Plant Export Operations

Work Plan

Australian Cherry Exports to the People’s Republic of China

Version Number 4.0

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INTRODUCTION

This work plan incorporates the formal requirements of the protocol agreed between the Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) of the People's Republic of China, and the Australian Government Department of Agriculture and Water Resources.

There are four pathways approved by AQSIQ for the export of Australian cherry fruits:

1. **Onshore cold treatment**: Supervision of treatment commencement and verification of completion of treatment by an authorised officer; inspection; commodity security arrangements in Australia; and AQSIQ inspection on arrival in China.

2. **In-transit cold treatment**: Inspection by an authorised officer approved by the department, including official verification of the container and treatment commencement; verification of completion of treatment by AQSIQ on arrival in China; and AQSIQ inspection on arrival in China.

3. **Fumigation with Methyl Bromide**: Inspection by an authorised officer approved by the department, including verification of the fumigation treatment with Methyl Bromide; and AQSIQ inspection on arrival in China.

4. **Fruit Fly Area Freedom (Tasmania and the Riverland region of South Australia)**: Inspection by an authorised officer approved by the department; commodity security arrangements; and AQSIQ inspection on arrival in China.

This Work plan is not a standalone document and must be read in conjunction with the “Protocol of Phytosanitary Requirements for the Export of Cherries from Australia to China between the General Administration of Quality Supervision, Inspection and Quarantine of the People’s Republic of China and The Australian Government Department of Agriculture and Water Resources” - November 2017. This document is available on the Manual of Importing Country Requirements (MICoR) database ([http://micor.agriculture.gov.au/Plants/Pages/default.aspx](http://micor.agriculture.gov.au/Plants/Pages/default.aspx)).
1 SUMMARY OF REQUIREMENTS

Growers, orchards, packhouses and treatment facilities must be accredited by the department for the export of cherries to China. Export accreditation occurs through Fruit Growers Tasmania Inc. (FGT) for Tasmanian exports and Cherry Growers Australia Inc. (CGA) for mainland exports.

Accredited properties must comply with the responsibilities and legislation outlined in this work plan and the following guidelines:

- Guideline: Management of horticulture export accredit properties.
- Guideline: Audit of horticulture export accredited properties.

Treatment facilities must contact the Horticulture Exports Program (HEP) at (HorticultureExports@agriculture.gov.au) for information regarding export approval.

The department will audit and maintain records of all accredited entities and provide export registration lists to AQSIQ for approval prior to export commencement.

Grading, packing, storage and shipping must be carried out under the supervision of an authorised officer approved by the department or by the packhouse quality manager.

If the program is suspended by AQSIQ, the program will remain suspended until the department and AQSIQ are satisfied the cause of the non-conformance has been identified and suitable corrective measures have been implemented.

1.1 Import permit

A valid import permit, issued by AQSIQ (an official translation is required if the permit is not in English), is required for each export shipment. It is not required to be sighted at either inspection or issuance of export certification BUT is required by China on arrival.

If the import permit is not available, the phytosanitary certificate is to be issued with the import permit section completed as NOT SUPPLIED. If an import permit is provided by the exporter, the import permit number must be included in the phytosanitary certificate.

If import permit conditions vary from the protocol, please contact to the Horticulture Exports Program in Canberra before any further export activity is undertaken.

1.2 Permitted varieties

All varieties of cherries (Prunus avium) are permitted to be exported to the People's Republic of China.

1.3 Registered establishment

Packhouses, inspection facilities and loadout facilities must be a Department of Agriculture and Water Resources Registered Establishment and meet the requirements of the Export Control Act 1982 and its subordinate orders when:

- they are the final establishments inside the pest free area (PFA), and thereafter
- export inspections are performed, or containers are loaded
- fumigation or onshore cold treatment is performed, and thereafter.

1.4 Quarantine pests and diseases

Growers, packhouses, loadout facilities and exporters are responsible for ensuring that consignments are free from all pests and pathogens of quarantine concern to China. The pests and pathogens in Table 1 are of critical quarantine concern to China.

