



ICA-61: Pack-House Washing and Inspection of Tomato-Potato Psyllid Carrier Produce

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1 Purpose

The purpose of this procedure is to describe-

- (a) the requirements for treatment and dispatch; and
- (b) the responsibilities and actions of personnel;

that apply to pack-house washing, inspection and secure consignment of tomato-potato psyllid carrier produce with leaves, calyx or other attached green material under an Interstate Certification Assurance (ICA) arrangement.

2 Scope

This procedure covers certification of pack-house washed, inspected and packed fruit and vegetables with leaves, calyx or other attached green material (excluding fruit and vegetables from the *Convolvulaceae* and *Solanaceae* family of plants) for interstate movement by a Business operating under an ICA arrangement in Victoria to prevent the movement of the quarantine pest tomato-potato psyllid.

This procedure is applicable where these requirements are a specified condition of entry of an interstate quarantine authority for tomato-potato psyllid carrier produce.

Pest: Tomato-potato psyllid (TPP)

Carrier Produce: Pack-house washed, inspected and packed fruit and vegetables with leaves, calyx or other attached green material (excluding fruit and vegetables from the *Convolvulaceae* and *Solanaceae* family of plants)

Fruit and vegetables of the *Solanaceous* and *Convolvulaceae* families cannot be certified under this arrangement.

Certification of washing and inspection of carrier produce under this procedure is not an accepted quarantine entry condition for all intrastate and interstate markets.

Some intrastate and interstate markets may require additional certification as a condition of entry.

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

Information on intrastate quarantine requirements can be obtained from a local Agriculture Victoria Inspector.

Information on interstate requirements can be obtained from the plant quarantine service in the destination state or territory.

Agriculture Victoria and interstate quarantine authorities maintain the right to inspect at any time produce and to refuse to accept a certificate where produce is found not to conform to specified requirements.

3 References

Plant Biosecurity Act 2010

Standard Operating Procedure: Completion of Plant Health Assurance Certificates

4 Definitions

Accredit	means to authorise nominated staff within a business to issue assurance certificates.
Accrediting Authority	means the government department responsible for accrediting a Business under this procedure in the exporting State or Territory.
Act	means the Plant Biosecurity Act 2010 (the Act).
Approved Taxonomist/Entomologist	means a taxonomist or entomologist who is approved by Agriculture Victoria to perform formal identification for suspect psyllid samples.
Authorised Inspection Person	means a person who is authorised to conduct inspections on behalf of the business by having their name and specimen signature on a register of authorised inspection persons maintained by the business.
Authorised Signatory	means an employee of an ICA accredited business whose name and specimen signature is provided on the business's Authorised Signatory form.
Business	means the legal entity responsible for the operation of the facility and an ICA arrangement detailed on the business's Application for Accreditation.
Carrier produce	means pack-house washed, inspected and packed fruit and vegetables with leaves, calyx or other attached green material (excluding fruit and vegetables from the Convolvulaceae and Solanaceae family of plants).
Certified/Certification	means covered by a valid Plant Health Assurance Certificate.
Consignment	means a discrete quantity of produce transported to a single consignee at one time.
Facility	means the location where washing of carrier produce is carried out, and/or the location where inspection, packing and certification operations covered by the ICA arrangement are conducted.
Inspection	means the act of inspecting carrier produce to determine if tomato-potato psyllid is present.
Inspector	means the person authorised as an inspector under the Act.
Interstate Certification Assurance (ICA)	means a system of Certification Assurance developed to meet the requirements of State and Territory Governments for the plant health certification of produce for interstate and intrastate quarantine purposes.

Load	means the quantity of carrier produce assembled at one time for dispatch from a washing facility.
Non-conformance	means a non-fulfilment of a specified requirement.
Plant Health Assurance Certificate (PHAC)	means certification issued by an Authorised Signatory of an accredited business.
Tomato-potato psyllid (TPP)	means adult stage of <i>Bactericera cockerelli</i> .
Water	means clean water free from impurities/extraneous plant material.

5 Responsibility

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

The **Certification Controller** is responsible for:

- representing the business during audits and other matters relevant to ICA accreditation;
- training staff in their duties and responsibilities under this procedure;
- ensuring the business and staff comply with their responsibilities and duties under this procedure;
- ensuring the business has current accreditation for an ICA under this procedure;
- maintaining the required inspection facilities and equipment;
- if applicable, ensure that carrier produce received for inspection, packaging and certification has meet all the requirements of this procedure, and a completed Wash Treatment Declaration is supplied and retained by the receiving business (refer 7.7);
- if applicable, where the business receives, grades or packs washed and unwashed produce, ensuring sorting systems are in place for identifying the wash status of the produce, and ensuring that identification of washed status is maintained from receipt, through grading and packing and as packed carrier produce.
- maintaining a Register of Authorised Inspection Persons for this procedure (refer 8.3.1 and Attachment 8);
- ensuring the business maintains at least one Authorised Inspection Person while accredited on this procedure;
- ensuring actions taken by the Business following the detection of a suspect live TPP are completed in accordance with this ICA procedure;
- report to Agriculture Victoria at market.access@agriculture.vic.gov.au within 24 hours of receiving confirmation of TPP detection in any consignment under this certification; and
- ensuring all certification of carrier produce is carried out in accordance with this procedure.

The **Treatment Operator** is responsible for:

- ensuring that all carrier produce certified under this arrangement have been washed for TPP in accordance with this procedure;
- maintaining and calibrating wash treatment equipment, and maintaining their calibration records (refer 7.1, 7.2, 7.3, 7.4,)
- ensuring that a Wash Treatment Declaration (refer to Attachment 7) is completed for each consignment dispatched for inspection, packing and certification under this procedure.

The **Authorised Inspection Person** is responsible for:

- inspecting all consignments for the presence of suspect psyllid prior to dispatch in accordance with this procedure (refer 8.3);
- completing and maintaining Tomato-Potato Psyllid Inspection Record following inspections of packed produce (refer 8.3.6)
- immediately advising the Certification Controller of any detections of suspect psyllid within the facility or during a consignment inspection (refer 8.4);
- taking samples of the carrier produce containing symptoms of suspect psyllid for identification (refer 8.4.1).

The **Authorised Signatories** are responsible for:

- signing and issuing the PHAC;
- ensuring that produce certified under the PHAC has been washed, inspected and packed in secure conditions in accordance with this ICA procedure and that the details on the certificate are true and correct in every particular.

The **Authorised Dispatcher** is responsible for:

- ensuring all packages covered by a PHAC are identified and labelled (refer 8.6.1); and
- ensuring all produce is secured to prevent contamination (refer 8.5.2); and
- ensuring all PHACs accompany consignments upon dispatch (refer 8.6.2); and
- maintaining copies of all PHACs issued by the business (refer 8.6.3).

