Plant Export Operations

Work Plan
Summerfruit (Nectarines, Peaches, Plums and Apricots) exports to the People’s Republic of China

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INTRODUCTION

This work plan incorporates the formal requirements of the protocol agreed between the General Administration (GACC) of the People’s Republic of China, and the Australian Government Department of Agriculture and Water Resources (the department).

There are four pathways approved by GACC for the export of Australian summerfruit:

- **Fruit fly pest free area** – Tasmania and Riverland region of South Australia. This export pathway is permitted for nectarines, peaches, plums and apricots.

- **Cold treatment** – Conducted onshore in Australia or in-transit during sea voyage to China. This export pathway is permitted for nectarines, peaches, plums and apricots.

- **Methyl bromide fumigation followed by cold treatment** – Conducted within the same treatment facility. This export pathway is permitted for nectarines, peaches, plums and apricots.

- **Methyl bromide fumigation (only permitted for nectarines and peaches)** – Fruit must be sourced from Mediterranean fruit fly free areas.

This work plan has been developed by the department to assist staff, industry and Authorised officers (AOs) with the interpretation of the protocol requirements.

This work plan is not a standalone document and should be read in conjunction with the current protocol available on the [Manual of Importing Country Requirements (MCoR) database](https://manualofimportingcountryrequirements.gov.au), and the [Plant Export Operations Manual (PEOM)](https://plantexportoperationsmanual.gov.au).
1. SUMMARY OF REQUIREMENTS

The department requires that growers, packers, Authorised Officers (AOs) and exporters must comply with the *Export Control Act 1982*, its subordinate orders and China’s import 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.

Growers, orchards, crop monitors, packhouses and treatment facilities must be accredited by the department for the export of summerfruit to China. An *Industry Advice Notice* (IAN) will be released each year to call for applications.

For growers and packhouses accreditation may occur through the Summerfruit Australia (SAL) online export registration system at [https://summerfruit.com.au/](https://summerfruit.com.au/).

Treatment facilities must contact the *Horticulture Exports Program* (HEP) for information regarding accreditation.

All costs associated with the delivery of this work plan (i.e. the department inspections, audits and verification, GACC verification and audit visits, etc.) are the responsibility of industry.

1.1 Import permit

A valid import permit, issued by GACC (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 HEP before any further export activity is undertaken.

1.2 Species and varieties

Australian nectarines (*Prunus persica var. nectarina*), peaches (*P. persica*), plums (*P. domestica* and *P. salicina*) and apricots (*P. armeniaca*), including hybrids of these species, are permitted to be exported to China.

1.3 Registered establishment

Packhouses, inspection facilities, loadout facilities and treatment 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 fruit fly pest free area (PFA), and thereafter
- export inspections are performed, or containers are loaded
- fumigation and/or onshore cold treatment is performed, and thereafter.

1.4 Product security and movement

The product must be secured before transfer and a transfer certificate is required for each consignment in the following situations:

- Transportation from the PFA
- Transportation after treatment
- Transportation after export inspection.

In the case of palletised air freight the transfer certificate must state “Palletised for export not to be
broken down until arrival in China”.

For further information regarding product security refer to Volume 14 of the Plant Export Operations Manual (PEOM).