Table 1 Pests and pathogens of critical quarantine concern to China

<table>
<thead>
<tr>
<th>Insects</th>
<th>Common name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scientific name</td>
<td>Scientific name</td>
</tr>
<tr>
<td>Ceratitis capitata</td>
<td>Mediterranean fruit fly</td>
</tr>
<tr>
<td>Bactrocera tryoni</td>
<td>Queensland fruit fly</td>
</tr>
<tr>
<td>Myzus cerasi</td>
<td>Black cherry aphid</td>
</tr>
<tr>
<td>Brachycaudus persicae</td>
<td>Black peach aphid</td>
</tr>
<tr>
<td>Pantomorus cervinus (Syn. Asynonychus cervinus)</td>
<td>Fuller’s rose beetle / weevil</td>
</tr>
<tr>
<td>Phlyctinus callosus</td>
<td>Garden weevil / Vine calandra</td>
</tr>
<tr>
<td>Pseudococcus longispinus</td>
<td>Long tailed mealybug</td>
</tr>
<tr>
<td>Epiphyas postvittana</td>
<td>Light brown apple moth</td>
</tr>
<tr>
<td>Epiphyas xylodes</td>
<td>Tortricid moth</td>
</tr>
<tr>
<td>Thrips imaginis</td>
<td>Plague thrips</td>
</tr>
<tr>
<td>Chauliognathus lugubris</td>
<td>Plague soldier beetle</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pathogens</th>
<th>Common name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scientific name</td>
<td>Scientific name</td>
</tr>
<tr>
<td>Monilinia fructicola</td>
<td>Brown rot</td>
</tr>
<tr>
<td>Phytophthora syringae</td>
<td>Twig blight lilac / Crown rot</td>
</tr>
<tr>
<td>Pseudomonas syringae pa. morsprunorum</td>
<td>Bacterial canker</td>
</tr>
<tr>
<td>Prunus necrotic ringspot virus</td>
<td>PNRSV</td>
</tr>
</tbody>
</table>

1.5 Fruit fly pest free area

The state of Tasmania and the Riverland region of South Australia are recognised by AQSIQ as free from both Queensland fruit fly (Bactrocera tryoni) and Mediterranean fruit fly (Ceratitis capitata).
The state of Western Australia is recognised by AQSIQ as free from Queensland fruit fly (*Bactrocera tryoni*).

All states and territories except Western Australia are recognised as free from Mediterranean fruit fly (*Ceratitis capitata*).

If an outbreak of Mediterranean fruit fly (*Ceratitis capitata*) or Queensland fruit fly (*Bactrocera tryoni*) occurs in their recognised pest free areas, the department is required to notify AQSIQ.

Cherries sourced from outside Tasmania or the Riverland, or where the area freedom status of Tasmania or the Riverland has been suspended, must undergo disinfestation treatment/s recognised and approved by AQSIQ.
2 GROWER REQUIREMENTS

2.1 Export accreditation

Growers/orchards must be accredited by the department for the export of cherries to China. This will occur through FGT or CGA.

Growers must comply with the responsibilities and legislation outlined in this work plan and the following guidelines:

- Guideline: Management of horticulture export accredited properties.
- Guideline: Audit of horticulture export accredited properties.

Export applications must be received by FGT or CGA, by the date specified in the Industry Advice Notice (IAN). Application forms and supporting documentation must be complete and accurate when submitted.

The department will audit growers to confirm compliance with the requirements in this section such as control measures and records. Growers that pass audit will be accredited for export to China and issued with an accreditation number by the department.

The full cost of any audit and associated administration by the department will be borne by industry.

A grower must maintain compliance with the requirements in this section, failure to comply may result in additional in-season audits and suspension of blocks.

2.2 Grower responsibilities

Growers are responsible for:

- Registering their orchards with a packhouse that has been accredited by the department to pack fruit for export to China.
- Providing a copy of the orchard export accreditation to the packhouse(s).
- Keeping a copy of the orchard application form and supporting documentation for auditing purposes.
- Familiarising themselves with the department’s auditing requirements.
- Maintaining orchard hygiene measures, including post-season pruning and management of remaining fruit.
- Implementing orchard monitoring by an approved crop monitor and Integrated Pest Management (IPM) field control procedures for the pests and diseases of quarantine concern listed in Table 1 and in accordance with the CGA industry standard.
- Keeping records of orchard hygiene, IPM and pest control (including spray records). The records must include the name, active ingredient, application date, concentration and other details of all chemical agents used in the growing season.

2.3 Crop monitoring responsibilities
Growers or crop monitors must have completed the online training prior to implementing orchard monitoring and IPM control procedures. Orchard monitoring and control procedures may be carried out by orchard staff under the instruction from the trained crop monitor.

Crop Monitor training is delivered online via Tocal College online eLearning hub, details for enrolment are provided via the seasonal Industry Advice Notice.

Growers or crop monitors must forward the results of the crop inspections to packhouses that are associated with those orchards immediately prior to harvest.

### 2.4 Control measures for specific pests and diseases

Growers or crop monitors must monitor orchards/blocks for specific pests and diseases and keep records in accordance with the CGA industry standard.

Monitoring and control records will be made available to the department upon request to ensure that monitoring and any necessary control measures conform to AQSIQ requirements.

#### 2.4.1 Brown rot, twig blight lilac (crown rot), bacterial canker and prunus necrotic ringspot virus

The following orchard management is required for brown rot, twig blight lilac (crown rot) and prunus necrotic ringspot virus:

- Pruning and orchard hygiene must occur before and during winter. Orchards/blocks must be monitored for cankers and other symptoms.
- Between budburst and harvest, orchards/blocks must be monitored every two weeks.
- During harvest, fruit must be checked for symptoms.
- If these diseases are detected in-field or during harvest, control measures must be implemented. Control measures include appropriate chemical application (fungicides and copper sprays) and removal of infected plant material.