6 Requirement

This procedure sets out the steps required for compliance with the relevant law(s) or regulatory standards. Before following this procedure, you should:

- assess the effects of chemical treatment on small quantities of your plants or plant product to eliminate the risk of any damage to plant or plant product; and
- ensure all personal protection and safety measures are in place to prevent injury to person(s) carrying out the treatments.

When carrying out treatments, you will be responsible for ensuring compliance with the procedure, taking into account each applicable standard, manufacturing guideline or recommended operating procedure, all workplace health and safety requirements, and compliance with each applicable interstate or national requirement.

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

The business has the responsibility of ensuring that treated produce does not contain an agricultural chemical residue above the Maximum Residue Limit (MRL).

Agriculture Victoria will not be responsible for any damage to plant product or any personal injury that may result from your use or application of treatments.

For further information contact the Customer Service Centre on 136 186 or visit www.agriculture.vic.gov.au.

1. All pack-house prepared carrier produce in the consignment must be either;
 - (a) hydro-cooled with continuously circulated water for at least 20 minutes; or
 - (b) immersed in continuously agitated water containing a food grade surfactant according to the rates specified on the label for 3 minutes; or
 - (c) pressure washed with water under water nozzles with a water pressure not less than 200kpa/2bar/29 psi for a minimum of 20 seconds; or
 - (d) washed with water at 16L/min on rotating roller brushes for a minimum of 30 seconds; and
2. All carrier produce is verified post-treatment for absence of TPP by;
 - (a) For NSW, inspected at the rate of the greater of 2% or 600 pieces of produce and found free of TPP; or
 - (b) For all other jurisdictions, inspected at the rate of 2% or 600 pieces of produce and found free of TPP; and
3. All carrier produce is securely packed in the pack-house immediately post treatment, by one or more of the following methods, to prevent contamination with tomato-potato psyllid:
 - (a) unvented packages; or
 - (b) vented packages with the vents secured with mesh which has a maximum aperture of 0.5mm; or
 - (c) wrapping or bagging in sealed plastic sleeves or bags; or
 - (d) fully enclosed consignments under tarpaulins, hessian, shade cloth, mesh or other covering which has a maximum aperture of 0.5mm; or
 - (e) consignment shrink-wrapped and sealed as a palletised unit; or
 - (f) fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition); or
 - (g) other facilities free from gaps or other entry points greater than 0.5mm.

7 PART A - Washing Treatment

The Treatment Operator must ensure that all carrier produce certified under this arrangement have been post-harvest washed for TPP in accordance with section 6: Requirement.

7.1 Hydro-cooling Treatment

Where hydro-cooling equipment will be used for treatment, the equipment must be designed and operated as per manufacturer's instructions to ensure produce is hydro-cooled with continuously circulated water for a period of not less than 20 minutes.

The flow rate of the system must be calibrated to ensure the flow is adequate to flood the produce being treated (7.1.1). Timing of the treatment must be conducted through the use of either a calibrated conveyor system or an accurate timing mechanism capable of measuring time to the second (7.1.2).

Where the produce is not processed immediately, the business must segregate or label the produce to distinguish it from untreated produce.

7.1.1 Flow rate

The hydro-cooler must have a minimum flow rate of 200 litres per minute per square meter of produce.

The hydro-cooler machinery must be adequately maintained to ensure the flow rate is consistent during treatment.

The flow rate must be calibrated:

- annually, prior to the beginning of preparation of produce under the procedure; and
- every eight weeks during operation; and
- after substantial changes are made to the system, such as pipe re-routing or installation of a new pump.

The calibration method must be in accordance with the manufacturer's guidelines. Where guidelines are not available, the Treatment Operator must calibrate the hydro-cooler by placing a flow meter in the water delivery pipe to ensure the required flow rate is being achieved.

A hydro-cooler flow rate calibration record (Attachment 1) must be completed each time the hydro-cooler flow is calibrated. The calibration record must include:

- Type of calibration (e.g. annual, monthly or follow-up after repairs or modifications)
- Date of flow rate calibration
- Person conducting flow rate calibration
- Unique identification of equipment being calibrated
- Time period used for calibration
- Volume of water recorded through the flow meter
- Calculation to determine flow rate in litres per minute.

7.1.2 Calibration of treatment duration for automatic feed systems

Where automatic feed systems are used, the Treatment operator must calibrate the treatment duration. Calibration must be conducted using a timing instrument that is capable of measuring time to the second.

A hydro-cooling treatment calibration record (Attachment 2) must be completed each time the automatic feed system is calibrated. The calibration record must include:

- Type of calibration (e.g. annual, monthly or follow-up after repairs)
- Date of automatic feed system calibration
- Person conducting automatic feed system calibration
- Unique identification of equipment being calibrated
- Time for carrier produce to move through liquid
- Type of produce used for calibration (where applicable)

7.1.3 Calibration of bulk conveyor feed system

Where a bulk feed conveyer is used (e.g. for treatment of a pallet of trays or bins), the Treatment Operator must calibrate the treatment duration. The conveyor system must be designed and operated to ensure produce remains completely immersed under the liquid for the treatment period.

The conveyor system must be calibrated:

- annually, prior to the beginning of preparation of produce under the procedure; and
- every eight weeks during operation; and
- after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyor belts/systems.

7.1.4 Calibration of produce conveyor feed system

Where produce is unloaded onto a conveyer for hydro-cooling, the Treatment Operator must calibrate the conveyor system feed mechanism to ensure produce remains completely immersed under the liquid for the treatment period.

The conveyor system must be calibrated for each different line of produce:

- annually, prior to the beginning of preparation of produce under the procedure; and
- every eight weeks during operation; and
- after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyor belts/systems.

7.2 Immersion and agitation treatment

Where immersion equipment will be used for treatment, the equipment must be designed and operated as per manufacturer's instructions to ensure produce remains submerged for a period of not less than 3 minutes.

The Treatment Operator must ensure that all washes are applied in accordance with section 6. Requirement.

7.2.1 Immersion wash agitation

Immersion tanks and equipment must be constructed in a manner to ensure that the wash water is continuously agitated. This can be achieved by mechanical mixing devices in the tank, or agitation via a pump or other adequate means.

7.2.2 Manual produce immersion

The Treatment Operator must ensure all produce is placed into appropriate dipping containers.

These containers must be made from material that allows adequate circulation of the dipping mixture over and around the produce.

For example, plastic crates, wooden slatted or open metal bulk bins or perforated plastic buckets may be used.

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

Allow the minimum required holding time for produce after complete immersion (refer to 6. Requirement). An accurate timing mechanism capable of measuring time to the second must be used for timing produce immersion.