### 1.5 Quarantine pests and diseases

Growers, packhouses, loadout facilities, treatment facilities and exporters are responsible for ensuring that consignments are free from all pests of quarantine concern to China. The pests and diseases 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>Scientific name</th>
<th>Common name</th>
<th>Commodities</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Ceratitis capitata</em></td>
<td>Mediterranean fruit fly</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Bactrocera tryoni</em></td>
<td>Queensland fruit fly</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Bactrocera neohumeralis</em></td>
<td>Lesser Queensland fruit fly</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Bactrocera jarvisi</em></td>
<td>Jarvis' fruit fly</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Epiphyas postvittana</em></td>
<td>Light brown apple moth</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Haplothrips froggatti</em></td>
<td>Black plague thrips</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Pantomorus cervinus (syn. Asynonychus cervinus)</em></td>
<td>Fuller’s rose beetle/weevil</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Brachycaudus persicae</em></td>
<td>Black peach aphid</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Diaspidiotus pyri</em></td>
<td>Pear scale</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Phlyctinus callosus</em></td>
<td>Garden weevil / Vine calandra</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Thrips imaginis</em></td>
<td>Plague thrips</td>
<td>Nectarine, Peach, Plum, Apricot</td>
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<tr>
<td><em>Ectomyelois ceratoniae</em></td>
<td>Carob moth</td>
<td>Nectarine, Peach, Plum, Apricot</td>
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<tr>
<td><em>Monilinia fructicola</em></td>
<td>Brown rot</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Phytophthora syringae</em></td>
<td>Crown rot</td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Prunus necrotic ringspot virus</em></td>
<td></td>
<td>Nectarine, Peach, Plum, Apricot</td>
</tr>
<tr>
<td><em>Cydia pomonella</em></td>
<td>Codling moth</td>
<td>Peach, Plum, Apricot</td>
</tr>
</tbody>
</table>

### 1.6 Fruit fly pest free areas

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

The State of Western Australia is recognised by GACC as free from Queensland fruit fly for the export of summerfruit to China.

All States and Territories except Western Australia are recognised as free from Mediterranean fruit fly.

If an outbreak of Mediterranean fruit fly, Queensland fruit fly, Lesser Queensland fruit fly or Jarvis’ fruit fly occurs, the department is required to notify GACC.

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

### 1.7 Crop monitor training

Industry is responsible for providing training on industry standards for pest monitoring for China,
and assessment of crop monitors to perform the requirements of in-field monitoring and Integrated Pest Management (IPM) under this work plan and the protocol.

The department must authorise all crop monitor training packages before training can commence. Any changes made to these packages must also be authorised by the department.

The department will keep a list of persons who have completed and passed the training.
2. GROWER RESPONSIBILITIES

2.1 Accreditation

Growers/orchards must be accredited by the department for the export of summerfruit to China. Accreditation may occur through the online SAL export registration system. Refer to the following guidelines, which includes documentation to be provided at the time of audit:

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

Growers are responsible for ensuring that their orchards and export fruit meet the requirements for China under the protocol and must train relevant staff (e.g. fruit pickers and sorters) for awareness of all quarantine pest and diseases in Table 1.

Growers who fail to demonstrate appropriate pest control and orchard hygiene activities will not be accredited for export to China.

2.2 Crop monitoring responsibilities

Growers or crop monitors must have completed and passed the department approved crop monitor training prior to implementing orchard monitoring and IPM control procedures. Crop monitors must provide a copy of the completed crop monitoring record to the grower each fortnight.

Crop monitors will be audited by the department in accordance with the following guidelines:

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

2.3 Control measures for specific pests and diseases

Growers or crop monitors must monitor all quarantine pest and diseases in Table 1 in accordance with the SAL IPM program. If the pests or diseases are detected, control measures must be applied. Monitoring must take place from bud burst until the completion of harvest.

Growers 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.

2.3.1 Brown rot, Crown rot and Prunus necrotic ringspot virus

Orchard management for Brown rot, Crown rot and Prunus necrotic ringspot virus is required for all commodities. In addition to the SAL IPM program, growers must meet the following requirements:

- Before and during winter, pruning must occur to manage quarantine diseases.
- 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.

2.3.2 Codling moth

Orchard management for codling moth is required for peaches, plums and apricots. It is also recommended for nectarines. Traps must be used to monitor codling moth in accordance with the SAL IPM program.

For peaches, plums and apricots, each consignment must have 600 units drawn per species at export inspection, with 60 pieces of fruit cut per 600 drawn. Refer to section 11.3 of this work plan.
3. PACKHOUSE RESPONSIBILITIES

3.1 Accreditation

Packhouses must be accredited by the department for the export of summerfruit to China. This may be through the online SAL export registration system.

Refer to the following guidelines, which includes documentation to be provided at the time of audit:

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

3.2 Processing requirements

Fruit sorters and packers must be trained for awareness of quarantine pests and diseases and this training must be documented.

During processing, summerfruit must be washed, culled, sorted and graded to ensure the fruit is free of insects, mites, rot, twigs, leaves, roots and soil.