See the CGA cherry export manual for further management measures.

#### 2.4.2 Light brown apple moth

The following orchard management is required for Light brown apple moth (LBAM):

- Orchards are subject to field sanitation. Orchards/blocks must be monitored for symptoms of LBAM.
- During spring traps must be used to monitor the flight activity of adult LBAM. At least one trap per registered block must be used and monitored once every two weeks. If LBAM is detected, control measures must be undertaken as per the CGA cherry export manual.
- During the rest of the season, visual monitoring for egg masses and caterpillars must be undertaken. If LBAM is detected, control measures must be undertaken as per the CGA cherry export manual.
3 PACKHOUSE REQUIREMENTS

3.1 Export accreditation

Packhouses must be accredited by the department for the export of cherries to China. This will occur through FGT or CGA.

Packhouses must comply with the responsibilities and legislation outlined in this work plan and the following guidelines:

- Guideline: Management of horticulture export accredited properties.
- Guideline: Audit of horticulture export accredited properties.

Export applications must be received by FGT or CGA, by the date specified in the IAN. Application forms and supporting documentation must be complete and accurate when submitted.

The department will audit packhouse procedures and documentation. Packhouses that pass audit will be accredited for export to China and issued with an accreditation number by the department.

The full cost of any audit and associated administration by the department will be borne by industry.

A packhouse must maintain compliance with the requirements in this section, failure to comply may result in additional in season audits and possible suspension of accreditation. Further information on suspensions see Section 12.

3.2 Packhouse procedures

Packhouses must have a documented Standard Operation Procedures, which describes the following processes:

- receivals and dispatch
- product traceability and segregation
- grading, handling and packing of fruit (processing requirements)
- cleaning and hygiene system
- roles and responsibilities
- training program for staff responsible for receiving, inspecting, storing or dispatching export horticulture commodities.

3.3 Processing requirements

During processing, cherries must be washed, culled, sorted and graded to ensure the fruit is free of insects, mites, rotten fruit, twigs, leaves, roots and soil. The quality assurance process must ensure cherries graded for China are free from quarantine pests and diseases before being exported to China.

3.4 Documentation

Packhouses must record and keep on file the following documentation:

- Standard operating procedure (as per s3.2)
• A copy of the application
• A list of accredited orchards (including location details) from which they intend to source cherries
• Receipt / dispatch records
• Records relating to implementation of hygiene programs
• Lists of suspended orchards for the season
• Registered Crop Monitor inspection records

3.5 Packaging and security requirements

All packaging material must be new and clean.

Where consignments are subject to fumigation (as per section 7), the following must occur:

• Cartons must have sufficient ventilation to allow successful methyl bromide dispersal through the consignment.
• Carton vents must have insect gauze applied, alternatively perforated liners must be used (ie. any holes must be <1.6mm).

If wooden packaging is used, the wooden packaging must be compliant with the Australian Packaging Certification Scheme for export under the requirements of the International Standard for Phytosanitary Measures Publication No. 15 (ISPM 15).

3.5.1 Security of individual cartons

For all airfreight and treated consignments, security of individual cartons must be used.

In cases where there are vents in the packing carton, the carton vents should have insect gauze or perforated liners in cartons must be used (any holes must be <1.6mm).

Individually secured packages may be palletised for transport and may be deconsolidated provided individual package security is not breached.

3.5.2 Security of palletised cartons

For sea freight consignments, security of palletised cartons may be used.

Cartons with unmeshed vents, or other unsecure packages, i.e. not meeting s.3.5.1, that are placed on a pallet must be secured with insect proof mesh or plastic wrap covering all surfaces of the pallet.

A label with the following wording in large bold font must be attached to the face of the pallet:

“Export secure pallet. Do not deconsolidate for airfreight”

3.6 Labelling requirements

Packages must be clearly labelled (printed not hand written) with:

• the product (cherry)
• place of origin (state, city or country)
• country (in Chinese and English)
• orchard name or its China export accreditation number
packhouse name or its China export accreditation number.

Each pallet must be marked with the Chinese characters “For Export to the People’s Republic of China”. If pallets are not used each individual carton must be marked with the Chinese characters "For Export to the People’s Republic of China". These characters are shown below:

![Chinese Characters](image)

The department recommends that labels are applied to the same location on each package, clearly legible and of consistent font size.

### 3.7 Segregation of cherries after packing

Cherries for China must be segregated as a clearly identifiable lot immediately after packing to avoid pest infestation and cross contamination.

