TREATMENT AND INSPECTION OF MANGOES

REVISION REGISTER

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1. PURPOSE

The purpose of this procedure is to describe -

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

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

2. SCOPE

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

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

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

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

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

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

Information on intrastate and interstate quarantine requirements
can be obtained from the CA Supervisor for your district.

3. REFERENCES

ICA-01  Dipping in Dimethoate or Fenthion
ICA-02  Flood Spraying with Dimethoate or Fenthion
ICA-03  Low Volume Non-Recirculated Spraying with Fenthion
WI-02  Guidelines for Completion of Plant Health Assurance
Certificates
4. DEFINITIONS

accredit means to accredit persons to issue Assurance Certificates under section 21 of the Plant Protection Act 1989.

Agvet Code means the Agvet Code of Queensland.

Application for Accreditation means an Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement [FDU 385].

Assurance Certificate means a Plant Health Assurance Certificate [FDU 384].

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

block means an identifiable area of land on which mango trees are grown and pre-harvest treated as a unit, and that is detailed on the Business’s property plan.

Business means the legal entity responsible for the operation of the facility and ICA arrangement detailed in the Business’s Application for Accreditation.

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

certified/certification means covered by a valid Plant Health Assurance Certificate [FDU 384].

cultivar means a cultivated variety.

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

fruit fly means Queensland fruit fly.

ICA means Interstate Certification Assurance.

Inspector means an inspector appointed under the Plant Protection Act 1989.

Interstate Certification Assurance 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.

mango means fruit of the species Mangifera indica.
nonconformance means a nonfulfilment of a specified requirement.
NRA means the National Registration Authority for Agricultural and Veterinary Chemicals.
Tasmania only means the section applies to consignments being consigned to Tasmania only.
Queensland fruit fly means all stages of the species Bactrocera tryoni and related species B. aquilonis and B. neohumeralis.

5. RESPONSIBILITY

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

The Certification Controller is responsible for -

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

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

- ensuring the Business has current accreditation for an ICA arrangement under Part A of this Operational Procedure (refer 7.1);
- maintaining a property plan for each property on which mangoes are grown for certification under this Operational Procedure (refer 7.2);
- ensuring all source blocks of mangoes harvested for certification under this Operational Procedure have undergone pre-harvest treatment from six weeks prior to harvest to completion of harvest (refer 7.3);
- taking action following detection of fruit fly infestation at harvest (refer 7.8);

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

- ensuring the Business has current accreditation for an ICA arrangement under Part B of this Operational Procedure (refer 7.1);
- ensuring the Business has current accreditation for post-harvest treatment under Operational Procedures ICA-01, ICA-02 or ICA-03 (refer 7.11);
- overseeing the grading and packing of mangoes for certification under this Operational Procedure (refer 7.12);
- taking action following detection of fruit fly infestation at fruit receiveal or grading and packing (refer 7.13).
The **Spray Operator** is responsible for -

- maintaining a tank calibration certificate for each sprayer used for pre-harvest treatment of mangoes under this Operational Procedure (refer 7.4.1 and 7.5.1);
- applying pre-harvest sprays to all source blocks of mangoes certified under this Operational Procedure from six weeks prior to harvest to completion of harvest (refer 7.4);
- preparing pre-harvest spray mixtures (refer 7.4.2.1 and 7.5.2.1);
- maintaining pre-harvest spray equipment (refer 7.4.2.3 and 7.5.2.3);
- maintaining pre-harvest spray mixture preparation and treatment records (refer 7.4.2.4 and 7.5.2.4).

The **Harvest Supervisor** is responsible for -

- overseeing the harvest of mangoes for certification under this Operational Procedure (refer 7.7);
- inspecting a minimum of ten (10) mangoes from each 500 kg of fruit harvested for certification for evidence of fruit fly (refer 7.7);
- rejecting, cutting and examining any fruit displaying symptoms of infestation for evidence of fruit fly (refer 7.7);
- immediately advising the Certification Controller on detection of live fruit fly at harvest (refer 7.7);
- maintaining harvest inspection records (refer 7.7.2)

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

- ensuring all mangoes received for post-harvest treatment, grading and packing and certification under Part B are sourced from a Business accredited under Part A of this Operational Procedure (refer 7.10);
- ensuring mangoes grown by another Business are accompanied by a *Pre-Harvest Treatment and Harvest Inspection Declaration* (refer 7.10.1);
- inspecting a minimum of ten (10) mangoes from each 500 kg of fruit received for certification for evidence of fruit fly (refer 7.10.2);
- immediately advising the Certification Controller on detection of live fruit fly at fruit receival (refer 7.10.2);
- maintaining fruit receival inspection records (refer 7.10.4).

**Graders and Packers** are responsible for -

- inspecting mangoes for evidence of fruit fly during grading and packing (refer 7.12);
- rejecting, cutting and examining any mangoes displaying symptoms of infestation for evidence of fruit fly (refer 7.12);
- immediately advising the Certification Controller on detection of fruit fly during grading and packing (refer 7.12).
The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by an Assurance Certificate issued by the Business under this Operational Procedure are identified (refer 7.15.1);
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement (refer 7.16).

**Authorised Signatories** are responsible for:

- ensuring, prior to signing and issuing an Assurance Certificate, that produce covered by the certificate has been prepared in accordance with the Business’s ICA arrangement and that the details on the certificate are true and correct in every particular (refer 7.15.2).

6. **REQUIREMENT**

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

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

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

1. **Pre-harvest treated** means:

   (a) A program of **bait sprays** consisting of:

   - a bait spray mixture of:
     - 435 mL of a concentrate containing 1150 g/L **maldison**, and
     - 2 litres yeast autolysate protein lure, per 100 litres of water;

   - applied to –
     - all mango trees (other than Kensington Pride) on the property, and
     - all other fruit fly hosts trees on the property, with fruit at a susceptible stage (unless receiving a program of fenthion or dimethoate cover sprays);

   - applied to the leaves at a rate of not less than **100 mL per tree**;

   - at a maximum interval of **every seven days**;

   - from **six weeks** prior to commencing harvest to the completion of harvest.
or

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

or

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

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

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

by a Business accredited for an ICA arrangement for Operational Procedures ICA-01, ICA-02 or ICA-03.