The quality assurance process must ensure summerfruit graded for China are free from quarantine pests and diseases before being exported to China.

3.3 Packaging and security requirements

All packaging material must be new and clean. 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 (ISPM) No. 15.

3.3.1 Security of individual cartons

In cases where there are vents in the packing carton, the packing carton must be made insect proof through the use of mesh or plastic wrap (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.

3.3.2 Security of palletised cartons

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.

Where goods are secured at pallet level and is transferred after inspection and/or treatment, 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”

3.4 Labelling requirements

Each packing box must be clearly labelled (printed not hand written) with:

- the product name “Nectarines”, or “Peaches”, or “Plums”, or “Apricots”
- place of origin (state, city or country)
- country (in Chinese or English)
- orchard / block accreditation number
- packhouse 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:

输往中华人民共和国
The department recommends that labels are applied to the same location on each package, clearly legible and of consistent font size.

3.5 Storage and security

Summerfruit for China must be immediately stored in a secure manner after packing and kept separate to avoid pest infestation and cross contamination.

Consignments require a transfer record to be transferred between registered establishments after inspection, following onshore cold treatment and/or fumigation or when transferring from a PFA. For further information regarding product security refer to Volume 14 of the Plant Export Operation Manual (PEOM).
4. COLD TREATMENT

4.1 General requirements

Cold treatment can be undertaken either onshore before export, or in-transit during sea voyage to China.

Onshore cold treatment (OSCT) and in-transit cold treatment (ITCT) must be carried out in accordance with the Reference: Australian phytosanitary treatment application standards for cold disinfestation treatment. The cold treatment standards include calibration of temperature sensors, placement of temperature sensors and verification of the OSCT completion.

If cold treatment does not meet the required schedule as per Table 2 the consignment will be rejected.

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 fruit grown in all states, including 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 fruit grown in all states, including 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 fruit grown in all states except Western Australia or where Mediterranean fruit fly PFA has been suspended.</td>
</tr>
</tbody>
</table>

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

4.3 Requirements for temperature recording system

The temperature probes and temperature recorders must be:

a) suitable for purpose and 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.

b) able to accommodate the required number of probes,

c) capable of recording and storing data for the treatment period and until the data can be examined by authorised personnel of the department or AQSIQ.

d) capable of recording all temperature sensors at least hourly to the same degree of accuracy as is required of the sensors.

e) able to produce data downloads which identify each sensor, time and the temperature, as well as the identification number of the temperature recorder / container number.
5. **ONSHORE COLD TREATMENT**

Onshore cold treatment (OSCT) providers must be familiar with [Volume 12: Treatments](#) on the Plant Export Operations Manual and must comply with the Reference [Australian phytosanitary treatment application standards for cold disinfestation treatment](#).

The cold treatment standards include calibration of temperature sensors, placement of temperature sensors and verification of completion of OSCT.

5.1 **Registered establishments and accreditation**

Any facility intending to carry out OSCT must be a registered establishment (section 1.3), and accredited by the department to treat summerfruit exports to China.

Treatment facilities requiring accreditation for a protocol market are managed under the Registered Establishment provision of the Export Control (Prescribed goods – General) Order 2005. The policy pertaining to treatment facilities can be found in [Volume 7: Registration of establishments for export](#).

5.2 **Audit and export verification**

Prior to accreditation, treatment 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.

The following must be provided with the application by the OSCT facilities:

- details of location and construction plans of all facilities
- dimensions of the facility and the capacity of each cold room
- the type of insulation used in the walls, ceilings and floors
- the make, model, type, and capacity of the refrigeration condenser and evaporator/air circulation
- the temperature range of the equipment, defrost cycle control, and specifications and details of any integrated temperature-recording equipment.

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

Costs associated with departmental audits and inspections, GACC audits etc. are the responsibility of the treatment provider.

5.3 **Verification of treatment**

Approved AOs are responsible for the commencement and completion of OSCT and must comply with the [Work instruction: Supervising an onshore cold treatment for plant exports](#).

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 printouts must be retained for audit purposes.

