Australian Government

Department of Agriculture, Fisheries and Forestry

Plant Export Operations

Work Plan

Australian Cherry Exports to the People's Republic of China

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VERSION	DATE	REVISION DESCRIPTION	BY
1	September 2013	First issue of Workplan	JL/RP
2	November 2015	Introduction of External Authorised Officers into Protocol Markets	AG/AL
3	July 2016	Changes on onshore cold treatment and EXDOC functionality	AG/AL
4	August 2018	Update to reflect new protocol requirements including additional virus, fumigation and system approaches for LBAM and rots. Also reflect industry AO can conduct onshore cold treatment	GW/DB
5	September 2023	Clarification on packhouse labelling requirements; Riverland region temporarily removed as a PFA until recognised again.	FC/CS

1 Introduction

This work plan incorporates the formal requirements of Australian export legislation, export policy, and the protocol agreed between the General Administration of Customs of the People's Republic of China (GACC) and the Australian Department of Agriculture, Fisheries and Forestry (the department) for the export of cherries to China.

There are four pathways approved by GACC 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 GACC 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 GACC on arrival in China; and GACC 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 GACC inspection on arrival in China.
4. **Fruit Fly Area Freedom (Tasmania)**: Inspection by an authorised officer approved by the department; commodity security arrangements; and GACC inspection on arrival in China.

This work plan is not a standalone document and should be read in conjunction with the Plant Export Operations Manual (PEOM) and the current protocol available on the Manual of Importing Country Requirements (Micor) database. These resources are available through the department's website (agriculture.gov.au).

All costs associated with the delivery of this work plan (i.e. audit, inspection and verification etc.) are the responsibility of industry.

1.1 Definitions Term	**Definition**
Block	Any farm, grove, orchard, patch, pivot, vineyard or section of a farm, grove, orchard, patch, pivot or vineyard which can be defined by set boundaries. **Important:** A block must be a contiguous unit and not be separated by structures such as a building, public road or body of water.
Farm	An area of land and its buildings used for growing crops.
Packhouse	A premises where horticulture produce is processed and packed for export.
Container	A unit of cargo handling equipment used in the transport of prescribed goods by ship.

2 General requirements

Farms, packhouses, treatment facilities, Authorised Officers (AOs) and exporters must comply with the *Export Control Act 2020*, its subordinate orders and China's importing country requirements. The department will verify that all requirements specified in the work plan are being complied with and will stipulate corrective actions in the case of non-compliance.

If the export pathway is suspended by GACC, the pathway will remain suspended until GACC and the department are satisfied the cause of the non-compliance has been identified, and suitable corrective measures have been implemented.

A valid import permit issued by GACC is required for the importation of cherries upon arrival in China. Conditions stated on the import permit overrule those stated in the protocol. Exporters should hold an import permit, however, it is not mandatory to present the import permit at the time of inspection. The department is unable to accept responsibility if the import permit conditions vary from the protocol, and the import permit is not presented at inspection.

2.1 Export accreditation

Farms/blocks and packhouses must be accredited by the department each season to produce or prepare fruit for export under this work plan. Applications can be submitted through Fruit Growers Tasmania (FGT) for Tasmanian exports and Cherry Growers Australia Inc. (CGA) for mainland exports.

An Industry Advice Notice (IAN) will be released each year to call for applications.

Accredited property managers 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
- Reference: Performance standards for farms
- Reference: Performance standards for packhouses

The department will audit accredited properties to confirm compliance with the requirements in the guidelines and work plan, and to ensure they are suitably equipped to carry out the specified activities.

Properties that pass audit will be accredited to produce or prepare cherries for export to China and be issued with an accreditation number.

Accredited properties must maintain compliance with the requirements of accreditation, failure to comply may result in additional audits and suspension or revocation of accreditation. The department and GACC reserve the right to audit documentation and properties, and to supervise export procedures.

The department will maintain records of all accredited properties and provide export accreditation lists to GACC for approval prior to export commencement.

