

The chart shall provide the following details:

(a) the total volume in litres of the dip tank when filled to the **maximum mixture level** mark;

(b) the volume in millilitres (mL) of concentrate required to achieve required concentration in a full tank of the made up dip mixture;

(c) the volume in millilitres (mL) of concentrate required to achieve required concentration in a full tank of the made up dip mixture for **incremental volumes** or top-up volumes used (refer 7.3); and

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

7.1.3. Ensuring Correct pH

Dips shall be maintained at a pH below 7.0 to prevent breakdown of the chemical.

The Treatment Operator shall regularly check the dip mixture to ensure correct pH by testing with a pH tester. Dip pH checks shall be recorded by the Treatment Operator.

After measuring the pH, the Treatment Operator shall determine if a pH buffer is required.

An acidifying buffer may be used to achieve and maintain an acceptable pH level.

7.1.4. Pre-Dipping Treatments

Fruit can be treated with water or other chemical treatments prior to dipping provided there is enough time for the majority of the water to drain off and minimise the dilution of the dip mixture.

The direct addition of chemicals to the wash water, or carriage of chemicals on fruit, that raise pH or otherwise reduce the effectiveness of the pesticide should be avoided.

Where fruit has undergone pre-dip washing or chemical treatment, a dip top-up program may be required to maintain the dip mixture concentration within the required tolerance (refer 7.3).

7.1.5. Dip Preparation Records

Records of dip mixture preparation shall be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water used to prepare the dip mixture (refer 7.4).

7.2. Dipping

Fruit should be clean before dipping to avoid fouling the dip mixture and restricting or reducing contact of the chemical with the fruit surface. Fruit must be dipped with full immersion for a period of not less than 60 seconds.

7.2.1. Manual Fruit Immersion

The Treatment Operator shall ensure all fruit is placed into appropriate dipping containers. These containers must be made from a material that allows adequate circulation of the dipping mixture over and around the fruit. For example, plastic crates, wooden slatted or open metal bulk bins or perforated plastic buckets may be used.

Place the containers into the dip, ensuring that all fruit is fully immersed and fruit does not float from containers. A mesh lid or other device may be required to ensure all fruit remains fully immersed during dipping.

Allow the minimum time period for the fruit type after complete immersion. An accurate timing mechanism capable of measuring time to the second shall be used for timing fruit immersion.

Remove the container from the dip and allow the pesticide mixture to drain from the container.

Repeat the process until all fruit has been treated.

7.2.2. Mechanical Fruit Feeding

The Treatment Operator shall ensure mechanical fruit feed equipment is designed and operated to ensure fruit remains completely immersed in the dip mixture for the required time period (refer 7.7).

Operation of equipment and volume of fruit feeding through the dip shall be carefully monitored by the Treatment Operator to ensure fruit is prevented from being pushed or carried through the dip in less than the required time period.

7.2.3. Last Treatment Before Packing

Dip treatments must be the last treatment before packing.

With the exception of citrus, the Treatment Operator shall ensure that no other treatments, such as fungicide treatment or washing, are applied to fruit between dipping and packing. However, other processes may be approved provided they do not affect the efficacy of the dip treatment.

Citrus fruit only may:

(a) have a non-recovery gloss coating (wax) applied at least (60) seconds after dipping; or

(b) be washed, fungicide treated and/or have a gloss coating applied at a minimum of 24 hours after dipping.

7.3. Topping Up

During the dipping process it may be necessary for the Treatment Operator to top-up the dip mixture to maintain dip concentration and/or volume. This is done by adding the required volume of water and the required volume of concentrate to the dip mixture as determined by the facility's top-up program (refer 7.3.1).

Add the required amount of concentrate to the dip tank prior to topping-up with water (if required) to assist mixing of the chemical and the water.

Add the required volume of water (if required) to the dip tank using a graduated measuring vessel or a liquid metering device, or use **incremental volume** marks indicated on the side of the dip tank.

Ensure that the chemical is completely diluted in all of the water by thoroughly mixing the tank for a minimum of two minutes before recommencing the dip operation.