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

Repeat the process until all produce has been washed.

7.2.3 Mechanical produce feeding

The Treatment Operator must ensure mechanical produce feed equipment is designed and operated to ensure produce remains completely immersed in the dip mixture for the required time period (refer 7.1.3 Calibration of bulk conveyor feed system).

Produce feed mechanisms must be designed in a manner that prevents produce from passing through the dip in less than the required time period.

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

7.2.4 Mechanical produce feeding calibration

The Treatment Operator must carry out calibration tests on mechanical produce feed equipment at regular intervals.

Calibration tests must be carried out at a minimum of:

- once immediately prior to commencement of washing and certification of produce each season for each produce type being washed; and
- within a minimum of eight weeks from commencement of washing each season, or prior to the annual compliance audit, whichever is the earlier; and
- once every eight weeks during each produce season.

7.2.5 Mechanical produce feeding calibration test records

Immersion treatment calibration Records (Attachment 3) of mechanical produce feed tests must be maintained by the Treatment Operator which record:

- Type of calibration (e.g. annual, monthly or follow-up after repairs)
- Date of calibration
- Person conducting calibration
- Unique identification of equipment being calibrated
- Time for carrier produce to move through liquid
- Type of produce used for calibration

7.3 High pressure spraying washing

Where high pressure spray washing equipment will be used for treatment, the equipment must be designed and operated as per manufacturer's instructions to ensure that the system is running at not less than 200kpa/2bar/29 psi.

A gauge must be installed on the pressure line so that the pressure of the system can be monitored. The gauge must have a minimum graduation of 1psi, 20kpa or 0.2 bar.

The produce must remain under the high-pressure spray for not less than 20 seconds.

7.3.1 Method of water nozzle spraying

The Treatment Operator must ensure that high pressure spray equipment is designed and operated to ensure produce pass under the spray nozzles in a single layer at a pressure of 200kpa for at least twenty (20) seconds.

All surfaces of the produce must be in contact with the spray either by rotating the produce as it passes under the spray, or through designing the spray system to ensure complete coverage of the produce as it passes through the spray.

Produce feed mechanisms must be designed in a manner that produce cannot bypass the flat fan nozzle spray before it has been completely covered with spray for twenty (20) seconds or more, or allows hand-operated processes to be accurately timed.

Operation of equipment and volume of produce feeding through the spray must be carefully monitored by the Treatment Operator to ensure produce is prevented from being pushed or carried through the spray in less than twenty (20) seconds.

7.3.2 Water nozzle spray equipment calibration

Where produce is unloaded onto a conveyer for high pressure washing. The Treatment Operator must calibrate the conveyor system feed mechanism to ensure produce remains under the spray for the treatment period.

The conveyor system must be calibrated for each different line of produce:

- (a) annually, prior to the beginning of preparation of produce under the procedure; and
- (b) every eight weeks during operation; and
- (c) after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyor belts/systems.

7.3.3 Water nozzle spray application rate calibration records

Records of spray application rate calibration tests must be maintained by the Treatment Operator which record:

- Type of calibration (e.g. annual, monthly or follow-up after repairs)
- Date of calibration
- Person conducting calibration
- Unique identification of equipment being calibrated
- Time carrier produce is subjected to spray
- Result as to whether all surfaces have been sprayed, added to the comments section
- Type of produce used for calibration.

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

A Spray Application Rate Calibration Record is included as Attachment 4.

7.4 Rotating roller brushes

The Treatment Operator must ensure that the rotating roller brush equipment is designed and operated to ensure produce is moved along on roller brushers in a single layer for at least thirty (30) seconds receiving sprayed water on all surfaces at a minimum of 16L/min.

Produce feed mechanisms must be designed in a manner that prevents produce from passing through the roller brushers before the produce is brushed for thirty (30) seconds or more or allows hand-operated processes to be accurately timed.

Operation of equipment and volume of produce feeding through the roller brushes must be carefully monitored by the Treatment Operator to ensure produce is prevented from being pushed or carried through in less than thirty (30) seconds.

7.4.1 Roller brush equipment calibration

The Treatment Operator must carry out calibration tests on roller brush equipment at regular intervals to verify brushing rates are in accordance with requirements (refer 6. Requirement).

Roller Brush Calibration tests must be carried out at a minimum of:

- annually, prior to the beginning of preparation of produce under the procedure; and
- every eight weeks during operation; and
- after substantial changes are made to the system e.g. new conveyor motor, replacement of conveyor belts/systems.

7.4.2 Roller brush rate calibration records

Records of spray application rate calibration tests must be maintained by the Treatment Operator which record:

- Type of calibration (e.g. annual, monthly or follow-up after repairs)
- Date of calibration
- Person conducting calibration
- Unique identification of equipment being calibrated
- Time for carrier produce to move over the brushes
- Type of produce used for calibration
- A roller brush calibration record is required for each type of produce.

A Roller Brush Rate Calibration Record is included as Attachment 5.

7.5 Wash treatment records

The Treatment Operator must record all produce treatments using a Wash Treatment Record (refer to Attachment 6) or records which capture the same information.

The Business's wash records must record:

- Type of wash - hydro-cooling, immersion, high pressure spray or roller brush
- the date of wash;
- wash commencement time;
- wash completion time
- the type of produce washed
- approximate quantity of produce washed;
- the identification of the Treatment Operator.

7.6 Post washing security

The Treatment Operator must ensure that all washed carrier produce, which is not immediately packed, must be held in secure conditions to prevent contamination with TPP.

Secure conditions include at least one of the following:

- unvented packages;
- vented packages with the vents secured with mesh which has a maximum aperture of 0.5 mm;
- wrapping or bagging in sealed plastic sleeves or bags;
- fully enclosed consignments under tarpaulins, hessian, shade cloth, mesh or other covering which has a maximum aperture of 0.5 mm;
- consignment shrink-wrapped and sealed as a palletised unit;
- fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition);
- other facilities free from gaps or other entry points greater than 0.5 mm.

7.7 Wash treatment declaration

Businesses which wash carrier produce that is to be packed for certification by another business must be accredited under Part A of this procedure. The accredited business must complete a Wash Treatment Declaration (refer to Attachment 7) for each load dispatched for inspection, packing and certification under this procedure.

The Wash Treatment Declaration must identify:

- the name and Interstate Produce (IP) Number of the accredited Business that treated the carrier produce;
- the type of carrier produce supplied;
- the number and type of packages supplied in each load;
- details of the wash treatment applied to the carrier produce;
- the date or dates of wash treatment;
- the name and signature of the Authorised Signatory.