A farm manager may suspend their export approval at any time with written notification to the department.

2.2 Registered establishments

Facilities must be a Registered Establishment and meet the requirements of the *Export Control Act 2020* and its subordinate orders when:

- export inspections are performed, or
- containers are loaded, or
- onshore cold treatment is performed, or

- methyl bromide fumigation is performed.

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

Further information for Registered Establishments can be found in the following documents of the Plant Export Operation Manual:

- Departmental Policy: Management of plant export registered establishments
- Guideline: Audit of plant export registered establishments
- Reference: Performance standards for plant export registered establishments

2.3 Product security and movement

Phytosanitary security must be maintained from the time the product attains a phytosanitary status, in accordance with the Guideline: Maintenance of phytosanitary security for horticulture exports of the Plant Export Operations Manual (PEOM).

2.4 Permitted species and varieties

Only fresh fruit of the following species are permitted for export under this work plan.

Table 1. Permitted species for export under this work plan to China

Common name for phytosanitary certificate	Botanical name for phytosanitary certificate
Cherries	*Prunus avium*

All varieties of cherries (*Prunus avium*) are permitted for export.

2.5 Permitted pathways

Fruit Fly Pest Free Area (PFA) –The state of Tasmania is recognised by GACC as free from both Queensland fruit fly (*Bactrocera tryoni*) and Mediterranean fruit fly (*Ceratitis capitata*).

The state of Western Australia is recognised by GACC 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 GACC.

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

2.6 Quarantine pests and diseases

Farms/blocks, packhouses, loadout facilities and exporters are responsible for ensuring that consignments are free from the below pests and diseases.

Table 2. Pests and diseases of quarantine concern to China

Insects	
Scientific name	**Common name**
Ceratitis capitata	Mediterranean fruit fly
Bactrocera tryoni	Queensland fruit fly
Myzus cerasi	Black cherry aphid
Brachycaudus persicae	Black peach aphid
Pantomorus cervinus (Syn. Asynonychus cervinus)	Fuller's rose beetle / weevil

Phlyctinus callosus	Garden weevil / Vine calandra
Pseudococcus longispinus	Long tailed mealybug
Epiphyas postvittana	Light brown apple moth
Epiphyas xylodes	Tortricid moth
Thrips imaginis	Plague thrips
Chauliognathus lugubris	Plague soldier beetle
Pathogens	
Scientific name	**Common name**
Monilinia fructicola	Brown rot
Phytophthora syringae	Twig blight lilac / Crown rot
Pseudomonas syringae pa. morsprunorum	Bacterial canker
Prunus necrotic ringspot virus	PNRSV

2.6.1 Notifiable pest detections and remedial action

If live pests of quarantine concern (refer to Table 2) are found during AO inspection, the AO must notify HEP (HorticultureExports@aff.gov.au) immediately and must take the following measures:

- For cherries sourced from a PFA: if live quarantine fruit flies are found during inspection, the entire consignment will be rejected, and no reconditioning permitted. The department will suspend area freedom certification until the cause is determined and rectified.
- For cherries treated by onshore cold treatment or methyl bromide fumigation: if live quarantine fruit flies are found during inspection, the entire consignment will be rejected, and no reconditioning permitted. The department will suspend the treatment provider until the cause is determined and rectified.
- If any life stages of any pest listed in Table 2 (excluding fruit flies) are detected, the entire consignment will be rejected for export to China. The department will investigate and depending on the circumstances, may suspend the supplying block/orchard, packhouse and/or treatment provider until effective controls are demonstrated.

If live pests other than those specified in Table 2 are found, refer to the Guideline: Inspection of horticulture for export for further information.

3 Farm manager responsibilities

The farm manager is responsible for complying with the requirements in this work plan as well as the following:

- Guideline: Management of horticulture export accredited properties
- Guideline: Audit of horticulture export accredited properties
- Reference: Performance standards for farms

3.1 General requirements

Farms/blocks must be accredited by the department each season to produce or prepare fruit for export under this work plan. Applications can be submitted through Fruit Growers Tasmania (FGT) for Tasmanian exports and Cherry Growers Australia Inc. (CGA) for mainland exports.