Consignments require a transfer certificate to be transferred between registered establishments after inspection, following treatment or when transferring from a PFA.
4 COLD TREATMENT

4.1 General requirements

a) Cold treatment can take place either onshore or in-transit (ITCT).

b) The container must be inspected by an approved AO before loading to ensure pest freedom and that all vents are covered to prevent the entry of pests.

c) Sensors must be calibrated prior to cold treatment using the ice slurry calibration process.

d) Temperatures must be recorded in 0.1°C units each hour.

e) Recording units must be capable of storing data, identifying each temperature sensor, the time and temperature, the identification number of the recording unit(s) and the container number. These data must be able to be downloaded and viewed in printed form.

f) If cold treatment does not meet the required schedule the consignment will be rejected.

g) Approved AOs are responsible for supervision of cold treatment; however, they are not responsible for operating or setting up cold treatment recording systems.

4.2 Cold treatment schedule

The treatment schedules in Table 2 apply for both onshore and in-transit cold treatment.

Table 2. Cold treatment schedule

<table>
<thead>
<tr>
<th>Schedule</th>
<th>Fruit pulp temperature (°C)</th>
<th>Exposure period (consecutive days)</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1°C or below</td>
<td>16 days or more</td>
<td>For cherries grown in Western Australia (or where Mediterranean fruit fly PFA has been suspended)</td>
</tr>
<tr>
<td>2</td>
<td>2.1°C or below</td>
<td>21 days or more</td>
<td>For cherries grown in Western Australia (or where Mediterranean fruit fly PFA has been suspended)</td>
</tr>
<tr>
<td>3</td>
<td>3°C or below</td>
<td>18 days or more</td>
<td>For cherries grown in all other regions (Mediterranean fruit fly free areas)</td>
</tr>
</tbody>
</table>

Note: Only fruit pulp temperatures are used for treatment verification purposes.
5 **ONSHERE COLD TREATMENT**

All onshore cold treatments must be supervised by an approved AO with the appropriate job function.

A minimum of four fruit pulp temperature sensors is required for onshore cold treatment.

AOs with the appropriate job function must supervise the commencement and completion of onshore cold treatment.

AOs with the appropriate job function must supervise the placement of a numbered seal on the cold treatment room at the time of commencement treatment. The AO must record the cold room and seal number. The seal must only be removed under the supervision of an AO to confirm completion of treatment.

### 5.1 Registered establishments and export accreditation

Any facility intending to carry out onshore cold treatment must be a registered establishment, and accredited for export to China by the department.

Onshore cold treatment facilities must comply with the responsibilities and legislation outlined in this work plan and the following guidelines:

- Guideline: Management of horticulture export accredid properties.
- Guideline: Audit of horticulture export accredited properties.

Export applications must be received by the HEP ([HorticultureExports@agriculture.gov.au](mailto:HorticultureExports@agriculture.gov.au)) by the date specified in the IAN. Application forms and supporting documentation must be complete and accurate when submitted.

Participants must complete and sign the export application form verifying their agreement to comply with this work plan. These facilities are subject to audit by the department prior to export accreditation.

The following details must be provided with new application:

- contact details of owner/operator
- location and construction plans of all facilities
- dimensions of the facility and each cold room capacity
- type of insulation used in the walls, ceilings and floors
- make, model, type, and capacity of the refrigeration condenser and evaporator / air circulation
- temperature range of the equipment, defrost cycle control, and specifications and details of any integrated temperature recording equipment.
- Copy of the standard operating procedures (see section 5.4)

### 5.2 Audit and export verification
As part of the annual export application process, the department will audit the documentation and procedures of onshore treatment facilities. The department and AQSIQ reserve the right to audit documentation and facilities, and to supervise treatment and export procedures. The full cost of audit or treatment supervision by the department and/or AQSIQ will be borne by industry.

5.3 Documentation

The following documentation must be recorded and kept on file:

- copy of the establishment registration accreditation by the department
- copy of the export application form for cherry exports to China
- documented traceability of fruit to the orchard/block
- receipt/dischARGE records for each treatment batch/lot for each cold room
- calibration and re-calibration records endorsed by the department
- copy of endorsed treatment records and details of each treatment
- maintenance records of all equipment
- records of hygiene programs (e.g. baiting and cleaning records).

5.4 Cold treatment procedures

Onshore cold treatment facilities must have documented Standard Operation Procedures which describes the following processes:

- receivals and loadout
- product traceability and segregation
- precooling process
- number of sensors
- calibration of sensors
- placement of temperature sensors
- treatment period
- sealing treatment chamber
- roles and responsibilities

5.5 Requirements for temperature recording system

The department must ensure that the combination of temperature probes and temperature recorders are:

- Suitable for purpose. They should meet the standards required by the USDA. Sensors should be accurate to ± 0.15 °C in the range of -3.0 °C and +3.0 °C.
- Able to accommodate the required number of probes (four fruit pulp and two air temperature).
- Capable of recording and storing data for the period of the treatment and until the data...
can be examined by the department/AQSIQ.

- Capable of recording all temperature sensors at least hourly to the same degree of accuracy as is required of the sensors.
- Produce data downloads that identify each sensor, time and the temperature, as well as the identification number of the cold treatment facility/container number.