Export consignments that have been treated by OSCT must be accompanied by an OSCT treatment calibration and re-calibration certificate and a cold treatment temperature record that have been endorsed by the AO.
5.4 Continuation of an unsuccessful treatment

If the temperature during the treatment rises above the parameters specified in section 5.2, 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 a departmental AO.

5.5 Storage and security

Fruit that has been successfully treated must be secured at all times to ensure it is not exposed to possible infestation. See section 1.4 of this work plan.

Treated fruit not intended for immediate loading may be stored for subsequent shipment. The room must not contain other commodities, and subsequent container loading must be performed under supervision of an approved authorised officer.

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.

5.6 Loading

For air freight consignments (which must undergo on-shore cold treatment), product must be secured after treatment and/or export inspection and transported under a department endorsed transfer certificate.

For sea freight, a numbered industry seal must be placed by the department and the number entered on the phytosanitary certificate. The seal must only be removed by Chinese officials at the port of entry in China.

5.7 On-arrival inspection

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).

GACC 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

6.1 General requirements

For summerfruit 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. ITCT providers must comply with the Reference Australian phytosanitary treatment application standards for cold disinfestation treatment.

Additionally, exporters must be aware of the following requirements:

- Fruit intended for ITCT must be pre-cooled to or below 4°C beforehand.
- Exporters must ensure containers are suitable to perform ITCT.
- All in-transit containers must be loaded under supervision of an approved AO.
- A minimum of three fruit pulp temperature sensors is required for ITCT.

Approved AOs are responsible for supervising and verifying that the client is conducting their part of the process correctly during the initiation of an in-transit cold treatment. AOs must comply with the work instruction: Initiating an in-transit cold treatment for plant exports.

6.2 Registered establishments and accreditation

All facilities loading containers for ITCT are required to be Registered Establishments. The facilities must meet the requirements of the Export Control Act 1982 and its subordinate orders.

Treatment facilities requiring accreditation for a protocol market are managed under the Registered Establishment provision of the Export Control (Prescribed goods – General) Order 2005. The policy pertaining to treatment facilities can be found in Volume 7: Registration of establishments for export.

6.3 Placement of temperature sensors

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 section 5.2.

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 treatment

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 (section 5.2) and checks the calibration of the fruit pulp sensors.
7. FUMIGATION TREATMENT

7.1 General requirements
Methyl bromide (MB) fumigation is permitted for nectarines and peaches grown in all states excluding Western Australia (areas that are free from Mediterranean fruit fly).

Treatment providers must comply with the Australian Fumigation Accreditation Scheme (AFAS) for performing methyl bromide treatment. The standards outlining best practice methodologies for applying fumigations are available below:

- Methyl bromide fumigation methodology
- Guide to performing fumigation with methyl bromide

The Methyl bromide fumigation methodology sets out the minimum requirements for treatment providers performing methyl bromide fumigations on commodities and/or associated packaging for quarantine and pre-shipment purposes.

The Guide to performing 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.

7.2 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 accredited properties.
- Guideline: Audit of horticulture export accreditations.

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

7.3 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 under the fumigation standards 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.

7.4 Standard Operating Procedures
Treatment facilities must have documented Standard Operating Procedures (SOP), which describe the following processes:

- 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
7.5 Fumigation penetration

Fruit must not be wrapped or coated with material that are 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.

For fruit packed in perforated bags/liners and insect gauze, all openings 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.

7.6 Treatment schedule

MB fumigation is permitted for nectarines and peaches sourced from all states excluding Western Australia.

MB fumigation must be conducted at 18 grams m⁻³ for 5.5 hours at a pulp temperature of 18°C or higher at not more than 34% chamber load.

The end point concentration after 5.5 hours is a residual of 74%.

7.7 Fumigation process

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

For a complete description of these steps treatment providers must refer to AFAS standards:

- Methyl bromide fumigation methodology
- Guide to performing fumigation with methyl bromide

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
- 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 1.4 before movement to the cold treatment room/cold storage/loading, to prevent contamination from pests and diseases.

A transfer record is required for movement after treatment (section 1.4).
8. COMBINATION FUMIGATION AND ONSHORE COLD TREATMENT

All treatment facilities must be registered establishments (section 1.3) and be accredited for export to China.

