Plant Export Operations

Work Plan

Australian Fruit Exports to Taiwan

Cold treatment and fruit fly pest free area

Version Number 15.3
Owner Assistant Secretary, Plant Export Operations
Contact Director, Horticulture Export Program
Availability Internal and External
File No. 2014/46691E
Date Published March 2018

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<th>DATE</th>
<th>REVISION DESCRIPTION</th>
<th>BY</th>
</tr>
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<td>All plum exports prohibited</td>
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<td>Feb 2018</td>
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INTRODUCTION

All procedures described in this work plan are based on Australian legislative requirements and the quarantine requirements of the Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ) of Taiwan for the export of fruit (s.1.2). The purpose of this work plan is to ensure each consignment meets the requirements for the export of fruit from Australia to Taiwan.

There are three systems that are approved by BAPHIQ to export the fruit fly host commodities (s.1.2) covered in this work plan:

1. Fruit fly pest free area (PFA) for fruit grown and packed in Tasmania and the Riverland
2. Onshore cold treatment under the inspection and supervision of BAPHIQ and the Department of Agriculture and Water Resources (the department)
3. In-transit cold treatment and departmental inspection.

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 Exports Operations Manual (PEOM). These resources are available through the department’s website (agriculture.gov.au).

All costs associated with the delivery of this work plan (i.e. BAPHIQ and/or departmental audit, inspection and verification etc.) are the responsibility of industry.
1 SUMMARY OF REQUIREMENTS

All fruit (s.1.2) presented for export must comply with the Export Control Act 1982, its subordinate orders and Taiwan’s import requirements.

The department will verify that all requirements specified in the work plan are being complied with.

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

1.1 Import permit

An import permit is not required to export to Taiwan.

1.2 Permitted fruit

Table 1. Fruit fly host commodities permitted to be exported from Australia to Taiwan

<table>
<thead>
<tr>
<th>Scientific names</th>
<th>Common names</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Citrus reticulata</em></td>
<td>Mandarin/Tangerine</td>
</tr>
<tr>
<td><em>Citrus reticulata x C. sinensis</em></td>
<td>Tangor/Murcott</td>
</tr>
<tr>
<td><em>Citrus sinensis</em></td>
<td>Orange</td>
</tr>
<tr>
<td><em>Malus domestica</em></td>
<td>Apple*</td>
</tr>
<tr>
<td><em>Prunus avium</em></td>
<td>Cherry</td>
</tr>
<tr>
<td><em>Prunus persica var. nucipersica</em></td>
<td>Nectarine</td>
</tr>
<tr>
<td><em>Prunus persica var. persica</em></td>
<td>Peach</td>
</tr>
<tr>
<td>Vitis vinifera</td>
<td>Table grape</td>
</tr>
</tbody>
</table>

*Additional requirements for the export of apples to Taiwan are provided in the Australian Apple Exports to Taiwan Work Plan.

BAPHIQ may suspend importation of the above fruits if they have not been exported to Taiwan within five years from the date of approval. Exporters are responsible for contacting Horticulture Exports Program (HEP) by email (HorticultureExportsProgramACT@agriculture.gov.au) for advice on whether the fruit is permitted to be exported.

1.3 Registered establishments

All facilities must be an export registered establishment and meet the requirements of the the Export Control Act 1982 and its subordinate orders when:

- it is the final establishment inside the PFA, and thereafter
- export inspections are performed by the department, or containers are loaded
- onshore cold treatment is performed, and thereafter.

1.4 Export approval

Certain export entities (Table 2) must also be approved for export by the department. Export application forms are to be sent by the nominated date as specified in the Industry Advice Notice (IAN).
Onshore cold treatment facilities intending to export fruit to Taiwan for the first time must be audited and approved by BAPHIQ and the department. Managers must contact HEP by email (HorticultureExportsProgramACT@agriculture.gov.au) to obtain a copy of BAPHIQ’s onshore cold treatment Standard Operating Procedures, and arrange audit.

The department and/or BAPHIQ will audit documentation, facilities and supervise treatment and export procedures. The department will provide an export list of approved entities to BAPHIQ.