A Wash Treatment Declaration is not required when the Business that post-harvest washes the carrier produce is the same business that inspects, packs and certifies the carrier produce under this operational procedure. However, where the Part A Business (washing) is different from the Part B Business (inspection, packing and certification), the produce must be transported under secure conditions and accompanied by a Wash Treatment Declaration.

8 PART B – Covers carrier produce receipt, inspection, packing and certification

Where carrier produce is inspected and packed by a different business from the business that wash treated the carrier produce, the inspecting and packing business must obtain and retain a duly completed Wash Treatment Declaration for each delivery.

8.1 Carrier produce receipt

All carrier produce received for inspection, packing and certification must be supplied by a business accredited under Part A.

A business which inspects and packs carrier produce treated by another business must ensure:

- each load of carrier produce is accompanied by a duly completed Wash Treatment Declaration for Carrier Produce;
- carrier produce supplied for certification has undergone wash treatment in accordance with this procedure;
- grower identification and wash treatment details are maintained for all carrier produce received and certified under this procedure.
- The business must maintain copies of all declarations received.

8.2 In-Process Inspection and Recording

Post washing the produce must be verified as free of TPP by an Authorised Inspection Person as per section 6: Requirement. Inspections must be conducted and recorded after packing.

8.2.1 In-Process Identification and traceability

Where the business receives, grades or packs washed and unwashed produce, sorting systems must be in place for identifying the wash status of the produce. Identification of washed status must be maintained from receipt, through grading and packing and as packed carrier produce.

Sorting systems must ensure labelling or segregation is maintained between washed and unwashed produce at all times. Examples of segregation include:

- (a) locating nonconforming produce in a defined and separate area to conforming produce; or
- (b) placing nonconforming produce in clearly marked or labelled containers to distinguish them from conforming produce.

8.3 Inspection

Following treatment, carrier produce within each consignment dispatched by the business must be inspected to verify freedom from suspect TPP by an Authorised Inspection Person.

8.3.1 Authorised Inspection Persons

The business must train one or more Authorised Inspection Persons in the detection and recognition of TPP. Authorised Inspection Persons must be able to recognise adult TPP and the symptoms of TPP infestation of produce.

A Register of Authorised Inspection Persons (Attachment 8) must be maintained by the Business.

8.3.2 Inspection Facilities and Equipment

Businesses must maintain the following inspection facilities and equipment –

- an inspection bench or table in an area protected from adverse weather conditions which is constructed of stable, rigid and durable material i.e. steel, timber or plastic that is of a reasonable size and height which is painted in a light colour or covered in a durable light coloured material placed in a well-lit and ventilated area on a flat sealed and durable surface i.e. concrete;
- a hand lens, microscope or other device that provides at least X10 magnification for the observation of suspected psyllids;
- a white coloured tray i.e. plastic photograph tray or other surface for dislodging suspect psyllids into for inspection and;
- reference illustrations and photographs for identification of TPP and other common psyllids;
- sealable plastic bags for collecting specimens of infested/contaminated produce;
- sealable specimen bottles for placing samples of suspected psyllids;
- sticky labels for identification of specimens;
- a fine paint brush for collecting samples of suspected psyllids;
- a pocket knife or similar item to further investigate for the presence of psyllids.

The business must provide a means of:

- segregating and isolating produce which has 'passed' inspection from all other TPP carrier produce; and
- segregating and isolating carrier produce which has 'failed' inspection, either due to suspect or confirmed presence of TPP, from all other TPP carrier produce.
- carrier produce that has failed inspection due to the suspected presence of TPP and is intended to be sent to a TPP restricted market must be segregated and isolated from all other TPP carrier produce until it is confirmed that TPP are or are not present.

8.3.3 Inspection Rate

- For NSW, inspected at the rate of the greater of 2% of the consignment package/carton count or 600 pieces of produce and found free of TPP.
- For all other jurisdictions, inspected at the rate of 2% of the consignment package/carton count or 600 pieces of produce and found free of TPP.

8.3.4 Produce Inspection

The Authorised Inspection Person must select **a minimum of 600 pieces or 2% of the package/carton count (one in every fifty packages)** as per section 6: Requirement, from randomly selected packages consigned from each consignment prepared for dispatch.

Inspection may be carried out as an **end-point inspection** following assembly of a consignment for dispatch. End-point inspection must be conducted after the consignment has been consolidated but prior to certification and dispatch.

A minimum of three (3) packages/cartons must be drawn when undertaking an inspection using the 2% of the package/carton count sampling rate, with 100% of pieces within each package/carton sampled.

If stock is sourced from multiple growers, a representative sample including each grower should be inspected as part of the whole consignment inspection.

- Only finalised consignments are eligible for end-point inspection.
- Randomly select packages according to the predetermined inspection rate.
- Move selected packages to the inspection area.
- Consider mixed consignments and the number of package/carton per grower when sampling.

Examination of the sample by the Authorised Inspection Person –

- place sample on the inspection bench;
- visually examine the required number of pieces for TPP;
- produce (fruit and vegetables with green material attached such as leaves, calyx, flowers, stems) selected for inspection must be thoroughly examined, including and any other attached foliage. Particular attention must be given to common hiding sites for TPP, including stem axils, the underside of leaves, inside the calyx, within tightly folded or overlapping plant material, and around flowers;
- the Authorised Inspection Person will use, as necessary, a hand lens of at least X10 magnification or similar device to assist in the examination of carrier produce for the detection of TPP;
- samples are fully unpacked during the examination of the samples, the Authorised Inspection Person must examine the sample package (and lid if applicable) for the presence of suspect psyllids;
- place sampled pieces back into the package, where applicable, until the sample package has been fully repacked;
- return the sample packages to the consignment or lot following the inspection.

The Inspection Person must record information on the Tomato-Potato Psyllid Inspection Record (Attachment 9).

8.3.5 Tomato-Potato Psyllid Inspection Records

The business must maintain records of the results of the packed carrier produce inspection.

Packed carrier produce inspection records must be in the form of a Tomato-Potato Psyllid Inspection Record (Attachment 9) or a record that captures the same information.

Tomato-Potato Psyllid Inspection Record must include –

- The Interstate Produce (IP) Number of the business that operates the approved facility in which the carrier produce was packed;
- the date of inspection of the sample packages;
- the sample package sequential number (PPS No.)
- the inspection results for the sample package;
- details of defects or problems detected during inspection;

- the number of any withdrawn or rejected packages;
- the inspection results and follow-up action by the Certification Controller following withdrawal;
- the Authorised Inspection Person name and signature.

8.3.6 Identification of Sample Packages (PPS Number)

Sample packages shall be sequentially numbered during packing.

The Authorised Inspection Person shall identify each sample package by placing a stamp or sticker with the lettering PPS Number (Packed Product Sample Number) on the exposed end of the package and mark on or below the identifier the sequential sample number the date and their initials prior to returning it to the pallet.

