# Work Plan

## Table grape exports to the People’s Republic of China

<table>
<thead>
<tr>
<th>Version Number</th>
<th>4.4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Owner</td>
<td>Assistant Secretary, Plant Export Operations Branch</td>
</tr>
<tr>
<td>Contact</td>
<td>Director, Horticulture Export Program, <a href="mailto:HorticultureExports@agriculture.gov.au">HorticultureExports@agriculture.gov.au</a></td>
</tr>
<tr>
<td>Availability</td>
<td>Internal and External</td>
</tr>
<tr>
<td>File No.</td>
<td>2014/20176E</td>
</tr>
<tr>
<td>Date Published</td>
<td>February 2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ISSUE/REV</th>
<th>DATE</th>
<th>REVISION DESCRIPTION</th>
<th>BY</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.1</td>
<td>November 2018</td>
<td>Minor adjustments to cold treatment schedule.</td>
<td>MW/AG</td>
</tr>
<tr>
<td>4.2</td>
<td>November 2018</td>
<td>Included requirements for temperature recording system (section 4.3 page 13).</td>
<td>AG/PI</td>
</tr>
<tr>
<td>4.3</td>
<td>January 2019</td>
<td>Included clarification of treatment requirements (section 4) and the combination treatment (fumigation and onshore cold treatment) has been deleted (section 7).</td>
<td>AG/PI</td>
</tr>
<tr>
<td>4.4</td>
<td>February 2019</td>
<td>Included clarification of treatment requirements (section 4) and reinstated (section 7) combination treatment (fumigation and onshore cold treatment).</td>
<td>MW/AG</td>
</tr>
</tbody>
</table>
1. SUMMARY OF REQUIREMENTS
1.1. Import permit
1.2. Species and varieties
1.3. Registered establishment
1.4. Product security and movement
1.5. Quarantine pests and diseases
1.6. Fruit fly pest free areas
1.7. Grower/Crop monitor training
2. GROWER RESPONSIBILITIES
2.1 Crop monitoring responsibilities
2.2 Control measures for specific pest and diseases
3. PACKHOUSE RESPONSIBILITIES
3.1 Accreditation
3.2 Processing requirements
3.3 Packaging
3.4 Labelling requirements
3.5 Security and storage requirements
4. COLD TREATMENT
4.1 General requirements
4.2 Cold treatment schedule
4.3 Requirements for temperature recording system
5. ONSHORE COLD TREATMENT
5.1 General requirements
5.2 Registered establishments and accreditation
5.3 Audit and export verification
5.4 Verification of treatment
5.5 Storage and security
5.6 Loading
6. IN – TRANSIT COLD TREATMENT
6.1 General requirements
6.2 Registered establishments and accreditation
6.3 Placement of temperature sensors
6.4 Security and loading
6.5 Verification of treatment
7. COMBINATION FUMIGATION AND ONSHORE COLD TREATMENT
7.1 General requirements ......................................................................................................................... 18
7.2 Treatment schedule ............................................................................................................................... 18
7.3 Product security between treatments ................................................................................................. 18
7.4 Fumigation requirements ...................................................................................................................... 18
7.5 Export accreditation .............................................................................................................................. 18
7.6 Audit and export verification .............................................................................................................. 19
7.7 Standard Operating Procedures ........................................................................................................... 19
7.8 Fumigation penetration ......................................................................................................................... 19
7.9 Fumigation process ............................................................................................................................... 19
7.10 Fumigation treatment certification ....................................................................................................... 20
7.11 On-shore cold treatment requirements ............................................................................................ 20
8. AUTHORISED OFFICER RESPONSIBILITIES ................................................................................. 21
8.1 General requirements ........................................................................................................................... 21
8.2 Packing and labelling validation .......................................................................................................... 21
8.3 Export inspection ..................................................................................................................................... 21
9. EXPORTER RESPONSIBILITIES ........................................................................................................... 22
9.1 Reconditioning ......................................................................................................................................... 22
9.2 Phytosanitary certification and additional declarations ........................................................................ 22
9.3 Treatment certification ............................................................................................................................. 22
9.4 EXDOC certification request functionality for OSCT ........................................................................ 23
10. IMPORTING COUNTRY RESPONSIBILITIES .................................................................................. 24
10.1 Audit ....................................................................................................................................................... 24
10.2 Import inspection ................................................................................................................................. 24
10.3 On-arrival inspection ............................................................................................................................. 24
11. SUSPENSIONS OF ACCREDITATION ................................................................................................. 25
11.1 Voluntary suspension .......................................................................................................................... 25
11.2 Suspension of accredited properties ................................................................................................... 25
11.3 Pest and disease detections at inspection .......................................................................................... 25
INTRODUCTION

The purpose of this workplan is to outline the requirements for the certification of table grapes for export to China. The requirements incorporate Australian export legislation, export policy and the protocol agreed between General Administration of Customs (GACC) of the People’s Republic of China and the Australian Department of Agriculture and Water Resources (the department) for the export of Australian table grapes to China.