Table 2. Export approval requirements

<table>
<thead>
<tr>
<th></th>
<th>Fruit sourced from fruit fly PFA</th>
<th>Fruit sourced from other regions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Growers</td>
<td>Apples only*</td>
<td>×</td>
</tr>
<tr>
<td>Packhouses</td>
<td></td>
<td>×</td>
</tr>
<tr>
<td>Cold storage facilities</td>
<td>Apples only*</td>
<td>×</td>
</tr>
<tr>
<td>Onshore cold treatment facilities</td>
<td>N/A</td>
<td>✓</td>
</tr>
<tr>
<td>In-transit cold treatment facilities</td>
<td>N/A</td>
<td>×</td>
</tr>
</tbody>
</table>

1.5 Quarantine pests

Table 3. Pests of quarantine concern to Taiwan

<table>
<thead>
<tr>
<th>Scientific name</th>
<th>Common name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bactrocera tryoni</td>
<td>Queensland fruit fly</td>
</tr>
<tr>
<td>Ceratitis capitata</td>
<td>Mediterranean fruit fly</td>
</tr>
<tr>
<td>Cydia pomonella</td>
<td>Codling moth</td>
</tr>
<tr>
<td>Frankliniella occidentalis</td>
<td>Western flower thrips</td>
</tr>
</tbody>
</table>

1.6 Other pests of quarantine concern

BAPHIQ’s list of quarantine pests and diseases is included in Quarantine requirements for the importation of plants or plant products into the Republic of China. This document is available on the BAPHIQ website (www.baphiq.gov.tw – refer to Laws > Plant protection and quarantine).

If quarantine pests are detected at export inspection, the consignment will be rejected, however reconditioning and re-inspection may occur (s.7.3.2).

If quarantine pests are found on arrival in Taiwan, the consignment will be treated with the appropriate quarantine methods to eradicate the pests before importation is permitted. If there is no appropriate treatment method available, the consignment will not be allowed to be imported into Taiwan.
2 FRUIT FLY PEST FREE AREA

2.1 PFAs in Australia

Only fruit sourced from the following areas are permitted by BAPHIQ to be exported to Taiwan under fruit fly pest free area (PFA).

a. State of Tasmania

b. Riverland defined as the following areas:
   (i) State of South Australia:
       (a) the County of Hamley
       (b) the following geographic sub-divisions:
           Bookpurnong, Cadell, Eba, Fisher, Forster, Gordon, Hay, Holder, Katarapko, Loveday, Markaranka, Moorook, Murbko, Murtho, Nildottie, Paisley, Parcoola, Paringa, Pooginook, Pyap, Ridley, Skurray, Stuart and Waikerie
   (ii) State of Victoria: Parish of Olney in the Shire of Mildura

Fruit sourced outside these areas must undergo cold treatment.

In the case of fruit fly outbreak, fruit sourced from the suspension zone may be exported but must undergo cold treatment.

2.2 Registered establishments and export approval

Refer to s.1.3 for information on export registered establishments.

PFA grower (apples only) and packhouse participants must complete and sign the export application form verifying their agreement to comply with this work plan (s.1.4).

2.3 Audit and export verification

As part of the annual export approval application process the department may audit the documentation and procedures of PFA growers and packhouses. The department and BAPHIQ reserve the right to audit facilities, documentation and export procedures. The full cost of audit by the department and/or BAPHIQ will be borne by industry.

2.4 Security, inspection and movement

Fruit must be packaged (s.3.1), inspected, loaded and sealed in the PFA. Consignments can be transported by Pantech vehicles. The use of tarpaulins or tautliner type transport is not considered to be secure from fruit fly infestation.

2.5 Transfer certificates

A transfer certificate is required for each consignment before transportation (other than in sealed sea freight containers) from the PFA.
2.6 Outbreak and suspension

An outbreak is declared and PFA certification must be suspended for exports to Taiwan when:

- 3 or more male Mediterranean fruit flies are trapped within an area of 1 km in 14 days; or
- 5 or more male Queensland fruit flies are trapped within a 1km radius in 14 days; or
- 1 gravid female (of either species) is trapped; or
- 1 larva (of either species) is found in fruit.

2.6.1 Suspension zones

A 15 km radius suspension zone must be implemented around the fruit fly discovery point for a period of one generation and 28 days, or twelve weeks after the last detection, whichever is longer.

This suspension zone is extended to an area of 30 km radius if one or more Mediterranean fruit fly or Queensland fruit fly is discovered between 1–3 km from the initial discovery point.