An Industry Advice Notice (IAN) will be released each year to call for applications.

The department will audit accredited properties to confirm compliance with the requirements in the guidelines and work plan, and to ensure they are suitably equipped to carry out the specified activities.

Properties that pass audit will be accredited to produce or prepare cherries for export to China and be issued with an accreditation number.

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

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

Farm managers of accredited blocks that produce cherries for export to China are responsible for:

- providing a copy of orchard export accreditation to the packhouse and/or loadout facility
- implementing orchard monitoring and integrated pest management (IPM) for the pests and diseases of quarantine concern in accordance with industry standards
- maintaining records of orchard hygiene, IPM and pest control (including spray records)

3.2 Crop monitoring responsibilities

Crop monitors must meet the requirements set out in the following guidelines:

- Guideline: Management of horticulture export accredited properties
- Guideline: Audit of horticulture export accredited properties
- Reference: Performance standards for crop monitors

Crop monitors must have completed and passed the department approved crop monitor training prior to implementing farm monitoring procedures.

Crop monitors must conduct fortnightly monitoring of each registered block for all pests and diseases listed in Table 2. Monitoring must take place from bud burst until the completion of harvest.

Farm managers must keep monitoring and control records of quarantine pest and diseases. Monitoring and control records will be made available to the department upon request to ensure that monitoring and any necessary control measures conform to GACC requirements.

3.3 Control measures for specific pests and diseases

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

3.3.1 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 relevant industry cherry export manual(s) for further management measures.

3.3.2 Light brown apple moth (LBAM)

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.

4 Packhouse manager responsibilities

The packhouse manager is responsible for complying with the requirements in this work plan as well as the following:

- Guideline: Management of horticulture export accredited properties.
- Guideline: Audit of horticulture export accredited properties
- Reference: Performance standards for packhouses

4.1 General requirements

Packhouses must be accredited by the department each season to produce or prepare fruit for under this work plan. Applications can be submitted through Fruit Growers Tasmania (FGT) for Tasmanian exports and Cherry Growers Australia Inc. (CGA) for mainland exports.

An Industry Advice Notice (IAN) will be released each year to call for applications.

The department will audit accredited properties to confirm compliance with the requirements in the guidelines and work plan, and to ensure they are suitably equipped to carry out the specified activities. Properties that pass audit will be accredited to produce or prepare cherries for export to China and be issued with an accreditation number.

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.

4.2 Documentation

Packhouses are responsible for maintaining a documented system to ensure traceability of fruit back to the orchard/block. Packhouses must record and keep on file the following documentation, in addition to their accredited property documentation requirements:

- training records/qualifications of the packhouse quality manager
- records of fruit inspections and export suitability undertaken by the packhouse
- a list of the accredited blocks that the packhouse is packing for
- list of suspensions and voluntary withdrawals of orchards/blocks for the season
- receival and dispatch records
- records relating to implementation of hygiene programs

Packhouses must have a documented Standard Operation Procedures manual which describes all processes relating to grading, handling and packing of fruit.

4.3 Packhouse procedures

Before packing, fruit must be culled, washed and sorted to ensure that cherries are free of leaves, soil and other extraneous matter.

Packhouses must maintain hygienic conditions, including records or evidence of pest/rodent controls, waste removal and regular cleaning of the premises.

Grading and packing must be carried out under the supervision of the packhouse quality manager.

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.

4.4 Packaging and labelling requirements

Packages must be new and clean.

Where consignments are subject to fumigation, 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 (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).

Packages must be clearly labelled (printed, not handwritten) with;

- the product (i.e. cherry),
- place of origin (state or city, and country),
- orchard accreditation number,
- packhouse accreditation number.

Each pallet must be marked with the Chinese characters below. If pallets are not used (e.g. for air freight) each individual carton must be marked with the Chinese characters below:

输往中华人民共和国

For Export to the People's Republic of China

The English translation of the above Chinese characters is not required to be includes on cartons or pallets.

