Government Gazette

OF THE STATE OF

NEW SOUTH WALES

Number 35

Friday, 8 April 2011

Published under authority by Government Advertising

LEGISLATION

Online notification of the making of statutory instruments

THE following instruments were officially notified on the NSW legislation website (www.legislation.nsw.gov.au) on the dates indicated:

Week beginning 21 March 2011

Regulations and other statutory instruments

Marine Safety (General) Exemption Amendment Order 2011 (2011-182) — published LW 25 March 2011

Week beginning 28 March 2011

Regulations and other statutory instruments

Allocation of the Administration of Acts 2011 (No 2—General Allocation) (2011-186) — published LW 3 April 2011

Public Sector Employment and Management (Departments) Order 2011 (2011-184) — published LW 3 April 2011

Public Sector Employment and Management (Interim Ministerial Arrangements) Order 2011 (2011-183) — published LW 28 March 2011

Public Sector Employment and Management (Ministers) Order 2011 (2011-185) — published LW 3 April 2011

OFFICIAL NOTICES

Department of Primary Industries

FISHERIES MANAGEMENT (GENERAL) REGULATION 2010

Clause 24 Approval

Waters designated as Trawl Whiting Grounds in the Southern Fish Trawl Fishery

I, PETER TURNELL, Director, Fisheries Resource Management, with the delegated authority of the Director-General of the Department of Industry and Investment pursuant to section 228 (1) of the Fisheries Management Act 1994, and pursuant to clause 24 (3) of the Fisheries Management (General) Regulation 2010 hereby:

1. revoke the approval entitled "Waters designated as Trawl Whiting Grounds in the Southern Fish Trawl Fishery" published in *New South Wales Government Gazette* No. 50 of 6 March 2009 at page 1321;
2. approve Ocean Waters west of the ninety (90) metre (45 fathom) depth contour as designated 'trawl whiting grounds' for the purpose of that clause.

In this approval:

'Ocean Waters' means waters east of the natural coast line of New South Wales.

The 'natural coast line' is defined by a line drawn along the high water mark of the sea.

This approval is effective from the date of publication for a period of five (5) years.

Dated this 14th day of March 2011.

P. TURNELL,
Director, Fisheries Resource Management,
Department of Industry and Investment

FISHERIES MANAGEMENT (OCEAN TRAWL SHARE MANAGEMENT PLAN) REGULATION 2006

Clause 7B Approval

Waters Designated as Trawl Whiting Grounds in the Ocean Trawl Fishery

I, PETER TURNELL, Director, Fisheries Resource Management, with the delegated authority of the Director-General of the Department of Industry and Investment pursuant to section 228 (1) of the Fisheries Management Act 1994, and pursuant to clause 7B (3) of the Fisheries Management (Ocean Trawl Share Management Plan) Regulation 2006:

1. revoke the approval entitled "Waters designated as Trawl Whiting Grounds in the Ocean Trawl Fishery" published in *New South Wales Government Gazette* No. 50 of 6 March 2009 at page 1321;
2. approve Ocean Waters west of the ninety (90) metre (45 fathom) depth contour as designated 'trawl whiting grounds' for the purpose of that clause.

In this approval:

'Ocean Waters' means waters east of the natural coast line of New South Wales.

The 'natural coast line' is defined by a line drawn along the high water mark of the sea.

This approval is effective from the date of publication for a period of five (5) years.

Dated this 14th day of March 2011.

P. TURNELL,
Director, Fisheries Resource Management,
Department of Industry and Investment

STOCK FOODS ACT 1940

Order

Authorisation of Inspector

I, RICHARD FREDERICK SHELDRAKE, Director-General of the Department of Industry and Investment, pursuant to section 20 (1) (a) of the Stock Foods Act 1940 ("the Act"), authorise Helen Katrina TETLAW to be an inspector for the purposes of the Act.

Dated this 4th day of April 2011.