5.6 Calibration of temperature sensors

An AO with the appropriate job function must supervise the calibration of temperature sensors using the ice slurry method and a certified thermometer (certified by an appropriate body and approved by the department).

If any sensor reads more than ± 0.3 °C from 0 °C during calibration, it must be replaced.

Calibration of temperature sensors using the ice slurry method must occur prior to, and immediately following the cold disinfestation treatment.

The AO must enter the calibration readings from all four fruit pulp and two air temperature sensors onto the calibration record.

5.7 Placement of temperature sensors

An AO with the appropriate job function must supervise the placement of temperature sensors.

A minimum of six temperature sensors are used during onshore cold treatment: four fruit pulp temperature sensors and two air temperature sensors.

Following calibration of the sensors using the ice slurry calibration process, the four fruit pulp temperature sensors must be placed in the following locations under supervision of the AO:

- one at the centre of the stack, in the centre of the cold room
- one at the corner of the top stack, in the centre of the cold room
- one at the centre of the stack near the cold air outlet
- one at the corner of the top stack near the cold air outlet.

The two air temperature sensors are to be located at the air inlet and air outlet locations.

The treatment will commence once fruit sensors have reached the nominated temperature with initial readings recorded by the AO.

Cold treatment rooms must be secured before treatment commence using a numbered seal and room sealing must be supervised by the AO.

5.8 Recalibration of temperature sensors

Sensors must be recalibrated following treatment using the ice slurry calibration process.

It is recommended that the treatment temperature is maintained until the AO confirms recalibration, and the required treatment schedule has been met.
The cold treatment is only considered complete once the sensors have been recalibrated. Records are to be kept for departmental/AQSIQ audits.

If any fruit pulp temperature sensor reads more than ±0.3°C from 0°C during re-calibration the treatment has failed and must start again. The failed sensor/s must be replaced before any further treatment and replacement sensors must be calibrated.

If a sensor reads higher than 0°C but less than or equal to +0.3°C after re-calibration, the treatment is unaffected and is considered complete.

If a sensor reads lower than 0°C but not below −0.3°C after re-calibration, the treatment records must be adjusted upwards to compensate. If, after adjustment, the treatment schedule listed in Table 2 (s.4.2) have not been met, the treatment has failed. There is an option of re-treating the fruit at the discretion of the exporter.

5.9 Verification of treatment

The AO will review a copy of the data download printouts to ensure the treatment parameters listed section 5.2 have been met before treatment ceases. Printouts must be retained for AQSIQ audit purposes.

In the event that any sensor fails to record a temperature, or records temperatures above the schedule for a period of more than four consecutive hours, the treatment will be failed and must start again. Any re-start treatment must be supervised by an AO.

An AO must confirm the seal number and cold room number before the cold room is opened after treatment has been completed or for re-start.

Data download printouts are to be signed, stamped and endorsed as “COMPLETED” by the departmental authorised officer, and kept on file.

Export consignments that have been treated by onshore cold treatment must be accompanied by an onshore cold treatment calibration and re-calibration certificate and a cold treatment temperature record that have been endorsed by the department.

5.10 Continuation of a failed treatment

If the temperature during the treatment rises above the parameters specified in Table 2 (s.4.2), the exporter can choose to re-commence and continue treatment until the correct parameters are met. The elapsed time between treatment cessation and recommencement must be less than 24 hours.

If the treatment fails because of a malfunctioning sensor, the faulty sensor must be replaced and the treatment restarted under the supervision of an AO.

5.11 Storage and security

Fruit that has been successfully treated must be secured at all times to ensure it is not exposed to possible infestation. Storage rooms must be sealed and contain no other commodities.
Treated fruit not intended for immediate loading may be stored for subsequent shipment. The room must not contain other fruit, and subsequent container loading must be performed under supervision of an AO.

If fruit is required to be transferred to another room for storage, it must be transferred in a secure manner approved by the department. The department will monitor the movement of all treated fruit.

5.12 Loading

Fruit must be loaded under secure conditions.

Due to the difficulties in maintaining security of unit load devices (ULDs), cookie sheets or flat pallets, each individual carton must be treated as a “package” and secured at the carton level as per section 3.5.1, before leaving the packhouse or treatment facility.

5.13 EXDOC certification request functionality

The department strongly recommends clients utilise EXDOC’s Certificate Request “C” functionality for the export of onshore cold treated horticulture exports to China.

EXDOC Certificate Request functionality enables the commodity listed in the Request for Permit (RFP), which has been inspected and treated for export, to be assigned to multiple phytosanitary certificates.

There are specific rules that need to be adhered to when using Certificate Request functionality including ensuring the destination country and exporter are the same for all RFPs.