7.3.1. Top-Up Program

A facility, which uses topping-up as a means of maintaining dip volume and/or concentration, must develop and document a top-up program for maintaining dip concentration.

The top-up program shall state:

(a) the frequency of topping-up based on the quantity of fruit treated or time; and

(b) the quantity of concentrate and water required to be added.

The business shall provide evidence that the dip top-up program being used is effective in achieving and maintaining dip concentration within ± 15% of the required concentration (refer 7.5).

7.3.2. Top-Up Preparation Records

Records of dip top-up preparation shall be maintained by the Treatment Operator which record the date, time and volumes of concentrate and water added to the dip mixture (refer 7.4).

7.4. Treatment Records

The Treatment Operator must record all dip mixture preparation, top-up mixture preparation and fruit treatment using a Dip Mixture Preparation, Top-Up and Treatment Record (refer Attachment 2) or records which capture the same information.

7.5. Dip Concentration Testing

The Business must verify the ability to achieve and maintain dip concentrations within ± 15% of the required concentration by providing results from the analysis of samples of a dip mixture from an approved laboratory.

7.5.1. Frequency of Sampling

Samples shall be gathered and tested:

(a) once prior to initial audit of the facility; and

(b) at least annually during each season thereafter.

Annual sampling is required during the season for each fruit species being treated where there is a change to the method of processing the fruit (ie one species is dipped wet and the other dry), or in chemicals or other treatments applied to the fruit prior to dipping (ie one species is treated with a fungicide and one is not) where these may materially affect the maintenance of the dip mixture concentration.

Dip samples shall be collected at a minimum of:

(a) immediately following preparation of a fresh dip mixture; and

(b) at cessation of treatment after the chemical mixture has been used to treat the maximum quantity of fruit that will be treated in the facility before a dip mixture is discarded.

Additional dip samples required for a facility using a top-up program shall include a sample of a dip mixture taken immediately prior to topping-up the mixture according to the facility's documented top-up program.

7.5.2. Collection of the Sample

Samples of a minimum of 200 mL shall be taken from the centre of the dip tank after thoroughly mixing and placed in a clean glass sample bottle with a secure watertight lid.

7.5.3. Storing and Packaging the Sample

Samples should be stored under refrigeration and dispatched within 24 hours of collection to minimise losses in chemical concentration.

Samples must be carefully packaged to prevent damage in transit and comply with any hazardous chemical packaging and transport requirements.

Samples shall be accompanied by a completed Chemical Treatment for Analysis form (refer Attachment 4).

7.5.4. Chemical Mixture Analysis Records

Results of the analysis must be retained by the Business for a minimum of 24 months from receipt and be made available when requested by an Inspector (refer 9).

Details of chemical mixture analysis results shall be maintained using a Chemical Mixture Analysis Record (refer Attachment 5) or records which capture the same information.

Once accredited, any deficiency in an analysis result **must**, as soon as practical, be reported to DPI so an investigation can be carried out to determine the cause and rectify any problems.

7.6. Disposal of Dip Mixture

Disposal of spent dipping solution must be carried out in accordance with the provisions of the *Environment Protection Act 1970* and the *Environment Protection (Prescribed Waste) Regulations* 1998. Large volumes of spent dipping solution could be discharged to sewer via a licensed trade waste agreement with your local water authority or transported off-site by an EPA-approved waste transporter to an EPA-licensed waste treatment facility. Smaller volumes of spent dipping solutions can be managed on-site by using EPA publication 645 *Interim Guidelines for the Disposal of Waste Fungicide Produced by Apple and Pear Growers* for guidance.

Empty chemical containers must be triple rinsed and if eligible can be recycled via the drumMUSTER program or managed in accordance with EPA publication 344.1 *Transport and Management of Used Containers.*

7.7. Dip Calibration - Mechanical Fruit Feeding

The Treatment Operator shall carry out calibration tests on mechanical fruit feed equipment, at a minimum of:

(a) once immediately prior to commencement of treatment and certification of produce each season for each fruit type being treated; and

(b) once a month during each fruit season.