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

4.5 Security of fruit after packing

Phytosanitary security must be maintained in accordance with the Guideline: Maintenance of phytosanitary security for horticulture exports.

Fruit must be secured, stored and kept separate to avoid possible infestation following inspection. Cherries for China must be segregated as a clearly identifiable lot immediately after packing to avoid pest infestation and cross contamination.

Fruit must be loaded in Tasmania under supervision of an AO within an insect-proof building or using an insect-proof enclosure between the facility entrance and the container. Any openings within insect-proof buildings or structures must be less than 1.6mm.

4.5.1 Security of palletised cartons (sea freight consignments)

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

Cartons with unmeshed vents, or other unsecure packages 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"

4.5.2 Security of individual cartons (air freight or treated consignments)

For all airfreight and treated consignments, security of individual cartons must be used. 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". All air freighted cartons must be fruit fly secure before leaving the treatment facility in either:

- sealed cartons; or
- vented cartons with mesh or gauze with openings ≤1.6mm; or
- perforated liners in cartons with openings <1.6mm.

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

5 Cold Treatment

5.1 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.

5.2 Cold treatment schedule

The treatment schedules in Table 3 apply for both onshore and in-transit cold treatment.

Table 3. Cold treatment schedules

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

Note: Only fruit pulp temperatures are used for treatment verification purposes.

6 Onshore cold treatment

6.1 General requirements

Onshore cold treatment (OSCT) providers must comply with this work plan and the following:

- Reference: Australian phytosanitary treatment application standard for cold disinfestation treatment
- Reference: Performance standards – onshore cold treatment – horticulture exports
- Guideline: Management of plant export registered establishments
- Reference: Performance standards for plant export registered establishments

6.2 Export registration

Any facility intending to carry out OSCT must be a registered establishment, and approved by GACC to treat cherry exports to China.

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

OSCT facilities are subject to an audit by the department, and may be audited by GACC at their request. Audits and export verification are conducted in line with treatment standards and protocol requirements.

All costs associated with the approval of OSCT (i.e. audits undertaken by the department and GACC and associated costs) are the responsibility of the cold treatment facilities applying for approval.

6.3 Requirements for temperature recording system

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

- Sensors must 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/GACC.
- 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.

6.4 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 an AO.

6.5 Verification of treatment

AOs with the appropriate job function must supervise the commencement and completion of onshore cold treatment, and must comply with the Work Instruction: Supervising an onshore cold treatment for plant exports.

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

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.

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

6.6 Continuation of a failed treatment

If the temperature during the treatment rises above the parameters specified in Table 3, 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.

7 In-transit cold treatment

7.1 General requirements

All facilities loading containers for in-transit cold treatment (ITCT) must be registered establishments.

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.

7.2 Requirements for temperature recording system

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

- Fitted with sensors that must 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 GACC 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.

7.3 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 ITCT-calibration record.

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

7.4 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.