R. F. SHELDRAKE,
Director-General
Department of Industry and Investment

PLANT DISEASES (FRUIT FLY OUTBREAK, THARBOGANG NTN 2782) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Tharbogang NTN 2782) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu
Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black Sapote
Blackberry
Blueberry
Boysenberry
Brazil Cherry
Breadfruit
Caimito (Star Apple)
Cape Gooseberry
Capsicum
Carambola (Starfruit)
Cashew Apple
Casimiro (White Sapote)
Cherimoya
Cherry
Chilli
Citron
Cumquat
Custard Apple
Date
Durian
Eggplant
Feijoa
Fig
Granadilla
Grape
Grapefruit
Grumichama
Guava
Hog Plum
Jaboticaba
Jackfruit
Jew Plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee
Mandarin
Mango
Mangosteen
Medlar
Miracle Fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Pawpaw
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly Pear
Pummelo
Quince
Rambutan
Raspberry
Rollinia
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar Apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambu (Rose Apple)

SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.126433 South and 146.0108 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.126433 South and 146.0108 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Tharbogang NTN 2782 Outbreak Area and Suspension Area

SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-330

PLANT DISEASES (FRUIT FLY OUTBREAK, WILCANNIA ROAD MENINDEE) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Wilcannia Road Menindee) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu	Chilli	Lime	Persimmon
Acerola	Citron	Loganberry	Plum
Apple	Cumquat	Longan	Plumcot
Apricot	Custard Apple	Loquat	Pomegranate
Avocado	Date	Lychee	Prickly Pear
Babaco	Durian	Mandarin	Pummelo
Banana	Eggplant	Mango	Quince
Black Sapote	Feijoa	Mangosteen	Rambutan
Blackberry	Fig	Medlar	Raspberry
Blueberry	Granadilla	Miracle Fruit	Rollinia
Boysenberry	Grape	Mulberry	Santol
Brazil Cherry	Grapefruit	Nashi	Sapodilla
Breadfruit	Grumichama	Nectarine	Shaddock
Caimito (Star Apple)	Guava	Orange	Soursop
Cape Gooseberry	Hog Plum	Passionfruit	Sweetsop (Sugar Apple)
Capsicum	Jaboticaba	Pawpaw	Strawberry
Carambola (Starfruit)	Jackfruit	Peach	Tamarillo
Cashew Apple	Jew Plum	Peacharine	Tangelo
Casimiro (White Sapote)	Ju jube	Pear	Tomato
Cherimoya	Kiwifruit	Pepino	Wax jambu (Rose Apple)
Cherry	Lemon		