Post-harvest treatment must be the last treatment before packing.

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

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

7.1 **Accreditation**

7.1.1 **Application for Accreditation**

A Business seeking accreditation for an ICA arrangement under this Operational Procedure shall make application for accreditation (refer Attachment 1) at least 10 working days prior to the intended date of commencement of operation under the ICA arrangement.

If the business only pre-harvest treats and harvest inspects mangoes for packing and certification by another business, then Part A is to be indicated on the application and a property plan attached (refer 7.2 Property Plan). A Business seeking accreditation under Part A must lodge their application at least 10 days prior to commencing pre-harvest treatment.

If the business only post-harvest inspects, treats and certifies the mangoes, Part B is to be indicated on the application. A Business seeking accreditation under Part B must lodge their application at least 10 days prior to commencing fruit receival.

A separate application is required for the Operational Procedure covering post-harvest treatment (refer 7.11 Post-Harvest Treatment).

If the business carries out pre-harvest treatment and post-harvest inspection, treatment and certification of the mangoes, then Part A and Part B are to be indicated on the application and a property plan attached. A Business seeking accreditation under Part A and Part B must lodge their application at least 10 days prior to commencing pre-harvest treatment.

7.1.2 **Audit Process**

7.1.2.1 **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 Operational Procedure, and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement.

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

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

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

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

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

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

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

7.1.2.3 Re-Accreditation

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

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

7.1.3 Certificate of Accreditation

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

- the facility location;
- Operational Procedure;
- any restrictions on the accreditation such as -
  - type of pre-harvest treatment covered (bait spray, cover spray, or cover and bait sprays),
  - chemicals covered (dimethoate, fenthion and/or maldison); and
- the period of accreditation.
The Business must maintain a current Certificate of Accreditation and make this available on request by an Inspector.

**A Business may not commence or continue certification of produce under the ICA arrangement unless it is in possession of a valid and current Certificate of Accreditation for the procedure, produce type, pre and post-harvest treatment(s) and chemical(s) covered by the Assurance Certificate.**
PART A - (Covers the grower activities of pre-harvest treatment and harvest)

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

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

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

### 7.2 Property Plan

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

The property plan shall include the following -

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

for each block on which mangoes are grown -

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

the intended scope of the arrangement including -

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

A copy of the Business’s property plan/s shall be included with the Business’s Application for Accreditation (refer 7.1.1 Application for Accreditation) if accreditation for Part A is required.
A blank Property Plan is included as Attachment 3 and should be copied for completion and inclusion with the Business’s Application for Accreditation.

7.3 Pre-Harvest Treatment

All mango fruit, except fruit of the Kensington Pride cultivar, certified under this Operational Procedure must have been pre-harvest treated for fruit fly with either an approved program of bait sprays and/or cover sprays in accordance with 6. Requirement.

When sprays of both types are used in the same season, the type of spray applied determines the maximum interval that can elapse before the next spray is applied.

7.4 Pre-Harvest Bait Spraying

7.4.1 Bait Spray Equipment Calibration

7.4.1.1 Spray Tank Volume and Calibration

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

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

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example Chemical Mixture Tank Calibration Certificate [CAF-03] is shown as Attachment 4.

7.4.1.2 Bait Spray Equipment Calibration

The Spray Operator shall carry out application rate calibration tests on bait spraying equipment prior to commencement of the season each year and within four weeks of commencement of treatment.

Application rate calibration tests may be carried out by using one of the following methods-

1. Fill the spray tank with water. With pump operating at normal speed, collect and record the output from the equipment, using an accurate measuring cylinder.
2. Calculate the time required to apply at least 100 mL from the spray equipment.

3. Record this duration as a guide to the time required to apply the correct quantity of bait spray to each tree.

OR

1. Fill the spray tank with water. With pump operating at normal speed, determine how many squirts it takes to fill a 1 litre measuring cylinder.

2. Adjust the equipment to output sufficient volume to require 10 squirts to fill the 1 litre container.

3. Repeat the calibration test until you can consistently fill the 1 litre container with 10 squirts when operating at normal operating speed.

4. One squirt is then equivalent to 100mLs of bait spray.

5. Apply bait spray at the rate of one squirt to each tree.

7.4.1.3 Bait Spraying Equipment Calibration Records

Records of spray equipment calibration tests shall be maintained by the Spray Operator which record the name of the person conducting the test, the identification of the spray equipment, the date of testing and the results achieved during the tests.

An example Bait Spraying Equipment Calibration Test Record is included as Attachment 5.

7.4.1.4 Calculating the Quantity of Concentrate to Add to the Bait Spray Mixture

Calculate 4.35 mL of a concentrate containing 1150 g/L maldison plus 20 mL yeast autolysate protein lure for every litre of water in the spray tank.

Calculate the volumes of maldison concentrate and yeast autolysate for the maximum mixture level and each of the incremental volumes marked on the spray tank and record these on the Bait Spray Mixture Preparation Chart (refer 7.4.1.5 Bait Spray Mixture Preparation Chart).

7.4.1.5 Bait Spray Mixture Preparation Chart

The Business shall maintain a Bait Spray Mixture Preparation Chart (refer Attachment 6 and Attachment 7) or similar record in close proximity to the spray mixture preparation area at the time of making up the spray mixture.
A chart shall be prepared for each spray unit used by the business for bait spraying under this Operational Procedure.