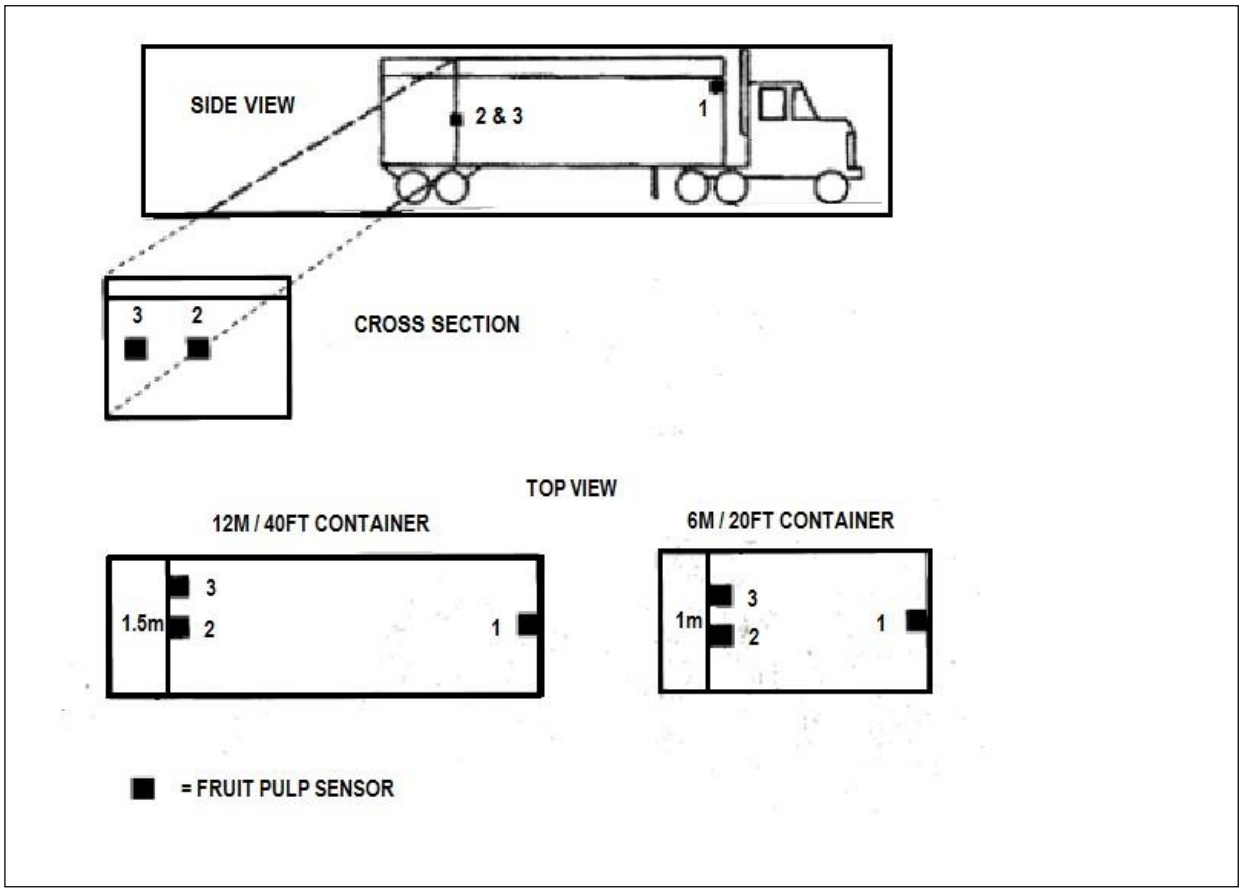
ITCT must be recorded by a minimum of three fruit pulp temperature sensors and two air sensors. Treatment is considered to have started when the fruit pulp temperature meets the nominated temperature requirement detailed in Table 3.

The sensors must be placed in the following locations:

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

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



7.5 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.

7.6 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 3 and checks the calibration of the fruit pulp sensors.

8 Fumigation treatment

8.1 General requirements

Methyl bromide (MBr) fumigation must be conducted in accordance with the below:

- Methyl bromide fumigation methodology
- Guide to performing QPS fumigations with methyl bromide
- Reference: Performance standards for MBr fumigation

The **Methyl bromide fumigation methodology** sets out the minimum requirements for treatment facilities performing methyl bromide fumigations on commodities and/or associated packaging for quarantine and pre-shipment purposes.
The **Guide to performing QPS fumigation with methyl bromide** provides information on the various methods and techniques that can be used to ensure that fumigators perform fumigations that meet the requirements of the methodology. This document should be read in conjunction with the Methyl bromide fumigation methodology.
The **performance standards** outline the auditable elements from the methodology and includes any other horticulture export specific requirements such as product security which must be met.

8.2 Export registration

Any facility intending to carry out fumigation must be a registered establishment and approved to treat cherries 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:

- Departmental policy: Management of plant export registered establishments
- Guideline: Audit of plant export registered establishments
- Reference: Performance standards for plant export registered establishments
- Reference: Performance standards for MBr fumigation

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

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

The department and GACC 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 GACC will be borne by industry.

