VAPOUR HEAT TREATMENT OF MANGOES UNDER AQIS SUPERVISION

REVISION REGISTER

<table>
<thead>
<tr>
<th>Revision No.</th>
<th>Date of Issue</th>
<th>Amendment Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>7/11/97</td>
<td>All pages</td>
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</tbody>
</table>

Holders of uncontrolled copies of this document will not be automatically advised of future amendments or revisions. They should contact the DPI CA Supervisor for the district when necessary to check for any changes. A Business that is accredited for this Operational Procedure will be mailed a copy of any revision to this procedure when it is released.
1. PURPOSE

The purpose of this procedure is to describe -
(a) the standards required; and
(b) the responsibilities and actions of personnel;

that apply to the certification of vapour heat treatment of mangoes conducted under AQIS supervision for fruit fly under an Interstate Certification Assurance (ICA) arrangement.

2. SCOPE

This procedure covers all certification of vapour heat treatment of mangoes conducted under AQIS supervision by a Business operating under an Interstate Certification Assurance arrangement in Queensland.

Vapour heat treatment of mangoes may not be an accepted quarantine entry condition for all intrastate and interstate markets.

Some intrastate and interstate markets may require additional quarantine 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

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.

AQIS means the Australian Quarantine and Inspection Service.

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.

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].

facility means the location of the vapour heat treatment operation covered by the ICA

fruit fly means papaya fruit fly and 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.

nonconformance means a nonfulfilment of a specified requirement.

papaya fruit fly means all stages of the species Bactrocera papayae.

Papaya Fruit Fly Pest Quarantine Area means a quarantine area declared under Section 11 of the Plant Protection Act 1989 for papaya fruit fly.

PFF and Tasmania only means the section only applies to consignments originating in a Suspension Area of a Papaya Fruit Fly Pest Quarantine Area or being consigned to Tasmania.

Phytosanitary Certificate means a Plant Health Certificate issued by AQIS attesting to freedom from pests and diseases.

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

Suspension Area means the area within a Papaya Fruit Fly Pest Quarantine Area in which area freedom has been suspended.

VHT means vapour heat treatment.
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;
- ensuring the Business has current accreditation for an ICA arrangement under this Operational Procedure;
- 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;
- ensuring each facility used for the treatment of mangoes certified under this Operational Procedure are registered under the Export Control Act 1989 as a Registered Export Establishment and have AQIS approval for vapour heat treatment of mangoes for export (refer 7.2);
- ensuring an original *Phytosanitary Certificate* [E 16] or *Vapour Heat Treatment Certificate* [CAF 04] issued by an AQIS Officer is maintained by the Business that verifies AQIS supervision of treatment for each Assurance Certificate issued by the Business under this Operational Procedure (refer 7.4).

The **Authorised Dispatcher** is responsible for -

- ensuring all packages containing fruit covered by an Assurance Certificate issued by the Business are identified (refer 7.6.1);
- maintaining copies of all Assurance Certificates issued by the Business under the ICA arrangement (refer 7.7).

The **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 7.6.2).

6. REQUIREMENT

Mango fruit treated in an approved vapour heat treatment facility at-

(a) 46.5°C for a minimum period of 20 minutes; or

(b) 47°C for a minimum period of 15 minutes.
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 certification of produce.

7.1.2 Audit Process

Initial Audit

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

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

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 initial audit and accreditation of 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.

**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 Business applying for re-accreditation 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 facility location, Operational Procedure, scope (type of produce) 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 and produce type covered by the Assurance Certificate.**

7.2 Approval of Vapour Heat Treatment Facilities

The Business shall ensure that each facility used for vapour heat treatment of mangoes under this Operational Procedure has -

(a) current registration as a Registered Export Establishment (REE) under the Commonwealth *Export Control Act 1982*; and

(b) current approval from AQIS for vapour heat treatment of mangoes for export.
7.3 Verification of Treatment Under AQIS Supervision

The Certification Controller must obtain either-

- an original Phytosanitary Certificate [E 16] signed by an AQIS Officer and sealed with an Official Stamp (refer Attachment 4); or
- a Vapour Heat Treatment Certificate [CAF 04] (refer Attachment 3) signed by an AQIS Officer and sealed with an Official Stamp.

A duly authorised Phytosanitary Certificate [E 16] is sufficient evidence of AQIS supervision of treatment where fruit intended for export is subsequently directed to the Australian market after treatment and final packing.

A Vapour Heat Treatment Certificate [CAF 04] will be required where fruit treated under the supervision of an AQIS Officer is directed to the Australian market but is not covered by an original Phytosanitary Certificate.