The sample packages examined by the Authorised Inspection Person shall be stacked on the pallet with the PPS Number visible on the outside of each pallet packed under this procedure.

An example of a PPS No. stamp or sticker is shown in Attachment 10 – Identification of Packed Product Sample Packages.

8.4 Action following detection of tomato-potato psyllid in inspected produce

The Authorised Inspection Person must immediately advise the Certification Controller of any detection of suspect psyllids or psyllid-like insects identified during the TPP inspection. The Certification Controller must then reject and segregate all carrier produce in the consignment that has been presented for inspection.

The Authorised Inspection Person must record the detection of suspect psyllid or psyllid-like insects on the Tomato-Potato Psyllid Inspection Record (refer Attachment 9) or records which capture the same information.

Carrier produce that is rejected and segregated from certification is to be either:

- Held in an identified area until sample analysis of the suspect psyllid is conducted and written results confirming the suspect psyllid is not TPP is provided; or
- Consigned to a market that does not require certification of freedom from TPP; or
- Treated in accordance with an alternative quarantine entry requirement for the control of TPP (i.e. fumigation).

If the suspect psyllid sample is returned confirming the sample is not TPP, all rejected produce that is segregated may be reconsidered for certification under this Operational Procedure provided all requirements have been met.

If TPP is confirmed by diagnosis of the sample, all carrier produce in the consignment must be rejected for certification under the Operational Procedure

8.4.1 Handling Suspect Psyllid Specimens

The Authorised Inspection Person must take each sample by:

- carefully retrieving the suspect psyllid with an appropriate instrument i.e. brush, forceps or scalpel;
- placing the suspect psyllid in a specimen bottle;
- where a suspect psyllid is contained on the produce or foliage, the produce or foliage with the suspect psyllid may be wrapped in damp paper towel and placed into a plastic bag;

- completing a Psyllid Identification Record (refer Attachment 12 for correctly completed example) for each sample taken;
- take clear photographs that clearly show the wings of the suspect psyllids;
- submit the photographs to Agriculture Victoria via the online reporting form at: <https://agriculture.vic.gov.au/biosecurity/pest-insects-and-mites/report-an-unusual-plant-insect-pest-or-disease>, noting in the 'details' section of the form that this is for an ICA-61 accreditation.
- placing the specimen bottle or produce (if applicable) along with completed Psyllid Identification Record into a sealable plastic bag;
- storing the suspect psyllid in its plastic bag for further identification in a refrigerator.
- Suspect psyllid sample must be stored until a result is received from Agriculture Victoria.

If Agriculture Victoria is unable to identify the suspect psyllid based on the submitted photographs, Agriculture Victoria may instruct the Authorised Inspection Person to provide additional images to support identification, or to submit physical specimens for laboratory-based analysis at the business's expense.

8.4.2 Psyllid Identification Record

The Authorised Inspection Person must record the following details on the Psyllid Identification Record (Attachment 11): -

- the name of the Authorised Inspection Person taking the sample;
- the Interstate Produce (IP No.) number of the accredited Business inspecting the carrier produce;
- the name and address of the grower and packer or Interstate Produce (IP No.) number of the source property;
- the type and quantity of produce from which the sample was taken;
- the date the sample was taken;
- the date the sample was submitted to an approved taxonomist/entomologist;
- the contact telephone number and e-mail and fax contact of the Authorised Inspection Person;
- and the type of sample, diagnosis request and sample details.

8.4.3 Submitting Suspect Psyllid Specimens

When instructed, the Authorised Inspection Person must forward the sample to an Approved Taxonomist / Entomologist within 24 hours.

Where a suspect psyllid sample cannot be delivered in person by an Authorised Inspection Person, the sample must be forwarded by secured mail or courier, with the completed Psyllid Identification Record to:

AgriBio Crop Health Services
Phone: (03) 9032 7515
Sample Reception - Main Loading Dock
5 Ring Road
La Trobe University
Bundoora VIC 3083

8.4.4 Awaiting Results

The Business must obtain written notification of all sample results from the Approved Taxonomist/Entomologist. The Approved Taxonomist/Entomologist must complete the Diagnosis Details Section of the Psyllid Identification Record and return it to the Certification Controller of the accredited Business.

While waiting for the outcome of the laboratory-based analysis of the physical specimens, the carrier produce must be rejected and segregated from this certification. and to be either:

- Held in an identified area until sample analysis of the suspect psyllid is conducted and results provided; or
- Consigned to a market that does not require certification of freedom from TPP.

If the laboratory-based analysis confirms that the suspect psyllid **is not** TPP, with written evidence from Agriculture Victoria, all rejected carrier produce may be reconsidered for certification under this Operational Procedure provided all requirements have been met (i.e. inspection is completed in accordance with this operational procedure and the produce is found free from TPP and all other conditions have been met

If the laboratory-based analysis confirms that suspect psyllid **is** TPP, all carrier produce must be treated as the procedures outlined in Section 8.4.5. Confirmation of Tomato-potato psyllid.

8.4.5 Confirmation of tomato-potato psyllid

Where a suspect psyllid is subsequently confirmed to be TPP or if it cannot be positively identified as not being TPP by Agriculture Victoria, the Certification Controller of the accredited business must obtain written notification from the entomologist/taxonomist to this effect.

All produce in the consignment must be rejected for certification under the Operational Procedure as per section 8.4.6 Rejected Carrier produce.

The Certification Controller must report to the Agriculture Victoria at market.access@agriculture.vic.gov.au within 24 hours of receiving confirmation of a TPP detection in any consignment under this certification.

Details of the rejected carrier produce must also be included on the Tomato-Potato Psyllid Inspection Record (Attachment 9).

8.4.6 Rejected carrier produce

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

Carrier produce rejected for TPP may be:

- re-washed and inspected in accordance with this operational procedure; or
- certified in accordance with an alternative quarantine entry condition; or
- consigned to markets that do not require certification of treatment and/or inspection for TPP.

8.5 Post Wash Security and Packing

8.5.1 Security

Washed produce must be held for the minimum practical period after washing before it must be secured against reinfestation.

Any produce which is stored outside the washing facility after washing and prior to dispatch must be held under secure conditions.

Any washed produce which remains unpacked at the end of the day must be held in secure conditions until packed.

The Business must have adequate procedures in place which prevent mixing of washed and unwashed produce at the facility.

8.5.2 Packing

Packing must commence as soon as practicable after washing. Produce may be allowed to dry adequately prior to packing.

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

Certified produce must be stored at and transported from the facility in secure conditions which prevent infestation by TPP.