The chart shall provide the following details -

(a) the identification of the spray equipment and if applicable, the tractor to which the chart applies;
(b) if applicable, the gear and engine rpm at which the tractor must be operated;
(c) the time in seconds or the number of squirts required to apply 100 mL of bait spray mixture (refer 7.4.1 Bait Spray Equipment Calibration);
(d) the total volume in litres of the spray tank when filled to the maximum mixture level mark;
(e) the trade name of the maldison concentrate to be used and the stated concentration of maldison as the active ingredient in the formulation;
(f) the volume in millilitres (mL) of -
   • concentrate; and
   • yeast autolysate; and
   • water;
   required to achieve the required bait spray mixture when filled to the maximum mixture level mark;
(g) the volume in millilitres (mL) of -
   • concentrate; and
   • yeast autolysate; and
   • water;
   required to achieve the required bait spray mixture for any incremental volumes used;
(h) the printed name and signature of the person responsible for the chart’s preparation and the date of preparation.

7.4.2 Bait Spray Treatment

The Spray Operator shall undertake bait spraying from six weeks prior to harvest until the completion of harvest of all certified fruit on the property.

The bait spray shall be applied at a maximum interval of every seven days to all mango trees (other than Kensington Pride) and all other fruit fly host trees growing on the property with fruit at a susceptible stage (unless receiving a program of dimethoate or fenthion cover sprays).

A minimum of six bait spray applications shall be carried out prior to commencing harvest of fruit from a block.

If fruit is still being harvested, bait or cover spraying should be continued for three weeks in blocks where picking has ceased to ensure fruit flies do not breed on residual fruit.
The bait spray shall be applied as a squirt of coarse droplets to the foliage, preferably in a shady part of the tree. Avoid spraying during the hottest part of the day and avoid spraying the fruit where possible.

Do not apply bait to the trunk or interrow grass and weeds. The side of the tree that is sprayed should be alternated for each spray application to minimise phytotoxicity.

The mixture shall be applied at a rate of 100 mL prepared bait spray mixture per tree.

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

**Fruit from treated trees should not be harvested until the specified withholding period has been complied with after the bait spray application.**

### 7.4.2.1 Bait Spray Mixture Preparation

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

### 7.4.2.2 Making Up the Bait Spray Mixture

Using a clean graduated measuring vessel, measure the required amount of maldison for the required volume of water (refer 7.4.1.4 Calculating the Quantity of Concentrate to Add to the Bait Spray Mixture).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Fill the spray supply tank with clean water to the incremental volume mark or maximum mixture level mark.

Add the required amount of maldison to the spray tank in accordance with the manufacturer's directions on the label.

Repeat this for the yeast autolysate.

Ensure that the chemicals are completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical and yeast autolysate in the water.

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

**7.4.2.3 Bait Spray Equipment Maintenance**

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

**7.4.2.4 Bait Spray Mixture Preparation and Treatment Records**

The Spray Operator must record details of all bait spray mixture preparation and bait spray treatment using a Bait Spray Mixture Preparation and Treatment Record (refer Attachment 8) or records which capture the same information.

The Business’s bait spray preparation and treatment records must identify -

- the date of bait spray mixture preparation;
- the time of bait spray mixture preparation;
- the total volume (litres) of water in the spray mixture;
- volume of yeast autolysate used (millilitres) in the spray mixture;
- volume of maldison concentrate used (millilitres) in the spray mixture;
- the trade name of the concentrate used;
- the date of application;
- the spray equipment used;
- the block/s treated;
- the number of trees sprayed;
- identification of the Spray Operator.

**7.5 Pre-Harvest Cover Spraying**

**7.5.1 Cover Spray Equipment Calibration**

**7.5.1.1 Spray Tank Volume and Calibration**

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

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

Each of the volume indicator marks shall be calibrated with the tank at the normal filling position using a calibrated flow meter. The person conducting the calibration test shall issue a certificate of calibration of the spray tank which must be available to the auditor at the initial audit and all compliance audits.

An example *Chemical Mixture Tank Calibration Certificate* [CAF-03] is shown as Attachment 4.
7.5.1.2 Calculating the Quantity of Concentrate to Add to the Spray Mixture

Calculate 0.75 mL of a concentrate containing 400 g/L dimethoate or 550 g/L fenthion for every litre of mixture in the spray tank.

The following calculation may be used to calculate the quantity of fenthion or dimethoate concentrate required in a full spray tank:

\[
\text{No. of Litres required to fill tank} \times 0.75 = \text{mL concentrate required}
\]

For example –

\[
350 \text{ litre spray tank} \times 0.75 = 262.5 \text{ mL concentrate}
\]

A similar calculation may be used for incremental volumes.

Calculate the volumes of concentrate for the maximum mixture level and each of the incremental volumes marked on the spray tank and record these on the Cover Spray Mixture Preparation Chart (refer 7.5.1.3 Cover Spray Mixture Preparation Chart).

7.5.1.3 Cover Spray Mixture Preparation Chart

The Business shall maintain a Cover Spray Mixture Preparation Chart (refer Attachment 9 and Attachment 10) or similar record in close proximity to the spray mixture preparation area at the time of making up the spray mixture. A chart shall be prepared for each spray unit used by the Business for cover spraying under this Operational Procedure.

The chart shall provide the following details:

(a) the identification of the spray equipment to which the chart applies;
(b) if applicable, the gear and engine rpm at which the tractor must be operated;
(c) the total volume in litres of the spray tank when filled to the maximum mixture level mark (refer 7.5.1.1 Spray Tank Volume and Calibration);
(d) the volume in millilitres (mL) of a concentrate containing 400 g/L dimethoate or 550 g/L fenthion required to achieve a mixing rate of 75 mL per 100 litres of spray mixture when filled to the maximum mixture level mark;
(e) the volume in millilitres (mL) of a concentrate containing 400 g/L dimethoate or 550 g/L fenthion required to achieve a mixing rate of 75 mL per 100 litres of spray mixture for any known incremental volumes used;
(f) the printed name and signature of the person responsible for the chart’s preparation and the date of preparation.
7.5.2 Cover Spray Treatment

The Spray Operator shall undertake cover spraying from five weeks prior to harvest until the completion of harvest of all certified fruit on the property.