State departments and the Department of Agriculture and Water Resources will suspend PFA certification for the fruits produced from the outbreak site.

2.7 Reinstatement of PFA

When no prohibited fruit flies have been detected during the suspension period, reinstatement of the PFA will be negotiated between the department and BAPHIQ.
3 PACKHOUSE AND LOAD-OUT FACILITY RESPONSIBILITIES

Packhouses may need to be export registered establishments (refer to s.1.3).
Refer to s.2 for further information on packhouses within the PFA.

3.1 Packaging requirements

Packages must be new and clean. Consignments must conform to one of the following conditions:

- packed in air-tight wrapping
- individual cartons must have all holes screened with mesh or gauze with maximum openings not exceeding 1.6 mm
- entire pallets must be wrapped with mesh or gauze with maximum openings not exceeding 1.6 mm
- if mesh or gauze is not used for pallets, entire pallets must be securely wrapped in polythene (shrink wrap)
- shipping container openings or holes must be screened with mesh or gauze with maximum openings not exceeding 1.6 mm.

3.2 Labelling requirements

Each package must have the following labels placed in an easily visible location. Labelling must be prominently placed and printed, not handwritten. Labelling requirements are as follows:

- for PFA consignments, each carton must be clearly labelled with the packhouse number, township (i.e. Loxton, Renmark, etc.) and State
- for consignments sourced from other regions, each carton must be clearly labelled with the packhouse name, township and State
- on all packages “TO TAIWAN” must be clearly labeled unless the consignment is to be palletised
- for palletised consignments, pallet cards reading “TO TAIWAN” must be affixed to all four sides of each pallet.

3.3 Sealing and loading requirements

3.3.1 Air freight consignments

Due to the difficulties in maintaining security of unit load devices (ULDs), cookie sheets or flat pallets, each individual carton must be treated as a "package". All air freighted cartons must be fruit fly secure. All non-secured packages are to be sealed by the exporter with tape prior to export. The tape must be securely applied to withstand shipping and handling until the consignment arrives in Taiwan.

Cartons

For non-palletised consignments, each carton must be sealed with green "RELEASED FROM BIOSECURITY CONTROL" or yellow "PASSED QUARANTINE" tape (Figures 1 and 2). The tape must be securely applied to withstand shipping and handling until the consignment arrives in Taiwan.
Figures 1 and 2. “RELEASED FROM BIOSECURITY CONTROL” and “PASSED QUARANTINE” tape.
An authorised officer approved by the department must ensure that “RELEASED FROM BIOSECURITY CONTROL” or “PASSED QUARANTINE” tape is placed across all carton joins or edges of lidded cartons (Figures 3 and 4).

Figure 3. Lidded carton (lid must be taped to the base, all four sides must be taped)

Figure 4. One-piece carton/top sealing box (bottom must be taped also)

Pallets
An authorised officer approved by the department must ensure that green “RELEASED FROM BIOSECURITY CONTROL” or yellow “PASSED QUARANTINE” tape is placed across all secured pallets at the join of the strapping or where the mesh or plastic covering the pallet is folded (Figures 5 and 6).

Figure 5. Strapped pallet with secured cartons

Figure 6. Shrink-wrapped or meshed pallet
3.3.2 Sea freight consignments

An authorised officer approved by the department must supervise the loading of all sea freight. The container must be inspected by the department before loading to ensure pest freedom and that any vents are covered to prevent the entry of pests.

An authorised officer approved by the department must supervise loading and placement of a numbered seal on the container. The approved authorised officer must record the container and seal number. The seal must only be opened by a BAPHIQ officer at the port of arrival in Taiwan.

An authorised officer approved by the department must ensure that green “RELEASED FROM BIOSECURITY CONTROL” or yellow “PASSED QUARANTINE” tape is placed over the seal on the container (Figures 7 and 8). The tape must be securely applied to withstand shipping and handling until the consignment arrives in Taiwan. Containers that arrive in Taiwan without the green “RELEASED FROM BIOSECURITY CONTROL” or yellow “PASSED QUARANTINE” tape over the seal may be delayed or rejected.