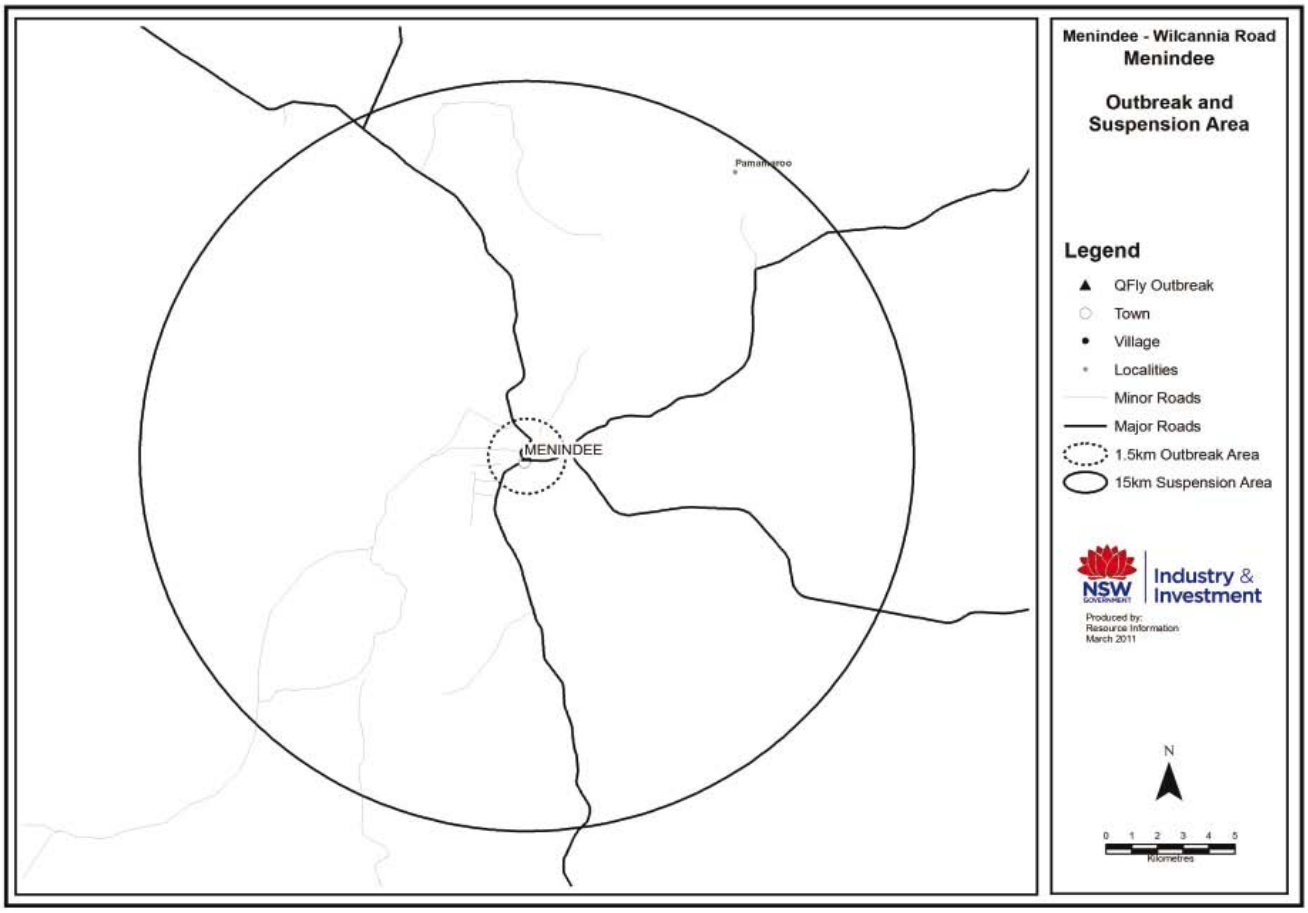
SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -32.397756 South and 142.415392 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -32.397756 South and 142.415392 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Wilcannia Road Menindee Outbreak Area and Suspension Area



SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-329

PLANT DISEASES (FRUIT FLY OUTBREAK, YANCO NTN 2494) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Yanco NTN 2494) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu
Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black Sapote
Blackberry
Blueberry
Boysenberry
Brazil Cherry
Breadfruit
Caimito (Star Apple)
Cape Gooseberry
Capsicum
Carambola (Starfruit)
Cashew Apple
Casimiro (White Sapote)
Cherimoya
Cherry
Chilli
Citron
Cumquat
Custard Apple
Date
Durian
Eggplant
Feijoa
Fig
Granadilla
Grape
Grapefruit
Grumichama
Guava
Hog Plum
Jaboticaba
Jackfruit
Jew Plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee
Mandarin
Mango
Mangosteen
Medlar
Miracle Fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Pawpaw
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly Pear
Pummelo
Quince
Rambutan
Raspberry
Rollinia
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar Apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambu (Rose Apple)