The cover spray shall be applied at a maximum interval of every fourteen days to all mango trees growing in the block that are of a cultivar other than Kensington Pride.

A minimum of three cover spray applications shall be carried out prior to commencing harvest of fruit from a block.

It is recommended that all other fruit fly host trees on the property with fruit at a susceptible stage are treated to control fruit fly.

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

Pre-harvest cover sprays must be reapplied if rain sufficient to cause run-off occurs within two hours of spraying.

Fruit from treated trees should not be harvested until the specified withholding period has been complied with after the cover spray application.

7.5.2.1 Cover Spray Mixture Preparation

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

7.5.2.2 Making Up the Cover Spray Mixture

Using a clean graduated measuring vessel, measure the amount of concentrate required to achieve 75 mL per 100 litres of mixture of a 400 g/L dimethoate concentrate or 550 g/L fenthion concentrate for the required volume of mixture (refer 7.5.1.2 Calculating the Quantity of Concentrate to Add to the Spray Mixture).

Suitable measuring vessels include graduated plastic or glass measuring cylinders.

Add the required amount of concentrate to the spray tank in accordance with the manufacturer’s directions on the label.

Fill the spray supply tank with clean water to the incremental volume mark or maximum mixture level mark.
Ensure that the chemical is completely diluted in all of the water by mixing the tank for a minimum of two minutes before commencing the spray operation. Some equipment may require extended periods of mixing to fully dilute the chemical in the water.

Spray equipment must have a means of continuous mixing of the spray mixture in the spray tank throughout the spray operation to avoid settling or separation of the concentrate.

This can be achieved by mechanical mixing devices in the spray tank, or agitation from spray mixture returned via a by-pass from the spray pump.

The mixture may contain a fungicide or other chemical provided it is approved for use and known to be compatible with the concentrate used.

7.5.2.3 Cover Spray Equipment Maintenance

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

7.5.2.4 Cover Spray Mixture Preparation and Treatment Records

The Spray Operator must record details of all cover spray mixture preparation and cover spray treatment using a Cover Spray Mixture Preparation and Treatment Record (refer Attachment 11) or records which capture the same information.

The Business’s pre-harvest treatment records must identify -

- the date of cover spray mixture preparation;
- the time of cover spray mixture preparation;
- volume of concentrate used (millilitres) in the spray mixture;
- the trade name of the concentrate used;
- the total volume (litres) of the made up spray mixture;
- any other pesticides or additives in the spray mixture;
- the date of application;
- the spray equipment used;
- the block/s treated;
- the number of trees/hectares sprayed;
- the identification of the Spray Operator.

7.6 Harvesting

The Harvest Supervisor shall oversee the harvest process to ensure only conforming mangoes are harvested for certification under this Operational Procedure.
7.6.1 Identification of Treated and Untreated Mangoes in the Field

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

Examples of acceptable methods of identifying treated and untreated blocks include-
(a) using signs in treated and untreated blocks;
(b) using colour markers in treated and untreated blocks.

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

7.6.2 Identification of Treated and Untreated Mangoes at Harvest

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

Examples of acceptable methods of identifying treated and untreated mangoes include-
(a) using picking bins/crates which differ in colour for treated and untreated mangoes;
(b) using picking bins/crates which differ significantly in appearance for treated and untreated mangoes.

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

7.7 Harvest Inspection

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

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

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

(a) in the case of a Business that is a different Business to the packer - prior to completion of the Pre-Harvest Treatment and Harvest Inspection Declaration and delivery to the packer (refer 7.10.1 Receival of Mangoes Grown by Another Business);

(b) in the case of a Business which both grows and packs the fruit - harvest inspection is not required and is carried out in conjunction with fruit receival inspection (refer 7.10.2 Fruit Receival Inspection).

7.7.1 Harvest Inspection Equipment

The Business shall maintain inspection equipment such as a hand lens, microscope or other device that provides X10 or greater magnification for examination of suspect fruit.

7.7.2 Harvest Inspection Records

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

Harvest inspection records shall be in the form of a Harvest Inspection Record (refer Attachment 12) or a record which captures the same information.

Harvest inspection records must include-

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

7.8 Action Following Identification of Nonconforming Product at Harvest

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

(a) all mangoes harvested from the source block on the day of the detection shall be rejected for certification under this Operational Procedure; and

(b) all mangoes from the source block shall be rejected for certification under this Operational Procedure until a pre-harvest treatment has been applied in accordance with the requirements of 7.3 Pre-Harvest Treatment; and

(c) as soon as practical and not more than three (3) working hours from the time of the detection, the detection shall be reported to the DPI Certification Assurance Supervisor for the district so an investigation may be carried out to determine the cause and rectify any problems.
7.8.1 Rejected Product

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

Rejected product must be –

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

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

7.9 Pre-Harvest Treatment and Harvest Inspection Declaration

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

The accredited Business shall provide the packing Business a Pre-Harvest Treatment and Harvest Inspection Declaration (refer Attachment 13) for each block of mangoes used for certification under this Operational Procedure each day, or at the time of changing from one block to another block, whichever is the earlier.

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

The declaration must identify -

(a) the name and Interstate Produce (IP) Number of the accredited Business that grew the mangoes;

(b) the identity of the block in which the mangoes were grown;

(c) the number and type of packages supplied from that block on that day;

(d) details of the pre-harvest treatment applied;

(e) the date or dates of the last pre-harvest treatment of the block;

(f) that the mangoes were inspected at harvest and found free of live fruit fly infestation; and

(g) whether or not dead fruit fly larvae were detected during harvest inspection.
PART B - (Covers the packer activities of fruit receival, post-harvest treatment, grading and packing, inspection and certification)

7.10 Fruit Receival

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

(a) are supplied by a grower accredited under Part A; and
(b) where the Business receives treated and untreated fruit -

the treatment status of the fruit is clearly identified at receival at the packing facility to prevent mixing of treated and untreated mangoes; or

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

(c) where the Business only receives fruit that has been pre-harvest treated in accordance with Part A -

no specific identification of the treatment status of the fruit is required.