Figures 7 and 8. Green “RELEASED FROM BIOSECURITY CONTROL” or yellow “PASSED QUARANTINE” tape must be placed over the container seal

3.4 Transfer certificates

Transfer certificates are required for consignments to be transported between export establishments. A transfer certificate is required for each consignment in the following situations:

- transportation from PFA regions
- transportation after treatment
- transportation after export inspection.

3.5 Phytosanitary certificates

The original phytosanitary certificate endorsed by the department must accompany each consignment. Consignments must be exported within 14 days from the date of certification, otherwise they must be re-inspected and issued with a new phytosanitary certificate before being exported.

3.6 On-arrival inspection by BAPHIQ

BAPHIQ will inspect consignments and verify documentation on arrival in Taiwan to ensure that import requirements have been met. A consignment will be held and/or rejected by BAPHIQ if:

- it originates from unapproved packhouses (PFA only), or onshore cold treatment facilities; or
- it arrives without an original phytosanitary certificate or calibration record, or the documents are inaccurate; or
• it arrives without signed cold treatment documents, or the documents are inaccurate; or
• package labelling (stating “TO TAIWAN”) or taping is incorrect/missing; or
• the security of the package is compromised (i.e. damaged, ripped or opened); or
• a container seal is missing or does not match the number on the phytosanitary certificate; or
• cold treatment parameters were not met; or
• two or more fruit pulp temperature sensors malfunction or detach from the fruit; or
• a quarantine pest is detected.

In such cases the consignment will be re-exported, destroyed or treated at the owner’s expense. Treatment is limited to cases where pests can be exterminated effectively.

If quarantine pests are found on inspection, the consignment will be rejected. BAPHIQ will suspend the failed orchard, packhouse, onshore cold treatment facility or the entire program until the cause of the infestation is investigated and resolved.
4 COLD TREATMENT

4.1 General requirements

These requirements must be read in conjunction with the Plant Export Operations Cold Treatment Standard and Reference Guide which specifies procedures for calibration etc.

a) Cold treatment is mandatory for fruit (s.1.2) exported to Taiwan outside approved fruit fly PFAs.
b) Cold treatment will take place either onshore or in-transit (ITCT).
c) Onshore cold treatments must be supervised by an authorised officer approved by the department and/or a BAPHIQ officer.
d) The container must be inspected by the department before loading, to ensure pest freedom and that any vents are covered to prevent the entry of pests.
e) A minimum of four fruit pulp temperature sensors is required for onshore cold treatment. A minimum of three fruit pulp temperature sensors is required for ITCT.
f) Temperature recording equipment must meet the requirements described in the Plant Export Operations Cold Treatment Standard and Reference Guide.
g) Containers/chambers must have secure automatic temperature recording equipment to allow confirmation of the fruit pulp temperature during cold treatment. Temperature recorders must be accessible from outside the container/chamber.
h) Temperatures must be recorded in 0.1°C units each hour.
i) Recording units must be capable of storing data: identifying each temperature sensor; the time and temperature; the identification number of the recording unit(s) and the container number/chamber ID. These data must be able to be downloaded and viewed in printed form.
j) Authorised officers approved by the department are responsible for supervision of cold treatment; however, they are not responsible for operating or setting up cold treatment recording systems.
k) Before the start of cold treatment, exporters must nominate to the approved authorised officer the proposed cold treatment schedule.
l) If cold treatment does not meet the required schedule, the consignment will be rejected.
m) If ITCT fails, treatment may continue on arrival in Taiwan.
4.2 Cold treatment schedules

BAPHIQ does not recognise Australia’s east-west fruit fly freedom.

For fruit produced and packed in the Greater Sunraysia PFA, Queensland fruit fly treatment schedules apply.

For fruit produced and packed in all other areas of mainland Australia (except the Riverland PFA), Mediterranean fruit fly treatment schedules apply.