8.3 Standard operating procedures

Fumigation treatment facilities must have a documented standard operating procedure that includes:

- fumigation chamber specifications and pressure testing
- pre-fumigation processes e.g., chamber loading calculations, verifying pulp temperature and appropriate packaging for penetration of fumigant
- fumigation process e.g., conducting fumigation, monitoring, recording
- product traceability and segregation

- post fumigation product security

8.4 Fumigation penetration

Fruit must not be wrapped or coated with material that is impervious to MBr (refer to the Methyl bromide fumigation methodology). 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.

There must be sufficient free air space to circulate the fumigant and achieve uniform distribution throughout the enclosure.

8.5 Treatment schedule

MBr fumigation must be conducted at 40 grams/m^3 for 2 hours at a pulp temperature of 17.2°C or higher, at not more than 21% chamber load.

8.6 Fumigation treatment certification

The fumigation facility must record the treatment information on a fumigation certificate. Requirements of fumigation certificates are listed in the:

- Guideline: Supporting documents for plant exports

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

8.7 Security

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

A transfer record is required for movement after treatment (see Guideline: Maintenance of phytosanitary security for horticulture exports).

9 Authorised officer responsibilities

AOs are responsible for ensuring the requirements in this section are met.

9.1 Export inspection

An export inspection is required to ensure that each consignment meets the Australian legislative requirements and the importing country's import requirements.

AO must inspect a sample consisting of 600 units drawn of the consignment presented for inspection.

9.1.1 Packing and labelling validation

An AO will validate the packing and labelling requirements, as per section 4.4 of this work plan. If packing and labelling does not meet the requirements the consignment will be rejected.

The accredited block and packhouse details must be recorded and validated on the horticulture inspection record as per the Work Instruction: Completing plant export inspection and treatment records.

9.1.2 Rejection criteria

An AO must notify the exporter and HEP (HorticultureExports@aff.gov.au) immediately following any detection of quarantine pests listed in Table 2. Actions for AOs during inspection are outlined in section 2.6.1.

9.2 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
- recording of pre-cooling temperatures
- verification of loading and security
- calibration records
- recalibration and correction of the data download if a correction factor is applied (onshore cold treatment).

9.3 Supervised loading

An AO must supervise loading and the placement of a numbered seal on the container. The officer must record the container and seal number on the horticulture inspection record. The seal must not be removed until arrival in China.

10 Exporter responsibilities

10.1 Packaging and labelling

Packaging and labelling must be applied as per section 4.4. of this work plan.

10.2 Reconditioning

Appropriate reconditioning shall be permitted for inspection lots that contain live pests other than those listed in Table 2. 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.

The exporter is responsible for ensuring reconditioning occurs in line with the Guideline: Inspection of horticulture for export.

10.3 Phytosanitary certification and additional declarations

Original phytosanitary certificates must accompany every commercial consignment of Australian cherries to China.

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".

The phytosanitary certificate must contain:

- Additional declarations as stated in the department's Micor database.
- 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.
- Details of the treatment, where applicable.

Phytosanitary certificates are required to be completed in accordance with procedures set out in the User Guide – Completion of a phytosanitary certificate user guide.

Table 4. Information to be entered on phytosanitary certificate

Required information	Field of RFP	Example text format
Accredited packhouse number	'Shipping marks' (free text field)	PACKHOUSE NO: XXXX
Onshore cold treatment facility information	'Lot number' (free text field)	ONSHORE COLD TREATMENT AT [REGISTERED ESTABLISHMENT NAME] / [NUMBER]
Fumigation treatment facility information	'Lot number' (free text field)	FUMIGATION TREATMENT AT [REGISTERED ESTABLISHMENT NAME] / [NUMBER]

For ITCT and OSCT, a calibration certificate endorsed by Assessment Services Exports must accompany the phytosanitary certificate.