7.10.1 Receival of Mangoes Grown by Another Business

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

(a) each delivery of mangoes supplied by another Business for certification under this Operational Procedure is accompanied by a Pre-Harvest Treatment and Harvest Inspection Declaration (refer Attachment 13);

(b) fruit supplied for certification has undergone pre-harvest treatment in accordance with 6. Requirement;

(c) fruit supplied for certification has been inspected during harvest and found free from live fruit fly infestation;

(d) grower identification and the pre-harvest treatment details are maintained for all fruit received and certified under this Operational Procedure from receival to certification and dispatch.

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

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

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

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

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

A Business that both grows and packs the mangoes, conducts the harvest inspection in conjunction with the fruit receival inspection (refer 7.7 Harvest Inspection).

The fruit receival inspection may be carried out in the field prior to delivery of mangoes to the packing shed.

7.10.3 Fruit Receival Inspection Equipment

The Business shall maintain inspection equipment such as a hand lens, microscope or other device that provides X10 or greater magnification for examination of suspect fruit.

7.10.4 Fruit Receival Inspection Records

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

Fruit receival inspection records shall be in the form of a Fruit Receival Inspection Record (refer Attachment 14) or a record which captures the same information.
Fruit receival inspection records must include-

- the Interstate Produce (IP) number or other identification of the Business that grew the produce;
- the date of inspection;
- for fruit other than fruit of the Kensington Pride cultivar, the source block from which the fruit was harvested;
- the cultivar;
- number of bins/crates/trays received;
- the number of fruit from the sample that was cut and examined;
- the presence or absence of fruit fly;
- the Fruit Receival Officer’s name and signature.

7.11 Post-Harvest Treatment

Mangoes certified under this Operational Procedure must be post-harvest treated in accordance with 6. Requirements.

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

7.12 Grading and Packing

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

Any fruit showing symptoms of fruit fly infestation (ie softening, spotted areas weeping with sap or showing breakdown) must be rejected, cut to expose the flesh and examined for the presence of live fruit fly larvae. The Certification Controller shall be immediately advised on detection of live fruit fly larvae.

The Certification Controller shall oversee the grading and packing process to ensure only conforming mangoes are packed for certification under this Operational Procedure.

7.12.1 Identification of Treated and Untreated Mangoes During Grading and Packing

A Business which grades and packs treated and untreated mangoes shall implement systems to identify the treatment status of fruit during grading and packing to prevent mixing of treated and untreated fruit.
Examples of acceptable methods of identifying treated and untreated mangoes during grading and packing include-

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

(b) packing treated and untreated produce on different packing lines.

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

7.12.2 Identification of Treated and Untreated Mangoes After Packing

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

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

(a) using packaging which differs significantly in appearance;

(b) marking each package of treated mangoes in a manner that clearly identifies the mangoes as treated in accordance with this Operational Procedure.

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

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

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

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

(b) all mangoes from the source block shall be rejected for certification under this Operational Procedure until a pre-harvest treatment has been applied in accordance with the requirements of 7.3 Pre-Harvest Treatment; and

(c) as soon as practical and not more than three (3) working hours from the time of the detection, the detection shall be reported to the DPI Certification Assurance Supervisor for the district so an investigation may be carried out to determine the cause and rectify any problems.
7.13.1 Rejected Product

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

Rejected product must be –

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

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

7.14 Post Treatment Security (Tasmania only)

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

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

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

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

Certified fruit must be transported from the facility in secure conditions that prevent infestation by fruit fly.

Secure conditions include-

(a) unvented packages;

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

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

(d) shrinkwrapped and sealed as a palletised unit;

(e) fully enclosed or screened buildings, coldrooms, vehicles or other facilities free from gaps or other entry points greater than 1.6 mm.

Fruit consigned to Tasmania must be transported in full container lots sealed prior to transport, or as lesser container lots in accordance with the requirements of (a), (b) or (d) above.
Where consignments are transported to Tasmania as full container lots, the seal number must be included in the Brand Name or Identifying Marks section of the Assurance Certificate covering the consignment (refer Attachment 2).

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

7.15 Dispatch

7.15.1 Package Identification

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

- the Interstate Produce (IP) number of the Business that operates the approved facility in which the produce was post-harvest treated and packed;
- the words “MEETS ICA-19”;
- the date (or date code) on which the fruit was packed;
- the cultivar; and
- the Interstate Produce (IP) number or other identifier of the grower of the mangoes, where the grower is a different Business to the packer;

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

Where the packer uses a different identifier to the IP number of the grower, the packer must maintain a Grower Identifier Record that matches the grower identifiers used with the grower’s name or IP number so the grower can be easily identified if required.

Any packages containing fruit that has not been treated and inspected in accordance with the requirements of this Operational Procedure shall not be marked as stated above.