There are three pathways approved by GACC for the export of table grapes to China:

- **Fruit fly pest free area** – Tasmania and Riverland region of South Australia.
- **Cold treatment** – Conducted onshore in Australia or in-transit during sea voyage to China.
- **Methyl bromide fumigation followed by onshore cold treatment** – Conducted within the same treatment facility.

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 (MICO) database, and the Plant Export Operations Manual (PEOM).
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/vineyards, crop monitors, packhouses and treatment facilities must be accredited by the department for the export of table grapes to China. An Industry Advice Notice (IAN) will be released each year to call for applications.

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 the Horticulture Exports Program (HEP) before any further export activity is undertaken.

1.2. Species and varieties

All varieties of table grapes (Vitis vinifera) 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 OSCT 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 Operation 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.

**Table 1 Pests and diseases of quarantine concern to China**

<table>
<thead>
<tr>
<th>Scientific name</th>
<th>Common name</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Ceratitis capitata</em></td>
<td>Mediterranean fruit fly</td>
<td>Cold treatment</td>
</tr>
<tr>
<td><em>Bactrocera tryoni</em></td>
<td>Queensland fruit fly</td>
<td>Cold treatment</td>
</tr>
<tr>
<td><em>Bactrocera neohumeralis</em></td>
<td>Lesser Queensland fruit fly</td>
<td>Cold treatment</td>
</tr>
<tr>
<td><em>Epiphyas postvittana</em></td>
<td>Light brown apple moth</td>
<td>Specific monitoring, trapping and control</td>
</tr>
<tr>
<td><em>Haplothrips foggatti</em></td>
<td>Black plague thrips</td>
<td>Specific monitoring and control</td>
</tr>
<tr>
<td><em>Haplothrips victoriensis</em></td>
<td>Tubular black thrips</td>
<td>Specific monitoring and control</td>
</tr>
<tr>
<td><em>Pseudococcus longispinus</em></td>
<td>Long-tailed mealybug</td>
<td>Specific monitoring and control</td>
</tr>
<tr>
<td><em>Daktulosphaira vitifoliae</em></td>
<td>Phylloxera</td>
<td>Area freedom or sulphur dioxide pads</td>
</tr>
<tr>
<td><em>Brevipalpus californicus</em></td>
<td>Bunch mite</td>
<td>Specific monitoring and control</td>
</tr>
<tr>
<td><em>Calepitrimerus vitis</em></td>
<td>Grape leaf rust mite</td>
<td>Specific monitoring and control</td>
</tr>
<tr>
<td><em>Greeneria uvicola</em></td>
<td>Bitter rot</td>
<td>Vineyard freedom</td>
</tr>
<tr>
<td><em>Eutypa lata</em></td>
<td>Grapevine dieback</td>
<td>Vineyard freedom</td>
</tr>
<tr>
<td><em>Linepithema humile</em></td>
<td>Argentine ant</td>
<td>Vineyard surveillance and control</td>
</tr>
<tr>
<td><em>Latomoductus hasselti</em></td>
<td>Redback spider</td>
<td>Vineyard surveillance and control</td>
</tr>
</tbody>
</table>
Table 2 Additional pests of quarantine concern to China

<table>
<thead>
<tr>
<th>Scientific name</th>
<th>Common name</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Helix aspersa</em></td>
<td>Garden snail</td>
</tr>
<tr>
<td><em>Emex australis steinh</em></td>
<td>Three-cornered jack</td>
</tr>
<tr>
<td><em>Lactuca serriola</em> L.</td>
<td>Prickly lettuce</td>
</tr>
<tr>
<td><em>Dicranolaius bellulus</em></td>
<td>Red and blue beetle</td>
</tr>
<tr>
<td><em>Perperus lateralis</em></td>
<td>White striped weevil</td>
</tr>
<tr>
<td><em>Phlyctinus callosus</em></td>
<td>Banded fruit weevil</td>
</tr>
<tr>
<td><em>Carpophilus hemipterus</em></td>
<td>Dried fruit beetle</td>
</tr>
<tr>
<td><em>Forficula auricularia</em></td>
<td>European earwig</td>
</tr>
<tr>
<td><em>Chondrilla juncea</em></td>
<td>Skeleton weed</td>
</tr>
</tbody>
</table>

**NOTE**: The pests shown in Table 2 are not specific pests of grapes but are pests of concern to China.

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 Mediterranean fruit fly (*Ceratitis capitata*), Queensland fruit fly (*Bactrocera tryoni*) and Lesser Queensland fruit fly (*Bactrocera neohumeralis*).