**Table 4. Cold treatment parameters for permitted fruit**

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Greater Sunraysia PFA (Queensland fruit fly treatment schedules)</th>
<th>All other mainland Aust. regions (Mediterranean fruit fly treatment schedules)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Max. fruit pulp temperature (°C)</td>
<td>Treatment length (consecutive days)</td>
</tr>
<tr>
<td>Cherry</td>
<td>3.0</td>
<td>14</td>
</tr>
<tr>
<td>Nectarine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peach</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mandarin/Tangerine</td>
<td>2.0</td>
<td>18</td>
</tr>
<tr>
<td>Orange</td>
<td>3.0</td>
<td>20</td>
</tr>
<tr>
<td>Tangor/Murcott</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Table grape</td>
<td>0.0</td>
<td>13</td>
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<tr>
<td></td>
<td>1.11</td>
<td>18</td>
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<td></td>
<td>1.67</td>
<td>20</td>
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<tr>
<td></td>
<td>2.22</td>
<td>22</td>
</tr>
</tbody>
</table>
5 ONSHORE COLD TREATMENT

All managers of facilities intending to carry out onshore cold treatment must understand BAPHIQ’s onshore cold treatment requirements. Managers must contact HEP by email (HorticultureExportsProgramACT@agriculture.gov.au) to obtain a copy of BAPHIQ’s onshore cold treatment Standard Operating Procedures.

5.1 Registered establishments and export approval

All onshore cold treatment facilities must be an export registered establishment, and jointly approved for export to Taiwan by the department and BAPHIQ.

The following treatment chamber details must be provided to the department and BAPHIQ:

- internal dimensions (height, width and length)
- chamber capacity (cubic metres)
- floor area (square metres)
- insulation type
- temperature measuring instruments (temperature range)
- air circulation unit/s per chamber (e.g. make/model/type/capacity).

Treatment facilities applying for the first time must first be audited by the department and BAPHIQ before exports can begin. This audit will include calibration of temperature sensors (both fruit pulp and air) and a 24 hour empty chamber test.

Thereafter, treatment facilities will be audited by the department each year. BAPHIQ reserves the right to audit facilities.

5.2 Documentation

Cold treatment facilities are responsible for maintaining a documented system to ensure traceability of fruit. The following documentation must be recorded and kept on file:

- copy of the establishment registration approved by the department
- receipt/despatch records for each treatment batch/lot for each chamber
- calibration records endorsed by the department
- copy of endorsed treatment records and details of each treatment
- maintenance records of all equipment
- records of hygiene programs (e.g. baiting and cleaning records).
5.3 Facility requirements

Cold treatment facilities must meet the following requirements:

- Windows, doors and holes must be screened with mesh or gauze with maximum openings not exceeding 1.6 mm.
- Consist of a minimum of four temperature probes to measure fruit pulp temperature and two air temperature sensors.
- A fan or other circulation system must be installed to ensure temperature uniformity and consistency at specified low temperatures.
- The temperatures recorded by the fruit pulp sensors must not exceed the range of ±0.6°C from the nominated temperature.
- Chambers or separate partitions within chambers must be sealed during treatment. Where partitions are used, each partition shall meet the same requirements as that of a single chamber.
- Only fruit for export to Taiwan is to be present in the chamber designated for the cold treatment.

If non-fixed temperature sensors are used, the brand name, model and the reference/serial number must be presented for identification purposes.

5.4 Calibration of temperature sensors

Fruit pulp temperature sensors must be calibrated prior to and following treatment using the ice slurry calibration process. Refer to the Plant Export Operations Cold Treatment Standard and Reference Guide.

When the sensors reach 0°C, the temperature recorder must begin recording. Temperatures must be maintained at 0°C for the first ten minutes.

For each sensor, record three consecutive temperature readings every three minutes.

Replace any sensor that reads more than ±0.3°C from the standard 0°C (after adjustment and re-calibration).

Replace any sensor that produces three temperature readings that are different (after adjustment and re-calibration).

Re-calibrate any sensor that produces two temperature readings that are the same, but the third reading is ±0.1°C from the two readings.

A sensor will be accepted if it produces two temperature readings that are the same, but the third reading is ≤0.1°C from the two readings. The calibration factor is the temperature reading that has been recorded twice.

The calibration report must be signed by the authorised officer approved by the department.

5.5 24 hour empty chamber test

Four stacks of test product must be placed in a line in the chamber. The height of the stack must replicate the height during actual treatment.

5.5.1 Placement of temperature sensors

The fruit pulp temperature sensors shall be placed in a diagonal line on each side of the commodity stack (with one probe on the top corner of the stack and one probe on the bottom corner with the
other two probes placed in between following a diagonal line). The two air temperature sensors must be placed at appropriate positions to measure chamber temperatures.

The 24 hour test will begin once sensors have reached the nominated temperature (s.4.2). The chamber must be locked for the duration of the test.