7.15.2 Assurance Certificate

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

Assurance Certificates shall be in the form of a Plant Health Assurance Certificate [FDU 384].
Assurance Certificates shall include-

(a) in the “Accredited Business that Prepared the Produce” section-
   • the name and address of the Accredited Business that **packed** the mangoes;

(b) in the “Grower or Packer” section-
   • the name and address of the Accredited Business that was responsible for **pre-harvest treatment** of the mangoes. Where the consignment contains fruit grown by a number of growers the word “VARIOUS” shall be used;

(c) in the “IP No. of Acc. Business” section-
   • the IP No. of the Accredited Business that **packed** the mangoes;

(d) in the “Treatment” section-
   • **post-harvest treatment** details in accordance with the Operational Procedure under which the treatment was applied; and
   • **pre-harvest treatment** details (for fruit other than fruit of the Kensington Pride cultivar) including-
     for bait spraying -
     • in the Date column, the most recent date or dates of pre-harvest bait spraying of the source block/s;
     • in the Treatment column, the words “Pre-Harvest Spray”;
     • in the Chemical (Active Ingredient) column, the words “1150 g/L maldison”;
     • in the Concentration column, the words “at 435 mL/100 L”; and
     • in the Duration and Temperature column, the words “bait sprayed”;

     for cover spraying -
     • in the Date column, the most recent date or dates of pre-harvest treatment of the source block/s;
     • in the Treatment column, the words “Pre-Harvest Spray”;
     • in the Chemical (Active Ingredient) column, the words “400 g/L dimethoate” or “550 g/L fenthion”;
     • in the Concentration column, the words “at 75 mL/100 L”; and
     • in the Duration and Temperature column, the words “cover sprayed”;

(e) in the “Additional Certification” section the words -

“The Inspected for fruit fly freedom.”

A completed example is shown as Attachment 2.

Individual Assurance Certificates shall be issued to cover each consignment (ie. a discrete quantity of product transported to a single consignee at one time) to avoid splitting of consignments.
Assurance Certificates shall be completed, issued and distributed in accordance with the Work Instruction Guidelines for Completion of Plant Health Assurance Certificates [WI-02].

7.15.3 Assurance Certificate Distribution

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

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

7.16 ICA System Records

The Business shall maintain the following records-

**PART A**

(a) Property Plan for each property (refer 7.2);

(b) Chemical Mixture Tank Calibration Certificate (7.4.1.1 and 7.5.1.1)

(c) Bait/Cover Spray Mixture Preparation Chart (refer 7.4.1.5 and 7.5.1.3);

(d) Bait/Cover Spray Mixture Preparation and Treatment Record (refer 7.4.2.4 and 7.5.2.4);

(e) Harvest Inspection Record (refer 7.7.2);

**PART B**

(a) a copy of each Pre-Harvest Treatment and Harvest Inspection Declaration received (refer 7.10.1);

(b) Fruit Receival Inspection Record (refer 7.10.4);

(c) if applicable, a Grower Identifier Record (refer 7.15.1)

(d) a copy of each Plant Health Assurance Certificate [FDU 384] issued by the Business (refer 7.15.3).

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

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

ICA system records shall be made available on request by an Inspector.
7.17 ICA System Documentation

The Business shall maintain the following documentation-

(a) a copy of the Business’s current Application for Accreditation (refer Attachment 1);

(b) a current copy of this Operational Procedure;

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

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

Attachment 1  Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement

Attachment 2  Plant Health Assurance Certificate

Attachment 3  Property Plan

Attachment 4  Chemical Mixture Tank Calibration Certificate

Attachment 5  Bait Spray Equipment Calibration Test Record

Attachment 6  Bait Spray Mixture Preparation Chart

Attachment 7  Bait Spray Mixture Preparation Chart

Attachment 8  Bait Spray Mixture Preparation and Treatment Record

Attachment 9  Cover Spray Mixture Preparation Chart

Attachment 10  Cover Spray Mixture Preparation Chart

Attachment 11  Cover Spray Mixture Preparation and Treatment Record

Attachment 12  Harvest Inspection Record

Attachment 13  Pre-Harvest Treatment and Harvest Inspection Declaration

Attachment 14  Fruit Receival Inspection Record
Tick each box that describes your business and the ICA arrangement and provide specific details where required. Only one ICA arrangement, that is one Operational Procedure at one Facility may be covered in one application.

1. Business Details
   (a) Type of Ownership of Business
       [ ] Individual   [ ] Incorporated Company   [ ] Other
       [ ] Partnership   [ ] Cooperative Association

   (b) Name of Applicant/s

   ......

   ......

   [ ] ACN  [ ] ARBN

   Please supply name in full. For a partnership, list the full names of each partner in their normal order. Companies must provide their Australian Company Number (ACN) or Australian Registered Body Number (ARBN) and attach a copy of the Certificate of Incorporation. Cooperative associations must provide appropriate proof of registration (i.e. a copy of the Certificate of Registration or registration search from the Department of Justice).

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

   ......

   ......

   (d) Postal address of the business

   ......

   ......

   Telephone (  )

   Facsimile (  )

   Mobile (  )

   Has the business been registered previously for the interstate movement of produce?  [ ] No  [ ] Yes

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

   ......

   ......

   2. Operational Procedure and Facility Details
   (a) Operational Procedure used in this ICA arrangement (refer to list of Operational Procedures)

   [ ] ICA

   Title of Operational Procedure

   ......

   ......

   If the Operational Procedure is documented in two parts, indicate the part or parts for which you are seeking accreditation.  [ ] Part A  [ ] Part B  [ ] Parts A & B

   (b) Street address of the facility

   ......

   ......

   Telephone (  )

   Facsimile (  )

   Mobile (  )

   3. Authorised Signatories (for Assurance Certificates)

<table>
<thead>
<tr>
<th>Family Name</th>
<th>Given Name/s</th>
<th>Specimen Signature</th>
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<tbody>
<tr>
<td>Certification Controller</td>
<td></td>
<td></td>
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<tr>
<td>Back-Up Certification Controller</td>
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<tr>
<td>Additional Authorised Signatories</td>
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</table>
# Plant Health Assurance Certificate

## Consignment Details

<table>
<thead>
<tr>
<th>Consignor</th>
<th>Name: Joe's Mangoes Pty Ltd</th>
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<tbody>
<tr>
<td>Address</td>
<td>Atherton Road</td>
</tr>
<tr>
<td></td>
<td>Mareeba QLD 4880</td>
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<tr>
<th>Consignee</th>
<th>Name: Produce Agents Pty Ltd</th>
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<tr>
<td>Address</td>
<td>Footscray Markets</td>
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<td>Footscray VIC 3011</td>
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## Reconsigned To