5.14 On-arrival inspection by CIQ/AQSIQ

Export consignments that have been treated by onshore cold treatment must be accompanied by an onshore cold treatment calibration and re-calibration certificate and a cold treatment temperature record endorsed by the department.

If live quarantine pests are found on inspection the consignment will be re-exported, destroyed or treated at the owner’s expense (limited to cases where pests can be exterminated effectively).

AQSIQ may suspend the failed orchard, packhouse, treatment facility or the entire program until the cause of the infestation is investigated and resolved.
6 IN-TRANSIT COLD TREATMENT

All facilities loading containers for in-transit cold treatment (ITCT) are required to be registered establishments. The facilities must meet the requirements of the Export Control Act 1982 and its subordinate orders.

Cherries intended for ITCT must be pre-cooled to or below 4°C beforehand.

Exporters must ensure containers are suitable to perform ITCT.

All ITCT containers must be loaded and sealed under supervision of an approved AO with the appropriate job function.

A minimum of three fruit pulp temperature sensors is required for ITCT.

For cherries subject to ITCT, the treatment may be commenced onshore and be completed either during the voyage between Australia and the first port of call in China or after arrival.

6.1 Requirements for temperature recording system

The department must ensure that the combination of temperature probes and temperature recorders are:

- Suitable for purpose. They should meet the standards required by the USDA. Sensors should be accurate to ± 0.15 °C in the range of -3.0 °C and +3.0 °C.
- Capable of recording and storing data for the period of the treatment and until the data can be examined by AQSIQ at arrival.
- Capable of recording all temperature sensors hourly to the same degree of accuracy as is required of the sensors.
- Produce data downloads that identify each sensor, time and the temperature, as well as the container number.

6.2 Calibration of temperature sensors

The approved AO must supervise the calibration of temperature sensors using the ice slurry method. The approved AO must enter the calibration readings from all three fruit pulp temperature sensors onto the certificate of loading and calibration record.

A calibration certificate will be generated by the Assessment Services Group and an endorsed original certificate must be attached to the phytosanitary certificate accompanying the consignment.

6.3 Placement of temperature sensors and loading of container

Containers must be packed in a manner that ensures there is even airflow under and around pallets or hand stowed cartons.

The temperature sensors are to be placed under supervision of an approved AO.
ITCT must be recorded by a minimum of three fruit pulp temperature sensors and two air sensors. Treatment is considered to have started when the fruit pulp temperature meets the nominated temperature requirement detailed in Table 2 (s.4.2).

The sensors must be placed in the following locations:

- Sensor 1 - Pulp temperature: in the middle of the first row, at the top level of the centre of the stack, at the far end of the container.
- Sensor 2 - Pulp temperature: at half the height of the stack, and 1.5 metres (40 foot containers) or 1 metre (20 foot containers) distance from the centre of the doors of the container.
- Sensor 3 - Pulp temperature: at half the height of the stack, and 1.5 metres (40 foot containers) or 1 metre (20 foot containers) distance from the left side door end of the container.

Air temperature sensors must be placed at the inlet and outlet points of air circulation.

6.4 Security and loading

Security must be in place to ensure consignments are not exposed to possible infestation or contamination by quarantine pests following export inspection. Any open container vents must
be covered with insect-proof mesh to prevent the entry of pests. Mesh or gauze with openings ≤1.6mm is considered acceptable.

An approved AO must supervise loading and placement of a numbered industry seal on the container.

The officer must record the container and seal number. The seal must only be removed by the China Entry-Exit Inspection and Quarantine (CIQ) officer at the port of arrival in China.

### 6.5 Verification of temperature records

Temperature records for in-transit containers are to be downloaded by a representative of the shipping company on arrival in China. The downloaded data file(s) from the container must be sent to CIQ at the first port of call in China.

CIQ will verify the efficacy of the treatment. The treatment is not complete until CIQ verifies the data downloads meet the treatment schedule Table 2 (s.4.2) and checks the calibration of the fruit pulp sensors.
7 FUMIGATION TREATMENT

Treatment providers must comply with the Australian Fumigation Accreditation Scheme (AFAS) standards.


The AFAS standards outlines the requirements for treatment providers performing MB fumigation.

7.1 Export accreditation

Any facility intending to carry out fumigation must be a registered establishment and accredited for export to China by the department.

Fumigation facilities must comply with the responsibilities and legislation outlined in this work plan and the following guidelines:

- **Guideline: Management of horticulture export accredit properties.**
- **Guideline: Audit of horticulture export accredited properties.**

Export applications must be received by HEP (HorticultureExports@agriculture.gov.au) by the date specified in the IAN. Application forms and supporting documentation must be complete and accurate when submitted.

7.2 Audit and export verification

As part of the annual export application process, the department will audit the documentation and procedures of fumigation facilities to ensure they are suitably equipped to carry out the specified treatments.

Facilities must provide documentation and data to demonstrate the fumigation process at the time of audit.