Secure conditions include at least one of the following:

- unvented packages;
- vented packages with the vents secured with mesh which has a maximum aperture of 0.5mm;
- wrapping or bagging in sealed plastic sleeves or bags;
- fully enclosed consignments under tarpaulins, hessian, shade cloth, mesh or other covering which has a maximum aperture of 0.5mm;
- consignment shrink-wrapped and sealed as a palletised unit;
- fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition)
- other facilities free from gaps or other entry points greater than 0.5mm.

8.6 Dispatch

8.6.1 Package identification

The Authorised Dispatcher must ensure that 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 inspected and packed; and
- the words “MEETS ICA-61”; and
- the date (or date code) on which the produce was inspected.

Prior to the issuance of a Plant Health Assurance Certificate by the Business under this Operational Procedure.

8.6.2 Plant Health Assurance Certificates

The Authorised Dispatcher must ensure a Plant Health 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 washing.

Plant Health Assurance Certificates must include:

- (a) in the ‘Accredited Business that Prepared the Produce’ section –
 - the name and address of the accredited Business that inspected and packed the carrier produce;
- (b) in the “Grower and Packer” section –

- the name and address of the Accredited Business that was responsible for the wash treatment of the carrier produce. Where the consignment contains carrier produce treated by a number of growers the word “VARIOUS” must be used;
- (c) in the ‘Certificate details’ section –
 - the IP No. of the accredited Business that inspected and packed the carrier produce;
 - the facility number;
 - the procedure number “ICA-61”.
- (d) in the ‘date or date code’ section –
 - the date or date code that is marked on all packages.
- (e) in the ‘Number of packages’, ‘Type of packages’, ‘Types of produce’ sections –
 - the number and description of each type of carrier produce and packages in the consignment;
- (f) in the ‘Treatment details’ section –
 - in the Date column, the date or dates of washing;
 - in the Treatment column, the type of washing (e.g. Hydro-cooled.)

Where there is insufficient room to list each produce category the words “See Attachment” are to be used and an Attachment Sheet securely attached to each copy of the assurance certificate.

The Attachment Sheet must include the words ‘ATTACHMENT SHEET’, the name and address of the consignor, the assurance certificate number, the signature of the Authorised Signatory that signed the certificate and the date.

Plant Health Assurance Certificates must be in the form of a Plant Health Assurance Certificate. A completed example is shown as Attachment 13.

Plant Health Assurance Certificates must be completed and issued to cover each consignment (i.e. a discrete quantity of carrier produce transported to a single consignee at one time) to avoid splitting of consignments.

Plant Health Assurance Certificates must be completed, issued and distributed in accordance with the Standard Operating Procedure - Completion of Plant Health Assurance Certificates.

8.6.3 Plant Health Assurance Certificate Distribution

The original (yellow copy) must accompany the consignment.

The duplicate (white copy) must be retained by the business

9 Accreditation

In order to become accredited, the Application for Accreditation must be completed, signed and returned. The application form includes the terms and conditions applying to this agreement.

9.1 Application for Accreditation

A business seeking accreditation for an ICA arrangement under this procedure shall make an application for accreditation at least ten (10) working days prior to the intended date of commencement of operation under the ICA arrangement.

If the Business:

- washes produce for inspection by another business, indicate Part A on the application;
- inspects and packs produce washed by other businesses, indicate Part B on the application; or
- washes and inspects produce, indicate Part A and B on the application.

9.2 Audit Process

9.2.1 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 this procedure and the system is effective in ensuring compliance with the specified requirements of the ICA arrangement.

At the initial audit, the inspector shall request a copy of the surfactant label to confirm active constituent, use by date, rate and withholding period for the produce. (if applicable)

On completion of a successful initial audit, applicants will be granted provisional accreditation and issued a Certificate of Accreditation (refer 9.3).

9.2.2 Compliance Audits

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

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

A compliance audit is conducted:

- within four (4) weeks of the initial audit or issuance of the first PHAC, whichever is later;
- within twelve weeks of the business applying for re-accreditation; and
- in the case of a business operating for more than six (6) months of a year, between six (6) and nine (9) months after accreditation or re-accreditation.

On completion of a successful compliance audit, annual accreditation is granted to cover the current season, up to a maximum of twelve months.

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

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

9.2.3 Re-Accreditation

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

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

9.3 Certificate of Accreditation

An accredited business will receive a Certificate of Accreditation for an ICA Arrangement detailing the facility location, 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, produce type and facility covered.

9.4 Non-conformances and Sanctions

9.4.1 Non-conformances

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

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

9.4.2 Incident Reports

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

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

9.4.3 Suspension and Cancellation

Agriculture Victoria may suspend or cancel an accreditation when an accredited business is found, for example, to have:

- obtained accreditation through the provision of false or misleading information;
- not paid fees owing to Agriculture Victoria;
- contravened an accreditation requirement that compromises the integrity of the arrangement; and/or
- not rectified a non-conformance.

Any action taken by Agriculture Victoria to suspend or cancel an accreditation shall be provided in writing to the business. This shall also provide guidance on the lodgement of a written appeal requesting that the decision be reviewed.

9.4.4 Prosecution

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

9.5 Charging Policy

The business will be charged an annual accreditation fee.

A fee will be charged for all scheduled audits conducted. Unannounced audits will not be charged. Agriculture Victoria can be contacted for a schedule of fees.

10 Records and Document Control

10.1 ICA System Records

The accredited business must maintain the following records:

PART A:

- Flow Rate Calibration record
- Automatic feed calibration records as appropriate for:
- Hydro-cooling bulk treatment
- Hydro-cooling conveyor treatment
- Immersion treatment
- High pressure spray washing
- Roller brush treatment
- Wash Treatment Record
- A copy of each Wash Treatment Declaration issued (if applicable)

PART B:

- a copy of each Wash Treatment Declaration received from another business whose produce is packed and certified under the procedure
- a Register of Authorised Inspection Persons
- Tomato-Potato Psyllid Inspection Record
- completed Psyllid Identification Records (if applicable)
- a copy of each Plant Health Assurance Certificate issued by the Business.

ICA system records must be retained for a period of at least 24 months from completion, or until the next compliance audit of the ICA arrangement, whichever is later.