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## Method of Transport

- **Road**
  - Truck/Trailer Registration no.: AXD 199

## Certification Details

<table>
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<tr>
<th>Accredited Business</th>
<th>Name: Central Packing Co. P/L</th>
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<tr>
<td>Address</td>
<td>Kennedy Highway</td>
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<tr>
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<td>Walkamin QLD 4872</td>
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<table>
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<tr>
<th>Grower or Packer</th>
<th>Name: Joe's Mangoes Pty Ltd</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>Atherton Road</td>
</tr>
<tr>
<td></td>
<td>Mareeba QLD 4880</td>
</tr>
</tbody>
</table>

## IP No. of Acc. Business & Brand Name or Identifying Marks

- **IP No. of Acc. Business**: Q9999
- **Brand Name or Identifying Marks**: Joe's Mangoes

## Date Code

- **Date Code**: 891030

## Number of Packages

- **2000 Trays Mangoes**

## Treatment

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<th>Date</th>
<th>Treatment</th>
<th>Chemical (Active Ingredient)</th>
<th>Concentration</th>
<th>Duration and Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/01/98</td>
<td>Dipping</td>
<td>Dimethoate</td>
<td>400 ppm</td>
<td>One min. 10 sec. then wet for 60 sec.</td>
</tr>
<tr>
<td>3/01/98</td>
<td>Flood Spraying</td>
<td>Dimethoate</td>
<td>412.5 ppm</td>
<td>One min. 10 sec. then wet for 60 sec.</td>
</tr>
<tr>
<td>3/01/98</td>
<td>Flood Spraying</td>
<td>Fenthion</td>
<td>400 ppm</td>
<td>10 seconds then wet for 60 seconds</td>
</tr>
<tr>
<td>3/01/98</td>
<td>Non-recirculated Spray</td>
<td>Fenthion</td>
<td>412.5 ppm</td>
<td>10 seconds then wet for 60 seconds</td>
</tr>
<tr>
<td>3/01/98</td>
<td>Fumigation</td>
<td>Methyl Bromide</td>
<td>g/m³</td>
<td>Two hours @ 10°C</td>
</tr>
<tr>
<td>3/01/98</td>
<td>Heat Treatment</td>
<td>Hot Air</td>
<td></td>
<td>min. @ 30°C</td>
</tr>
</tbody>
</table>

## Additional Certification

- **Pre-harvest Spray**: 400 g/L dimethoate at 75 mL/100 L, cover sprayed
- **Bananas in a hard green condition with unbroken skin**

## Declaration

I, an Authorised Signatory of the accredited business that prepared the plants or plant produce described above, hereby declare that the plants or plant produce have been prepared in the business's approved facilities in accordance with the business's Certification Assurance arrangement under the **Plant Protection Act 1989** and that the details shown above are true and correct in every particular.

**Authorised Signatory's Name**: Arthur John Signatory

**Signature**: AJ Signatory

**Date**: 3/1/98
PROPERTY PLAN DETAILS
The property plan (overleaf) is to include the following-
1. the location of blocks on which mangoes are grown;
2. the Block Reference Code or Number used to identify each block identified on the plan;
3. road access including street name/s;
4. internal roadways within the property;
5. the location and identification of buildings on the property (house, packing shed, equipment sheds etc).

COMPLETE THE FOLLOWING DETAILS FOR EACH BLOCK SHOWN ON THE PROPERTY PLAN

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

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

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

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

Pre-harvest treatment/s to be covered (tick one box only)→
- Cover Spraying only
- Bait Spraying only
- Cover & Bait Spraying

Chemical/s to be covered (one or more boxes as applicable)→
- Dimethoate (cover spraying)
- Fenthion (cover spraying)
- Maldison (bait spraying)

I ...........................................................................................................................................(full printed name) the
...........................................................................................................................................(position in business)
am authorised to sign on behalf of the business and I understand that-
(a) accreditation will only be granted for the scope outlined above;
(b) following accreditation, certification can only be issued in accordance with scope of accreditation detailed in the Certificate of Accreditation for an Interstate Certification Assurance (ICA) Arrangement covering the arrangement;
(c) application must be made to amend any of the current details in the Application for Accreditation of a Business for an Interstate Certification Assurance Arrangement [FDU 385] or this Property Plan.

...........................................................................................................................................(Signature)

Date
CHEMICAL MIXTURE TANK CALIBRATION CERTIFICATE

EQUIPMENT CALIBRATED

Name and Address of Owner of Equipment:

Type of equipment (eg boom spray, mister):

Brand:

Model:

Serial No.:

Other Identification:

TESTING DETAILS

Name and Address of the Business Conducting the Test:

Date of Testing:

Type of Flow Meter Used:

Date of Latest Calibration of Flow Meter:

CALIBRATION RESULTS

Maximum Mixture Level Volume (litres)

Incremental Volumes (litres) 
(as marked on the spray tank):

CERTIFICATION

The spray mixture tank on the equipment described above has been calibrated in the normal filling position using a calibrated flow meter. Volume indicator marks have been clearly marked on the tank with the volume in litres required to fill the tank to that level.

Printed Name ____________________________ Signature ____________________________ Date__/__/
1. Bait Spray Equipment Calibration Tests must be carried out prior to commencement of the season each year and within four weeks of commencement of treatment.