The department and AQSIQ reserve the right to audit documentation and facilities, and to supervise treatment and export procedures. The full cost of audit or treatment supervision by the department and/or AQSIQ will be borne by industry.

7.3 Fumigation process

All fumigation treatment facilities must be accredited and have a documented standard operating procedure that includes:

- fumigation chamber specifications and pressure testing
- pre-fumigation processes eg. Chamber loading calculations, verifying pulp temperature and appropriate packaging for penetration of fumigant
- fumigation process eg. Conducting fumigation, monitoring, recording
- product traceability and segregation
- post fumigation product security
7.4 Fumigation chamber requirements
Fumigations must be performed in a permanent structure specifically designed for fumigation as outlined in the AFAS standard.

7.5 Fumigation penetration
Fruit must not be wrapped or coated with material that is impervious to MB (refer to the AFAS standards).

Fruit packed into plastic liners or semipermeable bags (e.g. “ever fresh bags”) cannot be fumigated under this pathway as the fumigant will not effectively penetrate the commodity.

All openings in perforated bags/liners and insect gauze must be no more than 1.6 mm in diameter to ensure post treatment contamination does not occur.

7.6 Treatment schedule
MB fumigation must be conducted at 40 grams m³ for 2 hours at a pulp temperature of 17.2°C or higher at not more than 21% chamber load.

7.7 Fumigation process
Treatment providers must comply with the below steps before, during and after the fumigation treatment.


Preparing the fumigation chamber:
- monitoring tubes
- fumigant supply pipes
- fans

Performing the fumigation:
- using a vaporiser
- distributing fumigant within the enclosure
- checking for leaks

Monitoring and maintaining fumigant concentrations:
- monitoring frequency
- fumigant levels – start point and end point
- fumigant concentrations

Completing the fumigation:
- ventilation.
7.8 Fumigation treatment certification

The fumigation provider must record the treatment information on a fumigation certificate. A fumigation certificate must be on the treatment provider’s letterhead and must include:

- Registered Establishment name and number
- AFAS registration number (if applicable)
- consignment details
- commodity
- treatment details – date fumigation completed, prescribed dose rate, exposure period.

The fumigation treatment certificate must be presented to the AO at the time of inspection.

7.9 Security

Following fumigation treatment, fruit must be secured as required under section 3.5.1 before movement to storage/loading, to prevent contamination from pests and diseases.

A transfer certificate is required for movement after treatment (see Plant Export Operations Manual: Volume 14 - Product security).
8 DEPARTMENTAL RESPONSIBILITIES

8.1 Audit

The department will carry out audits each year to ensure compliance for all treatment facilities, packhouses, crop monitors and growers.

Guideline: Audit of horticulture export accredited properties outlines the policy and process for the audit of horticulture export accredited properties.

All costs associated with departmental audits and inspections, AQSIQ audits etc. are the responsibility of industry.

If a crop monitor has been suspended by the department, all growers inspected by that crop monitor may be suspended.

If the export program is suspended because of interception of a live pest of quarantine concern, or any irregularity, an audit will be conducted by AQSIQ and/or the department to identify failures in the system. If critical failures are identified, the export entity/entities will be suspended until the system is demonstrated to be fully effective.

8.2 Maintenance of export list

The department will maintain a list of all export accredited growers, packhouses and treatment facilities.

8.3 Communication with AQSIQ

The department must forward the names and addresses of all accredited growers, packhouses and treatment facilities to AQSIQ before the start of the export season.
9 AUTHORISED OFFICER RESPONSIBILITIES

9.1 Cold treatment supervision

An AO must supervise and record the following aspects of onshore and in-transit cold treatment:

- calibration of fruit pulp temperature sensors
- placement of fruit pulp temperature sensors
- verification of loading and security
- calibration records
- recalibration and correction of the data download if a correction factor is applied (onshore cold treatment).

9.2 Packing and labelling validation

An AO must verify the packing and labelling requirements have been met, as per s.3.5 and s3.6. If packing and labelling does not meet the requirements the consignment must be rejected.

9.3 Export inspection

The purpose of the department’s export inspection is to ensure that each consignment meets the Australian legislative requirements and China’s import requirements.

An AO must inspect a sample in accordance with the Plant Exports Operation Manual, consisting of 600 units drawn of the consignment presented for inspection.

The AO must record the label details, including grower and pack house numbers, on their Export Compliance Record in the appropriate fields.

The AO must email HorticultureExports@agriculture.gov.au if any of the specific pests of concern in Table 1 (s.1.4) are detected at export inspection.
10 EXPORTERS RESPONSIBILITIES

10.1 Reconditioning

If any live pests or pathogens not listed in Table 1 (s.1.4) are found during inspection, reconditioning of the rejected consignments may be considered. The type of reconditioning is at the exporter's discretion; however, the reconditioning method chosen must suitably address the quarantine risk and biology of the pest.