The State of Western Australia is recognised by GACC as free from Queensland fruit fly and Lesser Queensland fruit fly for the export of table grapes 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 occurs, the department is required to notify GACC.

Table grapes 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. **Grower/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

Accreditation

Growers/orchards must be accredited by the department for the export of table grapes to China. This may occur through the online Australian Table Grape Association (ATGA) 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 vineyard 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 and 2. Records of training must be keep for audit purposes.

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

2.1 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 conduct fortnightly monitoring of each registered patch for all pests and diseases listed in Table 1. 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.

2.2 Control measures for specific pest and diseases

Growers are responsible for implementing an IPM program, including crop monitoring and pest control measures and this must be documented. Growers must utilise crop monitors who have received and passed crop monitor training.

Growers must also maintain vineyard hygiene through pruning to remove remaining fruits, weed control and trimming of dead branches, etc.

Where pests or diseases, or symptoms of pests or diseases, listed in Table 1 and 2 are detected, control measures (chemical, biological or cultural) must be applied.

The application of control measures must be documented and confirmed as effective during subsequent pest monitoring activities. When applying chemical controls, growers must maintain spray records which include the name, active ingredient, concentration, rate and application date of chemicals used.

All registered vineyards must maintain monitoring and control records of pests via the online ATGA database and/or in hard copy form. Growers who fail to demonstrate appropriate pest control and vineyard hygiene activities will not be accredited for export to China.

Before and during winter, pruning must occur to manage quarantine diseases.
2.2.1 Management of Phylloxera

Grapes must be sourced from a pest free area or a pest free place of production for phylloxera. GACC currently recognises Mildura and Robinvale of the Sunraysia region as being free of this pest. The presence of this pest within these regions is subject to monitoring and management in accordance with the National Phylloxera Management Protocol industry standard.

For product sourced from other regions, a sulphur pad with proven efficacy against phylloxera must be packed inside the plastic liner of all cartons.

2.2.2 Management of Light Brown Apple Moth (LBAM)

Grapes must be sourced from an area of low pest prevalence for Light Brown Apple Moth (LBAM). A specific trap must be placed in each patch, and monitoring must occur each fortnight from bud burst until harvest.

Each patch must be monitored for LBAM grubs (shoots and bunches) and adults (traps) every two weeks. If LBAM adults are detected, control measures must be undertaken as outlined in Table 3.

**Table 3. LBAM thresholds and response action**

<table>
<thead>
<tr>
<th>Growth stage</th>
<th>Monitoring regime</th>
<th>Threshold</th>
<th>Response action</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-flowering</td>
<td>Visual inspection of 100 shoots</td>
<td>10 or more caterpillars per 100 shoots</td>
<td>Application of insecticide</td>
</tr>
<tr>
<td>Flowering to veraison</td>
<td>Visual inspection of 100 shoots or 100 bunches</td>
<td>5 or more caterpillars per 100 shoots or bunches</td>
<td>Application of insecticide</td>
</tr>
<tr>
<td>Veraison to harvest</td>
<td>Visual inspection of 100 shoots or 100 bunches</td>
<td>1 or more caterpillars per 100 shoots or bunches</td>
<td>Application of insecticide</td>
</tr>
<tr>
<td></td>
<td>At least one trapping device placed in each registered patch of registered vineyards</td>
<td>5 or more adults per trapping device per inspection cycle (2 weeks)</td>
<td>Suspension of patch for remainder of season</td>
</tr>
</tbody>
</table>

2.2.3 Management of Black plague thrips, Tubular black thrips, Long-tailed mealybug, Bunch mite, Grape leaf rust mite, Argentine ant and Redback spider.

Blocks must be monitored once every two weeks to detect the presence of black plague thrips, tubular black thrips, long-tailed mealybug, bunch mite, grape leaf rust mite, argentine ant and redback spider. Where these pests are detected during crop monitoring, pest management measures must be applied.

2.2.4 Management of Bitter rot and Grapevine dieback.

Orchard management for Bitter rot and Grapevine dieback is required for all commodities. 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.
3. PACKHOUSE RESPONSIBILITIES

3.1 Accreditation

Packhouses must be accredited by the department for the export of table grapes to China. This may through the online ATGA Export Registration System.