The Vapour Heat Treatment Certificate [CAF 04] shall include the following items certified by an AQIS Officer -

- the name and IP number of the Business that operates the facility at which the vapour heat treatment was applied;
- the date of vapour heat treatment;
- the treatment temperature (°C);
- the duration of the treatment (min.);
- the total quantity of fruit treated in the lot;
- the name of the AQIS Officer(s) who supervised the treatment;
- Phytosanitary Certificate numbers and quantities issued to cover treated packages from the lot for export;
- the issuing AQIS Officer’s Official Stamp, name, signature and date;

and the following items certified by the Certification Controller -

- Brand Name or other identifying marks and Date Code as marked on final packages for the domestic market;
- Plant Health Assurance Certificate numbers and quantities issued to cover treated packages from the lot for the domestic market;
- Certification Controller’s name, signature and date.

7.4 Treatment Records

The Certification Controller shall maintain with the duplicate copy of each Plant Health Assurance Certificate issued under this Operational Procedure (refer 7.6.3 Assurance Certificate Distribution) either-

(a) the original Phytosanitary Certificate [E16]; or
(b) the original Vapour Heat Treatment Certificate [CAF 04];

signed and stamped by an AQIS Officer to verify treatment under AQIS Supervision.
7.5 Post Packing Security (PFF and Tasmania only)

Packing shall commence as soon as practicable after harvest.

Packed product shall be held for the minimum practical period after packing before securing against reinfestation.

Certified produce must be stored at and transported from the facility under secure conditions which prevent infestation by fruit fly.

Secure conditions include -
(a) unvented packages;
(b) vented packages with the vents secured with gauze/mesh with a maximum aperture of 1.6 mm;
(c) fully enclosed under tarpaulins, hessian, shade cloth, mesh or other covering which provides a maximum aperture of 1.6 mm
(d) 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.
7.6 Dispatch

7.6.1 Package Identification

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

- the Interstate Produce number of the accredited Business that operates the approved facility in which the produce was treated; and
- the words “MEETS ICA-05”; 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 Operational Procedure.

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

7.6.2 Assurance Certificates

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

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

“Treated under AQIS supervision.”

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].

7.6.3 Assurance Certificate Distribution

The original (yellow copy) must accompany the consignment.

The duplicate (white copy) must be retained by the Business.
7.7 ICA System Records

The Business shall maintain the following records -

(a) the original copy of each Phytosanitary Certificate [E 16] issued to the Business by AQIS, or

the original copy of each Vapour Heat Treatment Certificate [CAF 04] issued to the Business by AQIS,

that verifies AQIS supervision of treatment for all produce certified under this Operational Procedure (refer 7.4);

(b) the duplicate copy of each Plant Health Assurance Certificate [FDU 384] issued by the Business (refer 7.6.3).

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.

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

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

7.8 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 (ICA) Arrangement.

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

8. ATTACHMENTS

<table>
<thead>
<tr>
<th>Attachment</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Attachment 1</td>
<td>Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement</td>
<td>FDU 385</td>
</tr>
<tr>
<td>Attachment 2</td>
<td>Plant Health Assurance Certificate</td>
<td>FDU 384</td>
</tr>
</tbody>
</table>
Attachment 3  Vapour Heat Treatment Certificate  CAF 04 (BLANK)

Attachment 4  Phytosanitary Certificate  E 16 (BLANK)
Application for Accreditation of a Business for an Interstate Certification Assurance (ICA) Arrangement

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

(b) Name of Applicant/s
- 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 ( )

(e) Has the business been registered previously for the interstate movement of produce?
- No
- Yes

2. Operational Procedure and Facility Details
(a) Operational Procedure used in this ICA arrangement (refer to list of Operational Procedures)
- Reference No.
- Title of Operational Procedure
- If the Operational Procedure is documented in two parts, indicate the part or parts for which you are seeking accreditation.

(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>
</tr>
</thead>
<tbody>
<tr>
<td>Certification Controller</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Back-Up Certification Controller</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Additional Authorised Signatories</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Form FDU 385 7/97 Page 1 of 2 © State of Queensland 1997
### Consignment Details (Please print)

<table>
<thead>
<tr>
<th>Consignor</th>
<th>Name: Sam’s Mangoes P/L</th>
<th>Address: North Road, Mareeba QLD 4880</th>
</tr>
</thead>
<tbody>
<tr>
<td>Consignee</td>
<td>Name: Mango Agents</td>
<td>Address: Footscray Markets, Footscray VIC 3011</td>
</tr>
</tbody>
</table>