Calibration tests may be carried out by placing an identifiable piece of fruit (eg. Marked with waterproof ink) on the feed mechanism with a normal flow rate of other fruit. The Treatment Operator times the period that the marked piece of fruit is immersed in the dipping mixture.

This process is repeated three times and on each occasion the fruit must remain fully immersed in the dipping mixture for the minimum time period.

If any of the tests reveal that the fruit is not remaining fully immersed for the minimum time period, the equipment shall be adjusted and the procedure repeated until a satisfactory result is achieved.

7.7.1. Dip Calibration Test Records

Records of mechanical fruit feed calibration tests shall be maintained by the Treatment Operator, which record:

(a) the name of the person conducting the test;

(b) the date of testing; and

(c) the results achieved during the test.

An example Dip Calibration Test Record is included as Attachment 6.

7.8. Dip Maintenance

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

7.9. Post Treatment Security for Tasmania

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

Treated fruit shall be held for the minimum practical period after treatment before it must be secured against reinfestation.

Any fruit, which is stored outside the treatment facility after treatment and prior to dispatch, must be held under secure conditions.

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

Completed pallets shall be held for the minimum practical period before placing in secure conditions.

Certified fruit must be stored at and transported from the facility in secure conditions, which prevent infestation, by fruit fly. Secure condition include:

(a) unvented packages;

(b) vented packages with the vents secured with gauze/mesh with a maximum aperture of 1.6mm;

(c) fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6mm;

(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 1.6mm.

The Business shall have adequate procedures in place that prevents the mixing of treated and untreated fruit at the facility.

7.10. Dispatch

7.10.1. Package Identification

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

- the Interstate Produce number of the Business that operates the approved facility in which the produce was treated;
- the words “MEETS ICA-01”; and
- the date (or date code) on which the fruit was treated;

prior to the issuance of an Assurance Certificate by the Business under this Procedure.

Produce that has not been verified as conforming to the requirements specified in this Procedure shall not be marked as stated above.

7.10.2. Assurance Certificates

The Authorised Dispatcher shall ensure an Assurance Certificate is completed and signed by an Authorised Signatory of the Business prior to consignment of produce to a market requiring certification of dip treatment.

Assurance Certificates shall be in the form of a Plant Health Assurance Certificate (refer Attachment 1).

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

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

7.10.3. Assurance Certificate Distribution

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

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

8. Accreditation

8.1. Application for Accreditation

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

8.2. Audit Process

8.2.1. Initial Audit

Prior to accrediting a Business, an Inspector carries out an initial audit of the Business to verify the ICA system is implemented and capable of operating in accordance with the requirements of the 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 Certificate of Accreditation (refer 8.3).

8.2.2. Compliance Audits

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

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

A compliance audit is conducted:

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

On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months from the date of provisional accreditation (refer 8.3).

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

Unscheduled compliance audits may be conducted at any time to investigate reported or suspected 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 ICA arrangement. Businesses seeking re-accreditation must lodge a renewal application prior to accreditation lapsing, or if accreditation has lapsed, prior to being accredited to certify produce under the ICA arrangement.

8.3. Certificate of Accreditation

An accredited Business will receive a Certificate of Accreditation for an Interstate Certification Assurance Arrangement detailing the facility location, procedure, scope (type of produce and chemical 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 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 by the Assurance Certificate.

8.4. Non-conformances and Sanctions

8.4.1. Non-conformances

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

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

8.4.2. Incident Reports

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

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

8.4.3. Suspension and Cancellation

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

Any action taken by the DPI 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.

8.4.4. Prosecution

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

9. Records and Document Control

9.1. ICA System Records

The Business shall maintain the following records:

(a) Mixture Preparation Chart;

(b) Mixture Preparation, Top-Up and Treatment Record;

(c) Chemical Mixture Analysis Record;

(d) Dip Calibration Test Record (if mechanical fruit feed equipment is used); and

(e) the duplicate copy of each Plant Health Assurance Certificate issued by the Business.