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

10.2 ICA System Documentation

The business must maintain the following documentation:

- a copy of the business's current endorsed Application for Accreditation;
- a current copy of this Operational Procedure;

- a copy of the business's current endorsed Authorised Signatory forms; and
- a current Certificate of Accreditation

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

11 Attachments

Attachment 1	Hydro-cooler flow rate calibration record (PSF-505)
Attachment 2	Hydro-cooling treatment calibration record (PSF-506)
Attachment 3	Immersion treatment calibration record (PSF-507)
Attachment 4	Spray application rate calibration record (PSF-508)
Attachment 5	Roller brush rate calibration record (PSF-509)
Attachment 6	Wash treatment record (PSF-510)
Attachment 7	Wash treatment declaration (PSF-511)
Attachment 8	Register of authorised inspection persons (PSF-501)
Attachment 9	Tomato-Potato Psyllid Inspection Record (PSF-502)
Attachment 10	Identification of packed product sample packages (PSF-015)
Attachment 11	Psyllid Identification Record (PSF-503)
Attachment 12	Psyllid Identification Record – Example (PSE-069)
Attachment 13	Plant Health Assurance Certificate – Example (PSE-066)

Hydro-cooler flow rate calibration record

Identity of equipment being calibrated _____

Type of calibration (e.g. annual, monthly or follow-up after repairs)	Date of test	Time period used for calibration (min)	Total Output (L/min)	Total Spray Area (m2)	Application Rate	Testing Officer's Name
	/ /				L/m2/min	
	/ /				L/m2/min	
	/ /				L/m2/min	
	/ /				L/m2/min	
	/ /				L/m2/min	
	/ /				L/m2/min	
	/ /				L/m2/min	

NOTES

1. Calculate the Total Output of the spray equipment by placing a collection vessel under each spray nozzle for a measured time period and determine the volume of output from each nozzle over a one minute period. Total the output (L/min) from each of the nozzles to give the Total Output (L/min).

2. Calculate the Total Spray Area (m2) by multiplying the spray area width by the spray area length, the boundary being the line at which the fruit's surface is fully wetted.

3. Divide the Total Output (L/min) by the Total Spray Area (m2) to give the Application Rate (L/min/m2) -

$$\text{Total Output (L/min)} \div \text{Total Spray Area (m2)} = \text{Application Rate (L/min/m2)}$$

4. Adjust the equipment and repeat the test if the test shows a spray application rate below the minimum specified requirement.

Hydro-cooling treatment calibration record

Identity of equipment being calibrated_____

Type of calibration (eg annual, monthly or follow-up after repairs)	Date of automatic feed system calibration	Produce type	Time for product to move through liquid (minutes)			Name of testing officer	Comments
			Test 1	Test 2	Test 3		
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						

Immersion treatment calibration record

Identify of equipment being calibrated_____

Type of calibration (eg annual, monthly or follow-up after repairs)	Date of test	Produce type	Time for product to move through liquid (minutes)			Name of testing officer	Comments
			Test 1	Test 2	Test 3		
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						

Spray application rate calibration record

Identity of equipment being calibrated_____

Type of calibration (e.g. annual, monthly or follow-up after repairs)	Date of test	Produce type	Time under spray (seconds)			Spray pressure (kpa)	Name of testing officer	Comments
			Test 1	Test 2	Test 3			
	/ /							
	/ /							
	/ /							
	/ /							
	/ /							
	/ /							

NOTES

1. Spray coverage calibration tests must be carried out annually, prior to the beginning of preparation of produce under the procedure, and every eight weeks during operation, and after substantial changes are made to the system.

2. Three tests must be carried out. For each test, record the number of seconds an identifiable piece of produce is completely covered with the spray in the normal flow of produce.

3. Adjust the equipment and repeat the test if any of the three tests are below the minimum specified time period for spray coverage.

Roller brush rate calibration record

Identify of equipment being calibrated_____

Type of calibration (eg annual, monthly or follow-up after repairs)	Date of test	Produce type	Time on brushers (seconds)			Name of testing officer	Comments
			Test 1	Test 2	Test 3		
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						
	/ /						

Wash treatment record

Type of washing: H = Hydro-cooler, I = Immersion, S = High Pressure Spray, R = Rotating Roller Brushes	Date of washing	Wash commencement time	Wash completion time	Produce washed	Quantity of produce washed	Washing operator's name
	/ /					
	/ /					
	/ /					
	/ /					
	/ /					
	/ /					
	/ /					

Wash treatment declaration for carrier produce – ICA61

A Wash Treatment Declaration must be provided to the packer to cover carrier produce delivered for certification under ICA-61 for each load dispatched.

I _____ (print full name)
an Authorised Signatory of _____ (print business name)
Interstate Produce No: _____

hereby declare that _____ (No. of packages) _____ (type of packages – bins, crates, trays)
of _____ (type of produce) identified by _____ (package identification)
delivered to _____ Interstate Produce No.
on _____ (date)

for inspection, packing, and certification under the ICA-61: Pack-House Washing and Inspection of Tomato-Potato Psyllid Carrier Produce procedure that the carrier produce was:

Wash process undertaken (please tick)

- ☐ hydro-cooled with continuously circulated water for at least 20 minutes
- ☐ immersed in continuously agitated water containing a food grade surfactant at the rates specified on the label for 3 minutes
- ☐ pressure washed with water under water nozzles with a water pressure above 200kpa/2 bar/29 psi for a minimum of 20 seconds
- ☐ washed with water at 16L/min on rotating roller brushes for a minimum of 30 seconds

and

all carrier produce was securely packed post treatment by one or more of the following methods to prevent contamination with tomato-potato psyllid:

- unvented packages;
- vented packages with the vents secured with mesh which has a maximum aperture of 0.5 mm; or
- wrapping or bagging in sealed plastic sleeves or bags; or
- fully enclosed consignments under tarpaulins, hessian, shade cloth, or mesh or other covering which has a maximum aperture of 0.5 mm; or
- consignment shrink-wrapped and sealed as a palletised unit; or
- fully enclosed or screened buildings, cold-rooms, vehicles (including tautliners in good condition); or
- other facilities free from gaps or other entry points greater than 0.5 mm.

The date or dates of wash treatment are:

Date(s) of Wash Treatment _____

I, an authorised Signatory of the accredited business that wash treated the carrier produce described above, hereby declare that the carrier produce has been wash treated in the business's approved facilities in accordance with the business's Interstate Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the *Plant Biosecurity Act 2010* to making a false or misleading statement.

Signature _____ Date _____

REGISTER OF AUTHORISED INSPECTION PERSONS

[illegible]

Place a line through any entry for a person who is no longer authorised to carry out tomato-potato psyllid inspections under the business's Interstate Certification Assurance Arrangement.

Tomato-Potato Psyllids Inspection Record

Date of Inspection:		Package Identification	
Place of Inspection:		IP Number:	
Name of Authorised Inspection Person:		PHAC No(s):	
Inspection Rate	☐ 600 Unit ☐ 2 %	Name & Address of Grower and / or Packer: (if multiple, list in comments/findings column)	
Notes:		Carrier nursery stock Type: (if multiple, list in comments/findings column)	
Total Number of Packages in Lot / Consignment: (list separately if multiple commodities)			
Package No.	Number of units sampled in package	Total number of units in package	Comments / Findings
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
Pass		Fail	Signature of Authorised Inspection Person:
Actions resulting from a suspected detection of a quarantine pest (e.g. suitable photographs submitted to Approved Taxonomist/Entomologist and time taken, segregation of consignment).			