Packhouses will be audited as per the Guideline: Audit of horticulture export accredited properties. This guideline includes documentation to be provided at the time of audit.

The manager of the packhouse must ensure that it is able to meet the standards described in the Guideline: Management of horticulture export accredited properties.

Packhouses must also have systems to prevent contamination during storage and conveyance (including when loading into trucks / containers).

3.2 Processing requirements

- During processing, table grape must be culled, sorted and graded to ensure the fruit is free of insects, mites, rot, twigs, leaves, roots and soil.
- Packhouses must have a documented Standard Operating Procedure which allows traceability of export fruit back to each registered patch and vineyard.
- Each consignment of grapes to China must have a packhouse checklist.
- Packhouse managers are required to conduct final checks of primary sorted and pre-cooled fruit to confirm compliance with China’s requirements.

3.3 Packaging

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.

Where there are vents in the packing carton, they must be covered with insect proof mesh (with holes less than or equal to 1.6 mm) or with an unperforated plastic carton liner that fully encloses the fruit within the carton to protect against pests.

For phylloxera, SO$_2$ pads must be used in the export carton, with the exception of table grapes originating from the Mildura and Robinvale growing areas of the Sunraysia region. GACC currently recognises this area as being free of this pest (this pest is subject to monitoring and management in accordance with ISPM No 4 and the National Phylloxera Management Protocol).

3.4 Labelling requirements

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

- the product name “table grapes”
- place of origin (city or state)
- country (in Chinese or English)
- vineyard / 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:
The department recommends that labels are applied to the same location on each package, clearly legible and of consistent font size.

3.5 Security and storage requirements

Once packed, table grapes for export to China must immediately be stored separately from grapes for export to other markets (i.e. a distance of greater than 0.5 m must be maintained in cool rooms set at below 5 °C) to avoid pest infestation and cross contamination.

Section 1.4 of this work plan provide further information regarding product security.

3.5.1 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.

3.5.2 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”
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 disinfection treatment. The cold treatment standards included requirements for temperature recording system, 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 3 the consignment will be rejected.

4.2 Cold treatment schedule

The treatment schedule in Table 3 applies for both on-shore and in-transit cold treatment.

Table 3 Cold treatment schedule for table grapes to China

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Minimum exposure period</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 °C or below</td>
<td>Continuous 16 days or more</td>
<td>For grapes grown in all states, including Western Australia or where Mediterranean fruit fly PFA has been suspended.</td>
</tr>
<tr>
<td>2.1 °C or below</td>
<td>Continuous 21 days or more</td>
<td>For grapes grown in all states, including Western Australia or where Mediterranean fruit fly PFA has been suspended.</td>
</tr>
<tr>
<td>3 °C or below</td>
<td>Continuous 18 days or more</td>
<td>For grapes grown in all states except Western Australia or where Mediterranean fruit fly PFA has been suspended.</td>
</tr>
</tbody>
</table>

Note: only the fruit pulp temperatures are used to record temperature during cold treatment. The air temperature probe data are not used for this purpose.

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**

5.1 **General requirements**

OSCT facilities must be familiar with *Volume 12: Treatments* of the Plant Export Operations Manual and must comply with the Australian phytosanitary treatment application standards for cold disinfeestation treatment when treatment is applied.

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

5.2 **Registered establishments and accreditation**

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

Treatment facilities requiring approval 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*.

5.3 **Audit and export verification**

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. See section 5.1 for further information.

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.

Upon receipt of an application for approval to undertake OSCT of table grapes to China, the department will forward a list of facilities to GACC and coordinate joint audits prior to the start of the export season if requested by GACC.

5.4 **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.

5.5 **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 storage room must not contain other commodities, and subsequent container loading must be performed under supervision of a departmental 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.
5.6 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.
6. IN – TRANSIT COLD TREATMENT

6.1 General requirements

For table grapes 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 Australian phytosanitary treatment application standards for cold disinfestation treatment. Section 4 of this work plan provides general requirements for cold treatment under China protocol conditions.

Additionally, exporters must be aware of the following requirements:

- Fruit intended for ITCT must be pre-cooled to or below 4°C.
- 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 supervise and verify 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.

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

6.3 Placement of temperature sensors

Phytosanitary inspection may be carried out prior to commencement of pre-cooling subject to the product security, identification and traceability being maintained. The temperature sensors are to be placed under supervision of an approved AO.

Treatment is considered to have started when the fruit pulp temperature falls below the nominated temperature as specified in Table 3.