ICA system records shall be retained for a period of not less than 24 months from completion. ICA system records shall be made available on request by an Inspector.

9.2. ICA System Documentation

The Business shall maintain the following documentation:

(a) a copy of the Business's current Application for Accreditation;

(b) a current copy of this Operational Procedure; and

(c) a current Certificate of Accreditation for an Interstate Certification Assurance Arrangement.

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

10. Attachments

Attachment 1	Plant Health Assurance Certificate (PSF-003)
Attachment 2	Mixture Preparation, Top-Up & Treatment Record (PSF-087)
Attachment 3	Mixture Preparation Chart (PSF-359)
Attachment 4	Chemical Treatment Sample for Analysis (PSF-088)
Attachment 5	Chemical Mixture Analysis Record (PSF-089)
Attachment 6	Dip Calibration Test Record (PSF-090)

State Government Victoria Department of Primary Industries

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Plant Health Assurance Certificate

Consignment Details (PLEASE PRINT)

CONSIGNOR
Name **ABC PTY LTD**
Address **STREET ROAD**
MELBOURNE VIC 3000

CONSIGNEE
Name **PRODUCE PEOPLE**
Address **SOMEWHERE ROAD**
ADELAIDE SA

RECONSIGNED TO (Splitting consignments or reconsigning whole consignments).
Name
Address

Certification Details (PLEASE PRINT)

IP NUMBER	FACILITY NUMBER	PROCEDURE
V9999	**01**	ICA- 01

ACCREDITED BUSINESS THAT PREPARED THE PRODUCE
Name **ABC PTY LTD**
Address **STREET ROAD,** MELBOURNE VIC 3000

GROWER OR PACKER
Name **ABC PTY LTD**
Address **STREET ROAD,** MELBOURNE VIC 3000

OTHER FACILITIES SUPPLYING PRODUCE

BRAND NAME OR IDENTIFYING MARKS (as marked on packages)	DATE OR DATE CODE (as marked on packages)
ABC PRODUCE	**01/02/2011**

Number of Packages	Type of Packages (e.g. trays, cartons)	Type of Produce	Authorisation for Split Consignment
(a) 48	Trays	Apples	
(b) 48	Boxes	Nectarines	

Treatment Details

Treatment Date	Treatment	Chemical (Active Ingredient)	Concentration / Duration and Temperature
(a) 01/02/2011	Dipping	Dimethoate	400mg/L for 60 seconds
(b) 01/02/2011	Dipping	Dimethoate	200mg/L for 60 seconds

Additional Certification / Codes

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 facility in accordance with the business's Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the Plant Health and Plant Products Act 1995 to issue assurance certificates without being accredited and/ or making false statements in certificates and declarations.

A. Signature	*ASIGN*	02/02/2011
AUTHORISED SIGNATORY'S NAME (PLEASE PRINT)	SIGNATURE	DATE

MIXTURE PREPARATION, TOP-UP & TREATMENT RECORD

MIXTURE PREPARATION & TOP-UP PREPARATION								FRUIT TREATMENT						
DATE	TIME	TOP-UP (✓)	pH	VOLUME OF CONC (mL)	VOLUME OF MIXTURE (L)	TRADE NAME OF CONC.	DATE MIXTURE DISCARDED	DATE OF TREATMENT	START TIME	FINISH TIME	TYPE / VARIETY OF FRUIT TREATED	QUANTITY TREATED (KG OR PACKAGES)	TREATMENT OPERATOR'S NAME	SIGNATURE

MIXTURE PREPARATION CHART

Chemical Application: _____

Mixture Application Rate: _____

Mixing Rate: _____ mL

Chemical Concentrate: _____

Trading Name: _____

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

Full Tank Volume: _____ Litres

Concentrate To Full Tank: _____ mL/G

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

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

_____ mL/g Concentrate / _____ Litres Mixture

Prepared by: _____ _____ _____

Printed Name Signature Date

State Government Victoria Department of Primary Industries

CHEMICAL TREATMENT SAMPLE FOR ANALYSIS SUBMISSION FORM

(ONLY ONE SAMPLE TO BE SUBMITTED PER FORM)