IDENTIFICATION OF PACKED PRODUCT SAMPLE PACKAGES

Marking Sample Packages After Packed Product Inspection

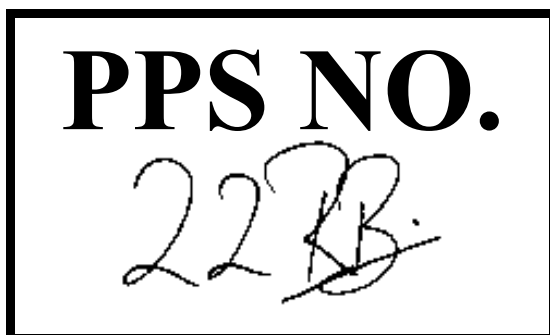
Following inspection, the Authorised Inspection Person must -

- (a) mark one end of each sample package by applying a stamp or sticker with the PPS No. (Packed Product Sample No.) and their initials as shown below;
- (b) ensure that the PPS No. stamp or sticker is visible on the exposed end of the package when the package is assembled on the pallet.

Stamp or Sticker Design (Example Only)



Completed Stamp or Sticker (Example Only)





AgriBio – Crop Health Services
SAMPLE RECEPTION - MAIN LOADING DOCK
 5 Ring Rd, La Trobe University Campus,
 Bundoora, Victoria, 3083
Phone: 03 9032 7323 **Fax:** 03 9032 7604
Email: sample.reception@agriculture.vic.gov.au



(Psyllid Identification Record)

Date specimen received (Office use):

CONSIGNMENT DETAILS

Date of submitting sample:		Consignment ID:	
Business name:			
Authorised Inspection Person name:			
Address:		IP number:	
Postcode:	State:	Phone:	Email:
Grower name:			
Address:		IP number:	
Postcode:	State:	Phone:	Email:
Date sample collected:			

SPECIMEN DETAILS (DEECA USE ONLY)

Date sample taken		Date sample forwarded:	
Inspection Officer			
Email	Phone	Fax	
SAMPLE #1			
Consignment size	Description / Carrier nursery stock plants		
Plant Sample ☐	# of Leaves	# Insects (approx)	
Insect Sample ☐	# Insects	Insects dead ☐	Insects alive ☐
Investigation requested: Confirm the presence or absence of tomato potato psyllid. If TPP confirmed confirm the presence or absence of <i>Candidatus</i> Liberibacter solanacerum (CLso)			

SAMPLE #2

Consignment size	Description / Carrier nursery stock plants		
Plant Sample ☐	# of Leaves	# Insects (approx)	
Insect Sample ☐	# Insects	Insects dead ☐	Insects alive ☐
Investigation requested: Confirm the presence or absence of tomato potato psyllid. If TPP confirmed confirm the presence or absence of <i>Candidatus</i> Liberibacter solanacerum (CLso)			
			 Accredited for compliance with ISO/IEC 17025 - Testing Accreditation No 14477

LAB USE
ONLY
AgriBio
Submission No.

CHS SPECIMEN SUBMISSION FORM (Psyllid Identification Record)

Date specimen received (Office use):

CONSIGNMENT DETAILS

Date of submitting sample: 08/11/2025		Consignment ID: 88888	
Business name: B Browns nursery			
Authorised Inspection Person name: B Brown			
Address: 5 Main Rd		IP number: V 00000	
Postcode: 3000	State: VIC	Phone: 0400 000 000	Email: admin@abccabccabcc.com
Grower name: As above			
Address:		IP number:	
Postcode:	State:	Phone:	Email:
Date sample collected: 07/11/2025			

SPECIMEN DETAILS (DEECA USE ONLY)

Date sample taken		Date sample forwarded:	
Inspection Officer			
Email	Phone	Fax	

SAMPLE #1

Consignment size	Description / Carrier nursery stock plants		
Plant Sample ☒	# of Leaves 1	# Insects (approx) 2	
Insect Sample ☒	# Insects 1	Insects dead ☒	Insects alive ☐

Investigation requested:

Confirm the presence or absence of tomato potato psyllid.

If TPP confirmed confirm the presence or absence of *Candidatus Liberibacter solanacerum* (CLso)

SAMPLE #2

Consignment size	Description / Carrier nursery stock plants		
Plant Sample ☐	# of Leaves	# Insects (approx)	
Insect Sample ☐	# Insects	Insects dead ☐	Insects alive ☐

Investigation requested:

Confirm the presence or absence of tomato potato psyllid.

If TPP confirmed confirm the presence or absence of *Candidatus Liberibacter solanacerum* (CLso)

Confirmed as Tomato potato psyllid, absence of *Candidatus Liberibacter solanacerum*



Accredited for
compliance with
ISO/IEC 17025 -
Testing
Accreditation
No 14477

Plant Health Assurance Certificate

Certificate number
XXXXXXXX

Consignment details (please print)

Consignor
Name ABC PTY LTD
Address STREET ROAD MELBOURNE VIC 3000

Consignee
Name PRODUCE PEOPLE
Address SOMEWHERE ROAD BRISBANE QLD 4000

Reconsigned to (splitting consignments or reconsigning whole consignments)
Name
Address

Certificate details (please print)

IP Number	Facility number	Procedure
V9999	01	ICA-61

Accredited business that prepared the produce
Name ABC PTY LTD
Address STREET ROAD MELBOURNE VIC 3000

Grower or Packer
Name ABC PTY LTD
Address STREET ROAD MELBOURNE VIC 3000

Other facilities supplying produce

Brand name OR identifying marks (as marked on packages)	Date OR date code (as marked on packages)
ABC PRODUCE	18/11/2025

Number of packages	Type of packages (e.g. trays, cartons)	Type of produce	Authorisation for split consignment
40	Boxes	broccoli	

Treatment details

Treatment date	Treatment	Chemical (active ingredient)	Concentration / duration and temperature
15/11/2025	Hydro-cooled		

Additional certification / Codes		
Declaration: I, an Authorised Signatory of the accredited business that prepared the plants or plant products described above, hereby declare that the plants or plant products have been prepared in the business' approved facility in accordance with the business' Certification Assurance arrangement and that the details shown above are true and correct in every particular. I acknowledge that it is an offence under the <i>Plant Biosecurity Act 2010</i> to issue assurance certificates without being accredited and/or to make false statements in certificates and declarations.		
Authorised Signatory (print name) A Jones	Signature A.Jones	Date 18 / 11 / 2025