Reconditioned consignments intended for export to China must be re-presented for inspection in accordance with the Export Control (Plants and Plant Products) Order 2011. Details of goods being resubmitted must be detailed in writing and include corrective measures taken to ensure they meet export requirements.

10.2 Phytosanitary certification and additional declarations

All phytosanitary certificates to China must be processed through EXDOC with the valid import permit number recorded on the certificate. If the import permit is not available, the relevant section on the phytosanitary certificate must state "NOT SUPPLIED".

If import permit conditions vary from the protocol, please contact to the Horticulture Exports Program in Canberra before any further export activity is undertaken.

For ITCT, a calibration certificate must accompany the phytosanitary certificate.

Additional declarations may be found in the MiCoR database at http://www.agriculture.gov.au/export/micor

The accredited packhouse number/s must be entered in the phytosanitary certificate under item 12 (Distinguishing marks and Container nos). This must be entered into the "shipping marks" section of the EXDOC Request for Permit (RFP) and be in the format of: PACKHOUSE NO: XXXX

For sea freight shipments, both the container and seal numbers must be recorded on the phytosanitary certificate. Air freighted consignments should have the flight number, if known, included on the phytosanitary certificate.

For cherries sourced from PFAs, the phytosanitary certificate shall specify the relevant PFAs in the additional declaration.

10.3 Treatment certification

If the consignment has been cold treated onshore or fumigated the following information must be inserted into the DISINFESTATION AND/OR DISINFECTION TREATMENT section of the phytosanitary certificate:

Onshore cold treatment:

- treatment temperature
- duration (number of consecutive days)
- name and number of the treatment facility.

**Fumigation treatment:**

- dosage
- temperature and duration of the fumigation treatment
- name and number of the treatment facility

The name and number of the registered establishment where onshore cold treatment or MB fumigation was conducted must be entered in the ‘Lot number’ field (a free text field) of the EXDOC Request for Permit (RFP) and be in the example format of: FUMIGATION TREATMENT AT REGISTERED ESTABLISHMENT NAME / NUMBER. For example, FUMIGATION TREATMENT AT ABC FREIGHT / 9999.

Note: Completed treatment records (including calibration and recalibration of fruit pulp temperature sensors) must be presented with the phytosanitary certificate to enable authorisation by the department.
11 IMPORTING COUNTRY RESPONSIBILITIES

11.1 Audit
AQSIQ may conduct an audit of the cherry industry as required.

11.2 Import inspection
All documentation will be checked on arrival before inspection can occur. If the fruit is found to originate from non-accredited orchards, packhouses or treatment facilities, the shipment will not be permitted entry.

All consignments are subject to an import inspection on arrival.

If any live quarantine pests are found Table 1 (s.1.4), the consignment will be rejected and returned, re-directed, destroyed or treated at the owner’s expense (limited to cases where pests can be exterminated effectively). AQSIQ may suspend the offending orchard, packhouse/ facility or the entire program until the cause of the infestation is investigated.

If the ITCT has failed at arrival, the consignment of cherries will be subject to onshore cold treatment in China (if confirmed by the CIQ that the containers can meet cold treatment requirements), returned, re-directed or destroyed.
12 SUSPENSIONS OF ACCREDITATION

12.1 Voluntary Suspension
A grower, pack house or treatment facility may voluntarily suspend their export accreditation at any time via written notification to the department.

12.2 Suspension of accredited properties
The department has the right to suspend an accreditation where the accredited property is found, through audit, to be non-compliant with the conditions of their accreditation.

Accredited properties must comply with the responsibilities and legislation outlined in this work plan and the following guidelines:

- Guideline: Management of horticulture export accredit properties.
- Guideline: Audit of horticulture export accredited properties.

12.3 Pest and disease detections at inspection

12.3.1 Detection of quarantine pests and diseases of concern
If any live pests or diseases of specific quarantine concern listed in Table 1 (s.1.4) are detected on the fruit at export inspection, the entire consignment will be rejected for export to China.

The orchard/block from which the fruit was sourced and/or the packhouse may be suspended from exporting cherries to China for the season.

The department will investigate the cause of non-compliance.

The department must keep records of the interceptions made during these inspections and make them available to AQSIQ/CIQ as requested.

12.3.2 Detection of live fruit flies
Should any live fruit flies be detected during inspection, the entire consignment will be rejected. The detection must be reported to HEP immediately.

Reconditioning is not permitted for consignments with live fruit fly detections.

If after treatment (OSCT and/or MB fumigation) any live fruit flies listed in Table 1 (s.1.4) are found during inspection, the entire consignment will be rejected. The treatment facility operations will be suspended until the cause of the treatment failure has been investigated.

Suspended treatment operations will only be reinstated to the export program once the department is satisfied the cause of the non-compliance has been identified and suitable corrective measures have been implemented.

12.3.3 Detection of other pests
If live pests other than those specified in Table 1 (s.1.4) are found at inspection, the consignment will be rejected but may be reconditioned.