**Reconsigned To:** (Splitting consignments or reconsigning whole consignments)

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
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</table>

**IP No. of Acc. Business:** Q9999

**Brand Name or Identifying Marks:** Sam’s Mangoes

**Date Code:** 792190

### Certification Details (Please print)

**Accredited Business that Prepared the Produce**

Name: VHT P/L

Address: Industrial Road, Mareeba QLD 4880

**Grower or Packer**

Name: Sam’s Mangoes P/L

Address: North Road, Mareeba QLD 4880

**Number of Packages:** 2000

**Type of Packages:** Trays

**Type of Produce:** Mangos

### Treatment Details

<table>
<thead>
<tr>
<th>Date</th>
<th>Treatment</th>
<th>Chemical (Active Ingredient)</th>
<th>Concentration</th>
<th>Duration and Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>09/12/97</td>
<td>Dipping</td>
<td>Dimethoate</td>
<td>400ppm</td>
<td>One min. 10 sec. then wet for 60 sec.</td>
</tr>
<tr>
<td></td>
<td>Dipping</td>
<td>Fenthion</td>
<td>412.5ppm</td>
<td>One min. 10 sec. then wet for 60 sec.</td>
</tr>
<tr>
<td></td>
<td>Flood Spraying</td>
<td>Dimethoate</td>
<td>400ppm</td>
<td>10 seconds then wet for 60 seconds</td>
</tr>
<tr>
<td></td>
<td>Flood Spraying</td>
<td>Fenthion</td>
<td>412.5ppm</td>
<td>10 seconds then wet for 60 seconds</td>
</tr>
<tr>
<td></td>
<td>Non-recirculated Spray</td>
<td>Fenthion</td>
<td>412.5ppm</td>
<td>10 seconds then wet for 60 seconds</td>
</tr>
<tr>
<td></td>
<td>Fumigation</td>
<td>Methyl Bromide</td>
<td>g/m³</td>
<td>Two hours @ 47°C</td>
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</table>

**Additional Certification**

- 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:**

Sam’s Mangoes P/L

**Address:** North Road, Mareeba QLD 4880

**Signature:**

Arthur Signatory

**Date:** 9/12/97
**VAPOUR HEAT TREATMENT CERTIFICATE**

**AQIS VERIFICATION**

**Accredited Business that Treated the Fruit**

<table>
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<tr>
<th>IP Number</th>
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**Location of Vapour Heat Treatment Facility**

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**TREATMENT DETAILS**

<table>
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<tr>
<th>Date of Treatment</th>
<th>Total Quantity Treated</th>
<th>Temperature and Duration</th>
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<tr>
<td>/ /</td>
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<td>°C</td>
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**AQIS Supervising Officer(s)**

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**Phytosanitary Certificate No.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Number of Packages</th>
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**Phytosanitary Certificate No.**

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<th>Number of Packages</th>
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**CERTIFICATION**

I hereby certify that the mangoes described above were vapour heat treated in an AQIS Registered Export Establishment under the supervision of the nominated Authorised Officer(s) of the Australian Quarantine and Inspection Service in accordance with the details shown above.

(Official Stamp)

**Printed Name**

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<tr>
<th>Signature</th>
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**Date**

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

<table>
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<th>Date Code</th>
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**Assurance Certificate No.**

<table>
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<th>No. of Packages</th>
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**Assurance Certificate No.**

<table>
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<tr>
<th>No. of Packages</th>
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**CERTIFICATION CONTROLLER**

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<th>Printed Name</th>
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<table>
<thead>
<tr>
<th>Signature</th>
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<tr>
<th>Date</th>
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This is to certify that the plants or plant products described above have been inspected according to appropriate procedures and are considered to be free from quarantine pests, and practically free from other injurious pests; and that they are considered to conform with the current phytosanitary regulations of the importing country. (19)

**DISINFESTATION AND/OR DISINFECTION TREATMENT** (20)

<table>
<thead>
<tr>
<th>Date (21)</th>
<th>Treatment (22)</th>
<th>Chemical (active ingredient) (23)</th>
<th>Concentration (24)</th>
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<tbody>
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Duration and temperature (25) Additional information (26)

**Additional Declaration** (27)

<table>
<thead>
<tr>
<th>Name of Inspector (28)</th>
<th>Inspection Date (29)</th>
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<thead>
<tr>
<th>Name of Authorised Officer (30)</th>
<th>Inspection Date (31)</th>
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<tr>
<th>Place of Issue (32)</th>
<th>Code</th>
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**Signature** (34) An Officer of the Department of Primary Industries and Energy (35)

*Translation overleaf - Translation au verso - Übertzung auf verso*