5.5.2 Completion of test

The temperatures recorded by the fruit pulp temperature sensors must be within ±0.6°C of the nominated treatment parameters. Should temperatures exceed ±0.6°C the 24 hour test must be re-started.

After completion of the 24 hour empty chamber test, the temperature record must be signed by the authorised officer approved by the department.

5.6 Treatment start

The four fruit pulp temperature sensors and two air temperature sensors must be placed according to s.5.5.1 under supervision of an authorised officer approved by the department.

The treatment will start once fruit pulp temperature sensors reach the nominated temperature with initial readings recorded by the approved authorised officer. The chamber must be locked for the duration of the treatment.

5.7 Verification of treatment

The authorised officer approved by the department will review a copy of the data download printout to ensure the treatment parameters (s.4.2) have been met before treatment ceases. Printouts must be retained for audit purposes.

It is recommended the treatment temperature is maintained until the approved authorised officer confirms the treatment schedule has been met.

The name of the onshore cold treatment facility or the registration number must be recorded on the printout.

Each page of the completed temperature record is to be signed, stamped and endorsed as “COMPLETED” by the approved authorised officer.

Only treated fruit for export to Taiwan is to be present in the designated storage room.

5.8 Continuation of failed treatment

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

If the treatment fails because of a malfunctioning sensor, the faulty sensor must be replaced and the treatment re-started under supervision of an authorised officer approved by the department.
6 IN-TRANSIT COLD TREATMENT

6.1 General requirements

All facilities loading containers for ITCT must be export registered establishments. Shipping containers must be inspected and approved for export by an authorised officer approved by the department. ITCT must be carried out in self-refrigerated (integral) shipping containers and be completed in-transit or at destination. In the event of an ITCT failure, the treatment can be completed on arrival in Taiwan.

6.2 Documentation

The following documentation must be recorded and kept on file by the loading facility:

- copy of the establishment registration approved by the department
- export documentation for each consignment
- receipt/dispatch records
- records of hygiene programs (e.g. baiting and cleaning records).

6.3 Requirements for temperature recorders

Containers must have secure automatic temperature recording equipment to allow confirmation of the fruit pulp temperature during cold treatment. Refer to s.4.1 for recorder requirements. The data recorder and associated fruit pulp temperature sensors must also meet the following criteria:

- accommodate a minimum of three fruit pulp temperature sensors and two air sensors
- the data recording system must retain secure data to prevent interference or tampering of temperature data
- be able to record and store data for the duration of the in-transit treatment and until the information can be retrieved by the shipping company and supplied to BAPHIQ.

6.4 Pre-cooling requirements

All fruit must be pre-cooled at or below the treatment temperature (s.4.2).

6.5 Calibration of temperature sensors

Temperature sensors can be calibrated at a different time and place to the container loading. Sensor calibrations are valid for up to 30 days before loading.

The calibration of the temperatures sensors (probes) can be performed by a representative from the shipping company or any other entity under supervision of an AO. Details of the calibration must be entered in the ‘Certificate of loading and calibration record for an in-transit cold treatment’ and must include the name and address details of the company that performed the calibration.

The calibration of temperature sensors must be done using the ice slurry method. If any sensor reads more than ±0.3°C from 0°C during calibration, it must be replaced.

The client or AO must submit completed copies of both the “Certificate of loading and calibration record for an in-transit cold treatment” (PDF document) and “Taiwan ITCT Calibration certificate” (Word document) along with other required documentation to the National Documentation Hub (PlantExportsNDH@agriculture.gov.au) for verification and authorisation. The authorised ITCT
calibration certificate must be attached to the phytosanitary certificate accompanying the consignment.

6.6 Placement of temperature sensors

All fruit pulp temperature sensors are to be placed under supervision of an authorised officer approved by the department. Treatment is considered to have started when the fruit pulp temperature meets the temperature requirements in s.4.2.

Three fruit pulp temperature sensors must be placed 50 cm to 100 cm from the container doors and positioned in a triangular arrangement (Figure 9):

- one in a carton in the centre of the top row of the cartons
- one in a carton on the left hand side, in the bottom row of the cartons
- one in a carton on the right hand side, in the bottom row of the cartons.

Figure 9. Required placement of temperature sensors in palletised fruit at the door end of containers for in-transit cold treatment.