Fruit pulp and air temperature sensors must be placed in the following positions:

- Two fruit pulp temperature sensors must be placed approximately 1.5 metres from the end of a 12 metre (40 foot) container; and approximately 1 metre from the end of a 6 metre (20 foot) container. Both sensors are to be inserted at half the height of the pallet or stack.
  - One inserted into a piece of fruit in a centre carton;
  - One inserted into a piece of fruit in a carton at the left side wall.
- The third fruit pulp temperature sensor is placed in fruit in the top carton of the centre box at the front of the load next to the air return intake. See figure 1 below.
- The two air temperature sensors must be placed at the inlet and outlet points of air circulation.
The fruit pulp temperature sensors must be inserted into fruit to ensure that the core temperature of the fruit can be measured (as required, insert the temperature sensor into several grapes in a row). In cases where fruit size varies, the sensor should be inserted into the larger size grapes.

Figure 1. Location of the three fruit pulp temperature sensors.

### 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 the Chinese Entry-Exit Inspection and Quarantine Bureau (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 4.2).

In the event of an in-transit treatment failure, the treatment can be completed on arrival in China.
7. COMBINATION FUMIGATION AND ONSHORE COLD TREATMENT

7.1 General requirements
The combination methyl bromide (MB) fumigation followed by onshore cold treatment is available for table grapes sourced from all states.

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

7.2 Treatment schedule
32 g/m³ for two 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 three 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.

7.3 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 and a transfer record is required for movement after treatments. Further information regarding product security refer to Volume 14 of the PEOM.

7.4 Fumigation requirements
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.

7.5 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.
7.6 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.

7.7 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 (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

7.8 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.

7.9 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.

7.10 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.

7.11 On-shore cold treatment requirements
The requirements for OSCT are the same as those specified in section 5 of this work plan. 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.
8. AUTHORISED OFFICER RESPONSIBILITIES

8.1 General requirements

Industry is responsible for utilising an AO who has the appropriate accreditation (job function) for this protocol. The *Table of Authorised Officer Job Functions* is available on the department website under the PEOM as a reference.

Only industry or departmental AOs holding the appropriate job function can perform Export inspections for table grapes to China (protocol market).

The department will not provide a phytosanitary certification if the export inspection and or treatment supervision has been performed by an AO without the correct job function for this protocol market.

8.2 Packing and labelling validation

An approved AO will verify the packing and labelling requirements have been met, as per section 3.3. If packing and labelling does not meet the requirements, the consignment will be rejected.

8.3 Export inspection

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

AOS must conduct export inspection with the help of the Instructional material specific to product inspections can be found in the PEOM under the Product Inspection section.

The AO must inform HEP if any of the specific pests of concern in Table 1 (section 1.5) are detected at export inspection.
9. EXPORTER RESPONSIBILITIES

9.1 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.

9.2 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 HEP before any further export activity is undertaken.

Additional declarations may be found in the MICoR database.

Details of registered vineyard are to be entered in the "Shipping marks" section of the EXDOC Request for Permit (RFP) as VINEYARD: TGXXX-XX or VINEYARD: TGXXX-TXX (depending on registration number format applicable to the block)

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 table grapes sourced from PFAs, the phytosanitary certificate shall specify the relevant PFAs.

9.3 Treatment certification

The exporter is to provide evidence attesting to the treatment to the Authorised Officer at the time of inspection.

For table grape consignments undergo under ITCT, the words “Subject to in-transit cold treatment” must be entered in the phytosanitary certificate. The certificate also must detail the temperature and duration of cold treatment.

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

Details of treatment to be endorsed on the Phytosanitary certificate in the treatment section as below:

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 and MB fumigation or onshore cold treatment 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: For OSCT, a completed treatment records (including calibration and recalibration of fruit pulp temperature sensors) must be provided to enable authorisation by the department.

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

9.4 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.
10. IMPORTING COUNTRY RESPONSIBILITIES

10.1 Audit

GACC may conduct an audit of the table grape industry as required.

10.2 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 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.

10.3 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.

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 GACC 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.
11. SUSPENSIONS OF ACCREDITATION

11.1 Voluntary suspension

A grower, packhouse or treatment facility may voluntarily suspend their export accreditation at any time via written notification to the department.

11.2 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 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.

11.3 Pest and disease detections at inspection

11.3.1 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 and the patches from which the grapes originated will be suspended for the remainder of the season for export to China.

The orchard/block from which the fruit was sourced and/or the packhouse may be suspended from exporting table grapes 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.

11.3.2 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.

11.3.3 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.