The combination methyl bromide fumigation followed by onshore cold treatment is available for summerfruit sourced from all states.

MB fumigation followed by cold treatment must be conducted within the same treatment facility.

The requirements for this pathway are the same as those specified in section 7 (fumigation) and sections 4, 5 and 6 (cold treatment) of this work plan.

Treatment facilities must have documented Standard Operating Procedures (SOP).

Refer to section 7.3 for further information regarding SOPs.

8.1 Treatment schedule

32 g/m³ for 2 hours at a pulp temperature of 21°C or greater at not more than 50 per cent chamber load, followed by a cold treatment at 2.77°C or lower for 4 days.

32 g/m³ for 2.5 hours at a pulp temperature of 21°C or greater at not more than 50 per cent chamber load, followed by a cold treatment at 4.44°C or lower for 4 days.

32 g/m³ for 3 hours at a pulp temperature of 21°C or greater at not more than 50 per cent chamber load, followed by a cold treatment at 8.33°C or lower for 3 days.

8.2 Product security between treatments

Fruit that has been fumigated 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.

For further information regarding product security refer to Volume 14 of the Plant Export Operations Manual (PEOM).

8.3 Export inspection

For consignments intended for export under the combination methyl bromide fumigation and onshore cold treatment pathway, inspections must be conducted prior to commencement of the combination treatment or after both treatments have completed (inspections cannot be conducted between treatments).
9. AUTHORISED OFFICER RESPONSIBILITIES

9.1 Cold treatment supervision

An approved AO will 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 approved AO will verify the packing and labelling requirements have been met, as per section 4.3. If packing and labelling does not meet the requirements, the consignment will be rejected.

9.3 Export inspection and fruit cut

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 approved AO will inspect a sample in accordance with the Plant Export Operations Manual.

For consignments of nectarines, peaches, plums and apricots, the People’s Republic of China requires that a 600 unit sample per species is drawn and visually inspected.

For peaches, plums and apricots, a 60 unit fruit cut from the 600 unit sample is also required to verify the absence of Codling Moth.

Note:

- While nectarines and peaches are the same species, for consignments consisting of both, 600 units of nectarines and 600 units of peaches must be drawn and visually inspected, with a 60 unit fruit cut for peaches to verify the absence of Codling Moth.

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

The AO must inform HEP (HorticultureExports@agriculture.gov.au) if any of the specific pests of concern in Table 1 (section 1.5) are detected at export inspection.

Instructional material specific to product inspections can be found in the PEOM under product inspection section.
10 EXPORTER RESPONSIBILITIES

10.1 Reconditioning

If any live pests or pathogens not listed in Table 1 (section 1.5) 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 the Horticulture Exports Program in Canberra before any further export activity is undertaken.

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: P/HOUSE:SFXXXX-PCT01

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 summerfruit sourced from PFAs, the phytosanitary certificate shall specify the relevant PFAs.

10.3 Treatment certification

For ITCT consignments, 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.

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.

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.

10.3.1 EXDOC certification request functionality for OSCT

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.
11. IMPORTING COUNTRY RESPONSIBILITIES

11.1 Audit

GACC may conduct an audit of the summerfruit 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 (section 1.5), 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). GACC 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 summerfruit 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, packhouse 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.

If effective control of quarantine pests is not demonstrated the orchard or block may be suspended. If an export listed block is found to be non-compliant, only that block within the orchard may be suspended. If an orchard is export listed in its entirety and is found to be non-compliant, the entire orchard may be suspended.

Suspended orchards will not be able to export for the remainder of the season.

Accredited properties must comply with the responsibilities and legislation outlined in this work plan and Guideline: Management of horticulture export accredited properties.

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

12.3 Pest and disease detections at inspection

Packhouses are responsible for checking crop monitor records to ensure in-field monitoring and controls have occurred. If pests or diseases are detected at inspection, the source orchard/block and packhouse may be suspended followed by an audit.

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 (section 1.5) 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 summerfruit 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 GACC/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 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 (section 1.5) are found at inspection, the consignment will be rejected but may be reconditioned.