6.7 Verification of temperature records and import inspection

Temperature records for in-transit containers are to be downloaded by a representative of the shipping company on-arrival in Taiwan.

The downloaded data file(s) from the container must be made available to the BAPHIQ officer during inspection. BAPHIQ will verify treatment completion.

BAPHIQ will inspect consignments and verify documentation on arrival in Taiwan to ensure that import requirements have been met. Refer to s.3.7 for further information.
7 RESPONSIBILITIES OF THE DEPARTMENT OF AGRICULTURE AND WATER RESOURCES

7.1 Pre-season requirements

7.1.1 Audit

The department and/or BAPHIQ will carry out documented audits each year to ensure compliance for all onshore cold treatment facilities. PFA packhouses and apple growers may be audited.

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 the department and/or BAPHIQ 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.

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

7.1.2 Communication with BAPHIQ

HEP must forward the names and addresses of the following export approved entities to BAPHIQ:

- apple growers, packhouses and cold storage facilities; due six weeks before the export season*
- PFA packhouses for each commodity (s.1.2); due before the start of the season
- onshore cold treatment facilities; due late September each year.

* Refer to ‘Apples to Taiwan’ protocol and work plan for further detail.

7.2 Cold treatment supervision

An authorised officer approved by the department will supervise 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.

7.3 Export inspection

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

An authorised officer approved by the department will inspect a sample in accordance with the PEOM, consisting of 600 units or 2% of the completed consignment presented for inspection.

Consignments exported under the PFA pathway must be inspected in the PFA.
7.3.1 Rejection criteria

Detection of quarantine pests (s.1.5)

If live Mediterranean fruit fly, Queensland fruit fly or codling moth are found during inspection, the entire consignment will be rejected. No reconditioning is permitted.

For consignments treated onshore, the treatment lot will be rejected. The treatment facility operations will be suspended until the cause of the failure has been investigated. Suspended onshore cold treatment facilities will only be reinstated to the export program once the department and/or BAPHIQ are satisfied the cause of the non-conformance has been identified and suitable corrective measures have been implemented.

If live western flower thrips are detected, the consignment will be rejected, however reconditioning and re-inspection for Taiwan may occur (s.7.3.2).

Detection of other quarantine pests (s.1.6)

If other quarantine pests are detected at export inspection, the consignment will be rejected, however reconditioning and re-inspection for Taiwan may occur (s.7.3.2).

If other quarantine pests are found on arrival in Taiwan, the consignment will be treated appropriately to eradicate the pests. If there is no appropriate treatment method available, the consignment will not be allowed to be imported into Taiwan.

7.3.2 Reconditioning

Reconditioning of 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 Taiwan 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 provided in writing and include corrective measures taken to ensure they meet export requirements.

7.4 Export certification

7.4.1 Phytosanitary certificates

Phytosanitary certificates are required to be completed in accordance with procedures set out in the Phytosanitary Certificate Completion Work Instruction.

All phytosanitary certificates to Taiwan must be processed through EXDOC.

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 ITCT consignments, pre-cooling details must be included on the phytosanitary certificate. For RFPs select the treatment code “PRECOL” and insert the following text “AT OR BELOW XX DEGREES CELSIUS” in the details section. The date in which pre-cooling occurred is to be entered in to the Start and End Date fields (same date into both fields).
For consignments sourced from approved PFAs, the export-approved packhouse number must be entered into the “shipping marks” section of the EXDOC Request For Permit (RFP) as: PACKHOUSE NO: 0000.

Additional declarations may be found in the MICoR database (agriculture.gov.au).

The original phytosanitary certificate must accompany the consignment. Consignments must be exported within 14 days from the date of certification, otherwise they must be re-inspected and issued with a new phytosanitary certificate before being exported.

7.4.2 Onshore cold treatment documentation

If the consignment has been cold treated onshore the following information must be inserted into the “treatment” section of the phytosanitary certificate:

- treatment temperature
- duration (number of consecutive days)
- the name and registered establishment number of the approved cold treatment facility must be entered in the “lot number” section of the EXDOC RFP as: ONSHORE COLD TREATMENT AT <REGISTERED ESTABLISHMENT NAME> / <NUMBER>.

Note: Completed treatment records (including calibration of fruit pulp temperature sensors) must be presented with the phytosanitary certificate to enable authorisation by the approved authorised officer.