SAMPLE DETAILS

Client's Name		IP Number	
Postal Address		Street Address	
Telephone No:		Fax No:	
Product Treated:			
Chemical used (tick one): ☐ Diazinon ☐ Chlorpyrifos ☐ White Petroleum Oil		☐ Other (specify):	
Chemical Branch Name:		Batch Number:	
Total Volume of Mixture (litres):			
Name and Amount of other chemicals added:			
Date of Mixing:		Time of Mixing:	
Method of Application (tick one): ☐ Dip ☐ Flood Spray ☐ Non-recirculating Spray		Other:	
Product Wetness immediately prior to Treatment (tick one): ☐ Dry ☐ Moist ☐ Dripping		Other:	
Sample Number as marked on sample bottle:			
Date sample collected:		Time sample collected:	
Product volume treated up until sample collected (kg):			
Total volume of chemical mixture **at time of sampling** (litres):			
Other information on sample:			

State Government Victoria Department of Primary Industries

CHEMICAL MIXTURE ANALYSIS RECORD

SAMPLE DETAILS	CHEMICAL MIXTURE DETAILS		FRUIT DETAILS	ANALYSIS DETAILS
Date of Sampling-	Trade Name of Concentrate -	Other Additive/s-	Fruit Treated-	Laboratory-
Time of Sampling-	Batch No.-	Volume of Additive/s-	Quantity Treated-	Analysis No.-
	Volume of Concentrate-	Total Volume of Mixture-	Condition ☐	Analysis Result-
Sample No.-	mL	mL	☐ Dry ☐ Moist ☐ Wet	
Date of Sampling-	Trade Name of Concentrate -	Other Additive/s-	Fruit Treated-	Laboratory-
Time of Sampling-	Batch No.-	Volume of Additive/s-	Quantity Treated-	Analysis No.-
	Volume of Concentrate-	Total Volume of Mixture-	Condition ☐	Analysis Result-
Sample No.-	mL	mL	☐ Dry ☐ Moist ☐ Wet	
Date of Sampling-	Trade Name of Concentrate -	Other Additive/s-	Fruit Treated-	Laboratory-
Time of Sampling-	Batch No.-	Volume of Additive/s-	Quantity Treated-	Analysis No.-
	Volume of Concentrate-	Total Volume of Mixture-	Condition ☐	Analysis Result-
Sample No.-	mL	mL	☐ Dry ☐ Moist ☐ Wet	
Date of Sampling-	Trade Name of Concentrate -	Other Additive/s-	Fruit Treated-	Laboratory-
Time of Sampling-	Batch No.-	Volume of Additive/s-	Quantity Treated-	Analysis No.-
	Volume of Concentrate-	Total Volume of Mixture-	Condition ☐	Analysis Result-
Sample No.-	mL	mL	☐ Dry ☐ Moist ☐ Wet	

State Government Victoria Department of Primary Industries

DIP CALIBRATION TEST RECORD

Date of Test	Fruit Type	Time Immersed in Dip (seconds)			Time of Drying Process (seconds)	Name of Testing Officer	Comments
		Test 1	Test 2	Test 3			

NOTES

1. Calibration tests must be carried out immediately prior to commencement of treatment and certification of produce, within four weeks of commencement of treatment or prior to the Business's compliance audit, and once a month during the season for each fruit type being treated.
2. Three tests must be carried out. For each test, record the number of seconds an identifiable piece of fruit is completely immersed in the dipping mixture in the normal flow of fruit.
3. For small fruits requiring only a ten second dip, record the minimum time period between completion of the ten second dip and any drying process (eg fans, blowers or heaters) is applied to the fruit. Where no drying process is applied show not applicable (N/A).
4. Adjust the equipment and repeat the test if any of the three tests are below the minimum specified time period for complete immersion or drying of small fruits.