2. Use clean water in the equipment during calibration tests to avoid operator exposure to chemicals.

3. Record the time taken to discharge 100 mL of water at normal operating conditions.

<table>
<thead>
<tr>
<th>Date of Test</th>
<th>Time Required to Discharge 100 mL (seconds)</th>
<th>Testing Officer’s Name</th>
<th>Testing Officer’s Signature</th>
</tr>
</thead>
<tbody>
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</tbody>
</table>
# BAIT MIXTURE PREPARATION CHART

<table>
<thead>
<tr>
<th>Spray Unit</th>
<th>_________________________________</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tractor</td>
<td>(if applicable) __________________</td>
</tr>
<tr>
<td>Gear</td>
<td>________</td>
</tr>
<tr>
<td>Engine RPM/Throttle Setting</td>
<td>________________________________</td>
</tr>
<tr>
<td>Application Rate</td>
<td>- 100 mL in ______ seconds/squirts</td>
</tr>
<tr>
<td>Concentrate</td>
<td>(Trade Name) ____________________</td>
</tr>
<tr>
<td>Active Ingredient</td>
<td>- Maldison _________________ g/L</td>
</tr>
</tbody>
</table>

## Full Tank

- Volume of Water = _________________________ Litres
- Volume of Yeast Autolysate = _____________ millilitres
- Volume of Concentrate = _________________ millilitres

## Part Fill

- _______ mL Yeast Autolysate and _______ mL Concentrate / __________ Litres Water
- _______ mL Yeast Autolysate and _______ mL Concentrate / __________ Litres Water

Prepared by: ______________________ ______________________ /     /
Printed Name Signature Date

---

attachment 6
BAIT MIXTURE
PREPARATION CHART

Spray Unit  **Silvan 400**

Tractor (if applicable)  **Ford 5000**  Gear 2 (high)

Engine RPM/Throttle Setting  2,500

Application Rate - 100 mL in  5  seconds/squirts

Concentrate (Trade Name)  **HY-MAL Insecticide**

Active Ingredient - Maldison  1,150  g/L

<table>
<thead>
<tr>
<th>Full Tank</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volume of Water = 400 Litres</td>
</tr>
<tr>
<td>Volume of Yeast Autolysate = 8,000 millilitres</td>
</tr>
<tr>
<td>Volume of Concentrate = 1,740 millilitres</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Part Fill</th>
</tr>
</thead>
<tbody>
<tr>
<td>4,000 mL Yeast Autolysate and 870 mL Concentrate / 200 Litres Water</td>
</tr>
<tr>
<td>2,000 mL Yeast Autolysate and 435 mL Concentrate / 100 Litres Water</td>
</tr>
</tbody>
</table>

Prepared by: **Operator**  **Signature**  15/10/97

Printed Name  Signature  Date
<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Volume of Water (Litres)</th>
<th>Volume of Yeast Autolysate</th>
<th>Volume of Concentrate</th>
<th>Trade Name of Concentrate</th>
<th>Date of Application</th>
<th>Spray Equipment Used</th>
<th>Block Treated (Code)</th>
<th>Number of Trees Treated</th>
<th>Spray Operator’s Name</th>
<th>Signature</th>
</tr>
</thead>
</table>
Spray Unit ______________________________
Tractor _________________________________
Operating Gear _____ Engine RPM___________
Chemical Concentrate _____________________
Concentrate Mixture Rate ___ mL/100L of mixture

Full Tank

Full Spray Tank Volume = ________________ Litres
Volume of Concentrate = ________________ millilitres

Part Fill

_______ mL Concentrate / _______ Litres Mixture
_______ mL Concentrate / _______ Litres Mixture
_______ mL Concentrate / _______ Litres Mixture
_______ mL Concentrate / _______ Litres Mixture

Prepared by: ______________________ ______________________ /     /
### Cover Spray Mixture Preparation Chart

**Spray Unit:** Hardi Mini-Variant 600

**Tractor:** Ford 5000

**Operating Gear:** 3 (high)  
**Engine RPM:** 2500

**Chemical Concentrate:** Fenthion

**Concentrate Mixture Rate:** 75 mL/100L of mixture

<table>
<thead>
<tr>
<th>Full Tank</th>
<th>Part Fill</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

**Full Spray Tank Volume =** 600 Litres

**Volume of Concentrate =** 450 millilitres

| 75 mL Concentrate / 100 Litres Mixture |
| 187.5 mL Concentrate / 250 Litres Mixture |
| 300 mL Concentrate / 400 Litres Mixture |
| 375 mL Concentrate / 500 Litres Mixture |

Prepared by: **Operator**

Printed Name: **Operator**  
Signature: **Operator**  
Date: 15/7/97
<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Volume of Concentrate (Millilitres)</th>
<th>Volume of Mixture (Litres)</th>
<th>Trade Name of Concentrate</th>
<th>Other Pesticide(s) or Additive(s)</th>
<th>Date of Application</th>
<th>Spray Equipment Used</th>
<th>Block Treated (Code)</th>
<th>Number of Trees/Hectares Treated</th>
<th>Spray Operator’s Name</th>
<th>Signature</th>
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</tbody>
</table>
### Harvest Inspection Record

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

- **Fruit Fly Present**
  - Yes
  - No

**Details**

- Name
- Signature
A Pre-Harvest Treatment and Harvest Inspection Declaration must be provided to the packer to cover the mangoes delivered for certification under ICA-19 from each source block each day, or at the time of changing from one block to another block, whichever is the earlier.

A Pre-Harvest Treatment and Harvest Inspection Declaration is not required for fruit of the Kensington Pride cultivar.

I _____________________________________________________________ (full printed name)

an Authorised Signatory of -

___________________________________________________________ (Business name),

Interstate Produce (IP) No. Q [ ] [ ] [ ]

hereby declare that the-

__________________ (no. of packages) ________________________ (type of packages - bins, crates, trays)

of mangoes identified by -

_______________________________________________________ (package identification)

delivered to-

____________________________________________________________ (Business name)

Interstate Produce (IP) No. Q [ ] [ ] [ ]

on- / / (date)

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

1. [ ] The last pre-harvest treatment of the source block was –

   [ ] a cover spray containing 75 mL of a concentrate containing -

   [ ] 400 g/L dimethoate;

   [ ] 550 g/L fenthion;

   per 100 litres of cover spray mixture.

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

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

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

3. The mangoes were inspected at harvest and found -

   [ ] free from live fruit fly larvae;

   [ ] free from dead fruit fly larvae.

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

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