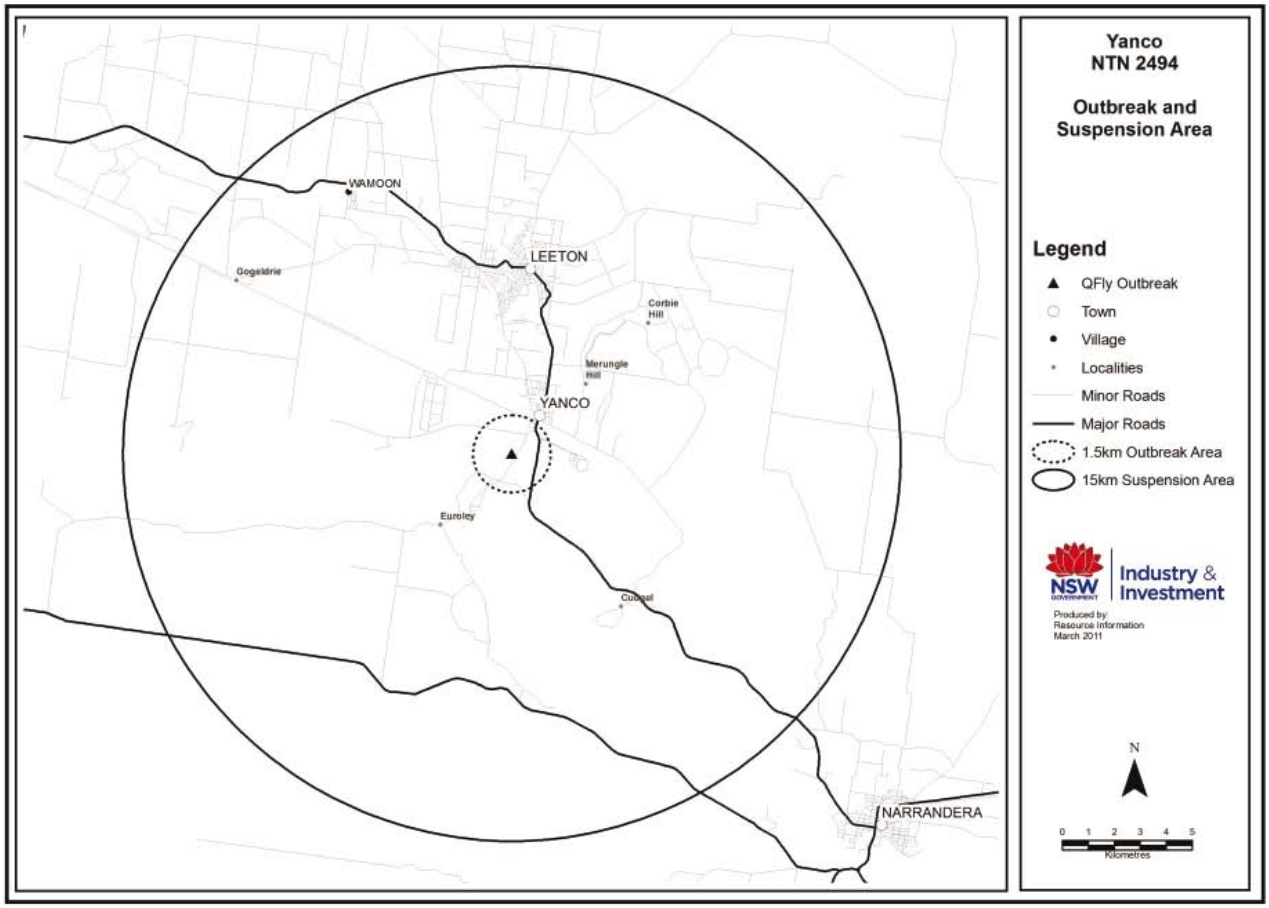
SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.61675 South and 146.398183 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.61675 South and 146.398183 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Yanco NTN 2494 Outbreak Area and Suspension Area



SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-332

PLANT DISEASES (FRUIT FLY OUTBREAK, CUDGEL NTN 2488) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Cudgel NTN 2488) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu
Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black Sapote
Blackberry
Blueberry
Boysenberry
Brazil Cherry
Breadfruit
Caimito (Star Apple)
Cape Gooseberry
Capsicum
Carambola (Starfruit)
Cashew Apple
Casimiro (White Sapote)
Cherimoya
Cherry
Chilli
Citron
Cumquat
Custard Apple
Date
Durian
Eggplant
Feijoa
Fig
Granadilla
Grape
Grapefruit
Grumichama
Guava
Hog Plum
Jaboticaba
Jackfruit
Jew Plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee
Mandarin
Mango
Mangosteen
Medlar
Miracle Fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Pawpaw
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly Pear
Pummelo
Quince
Rambutan
Raspberry
Rollinia
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar Apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambu (Rose Apple)

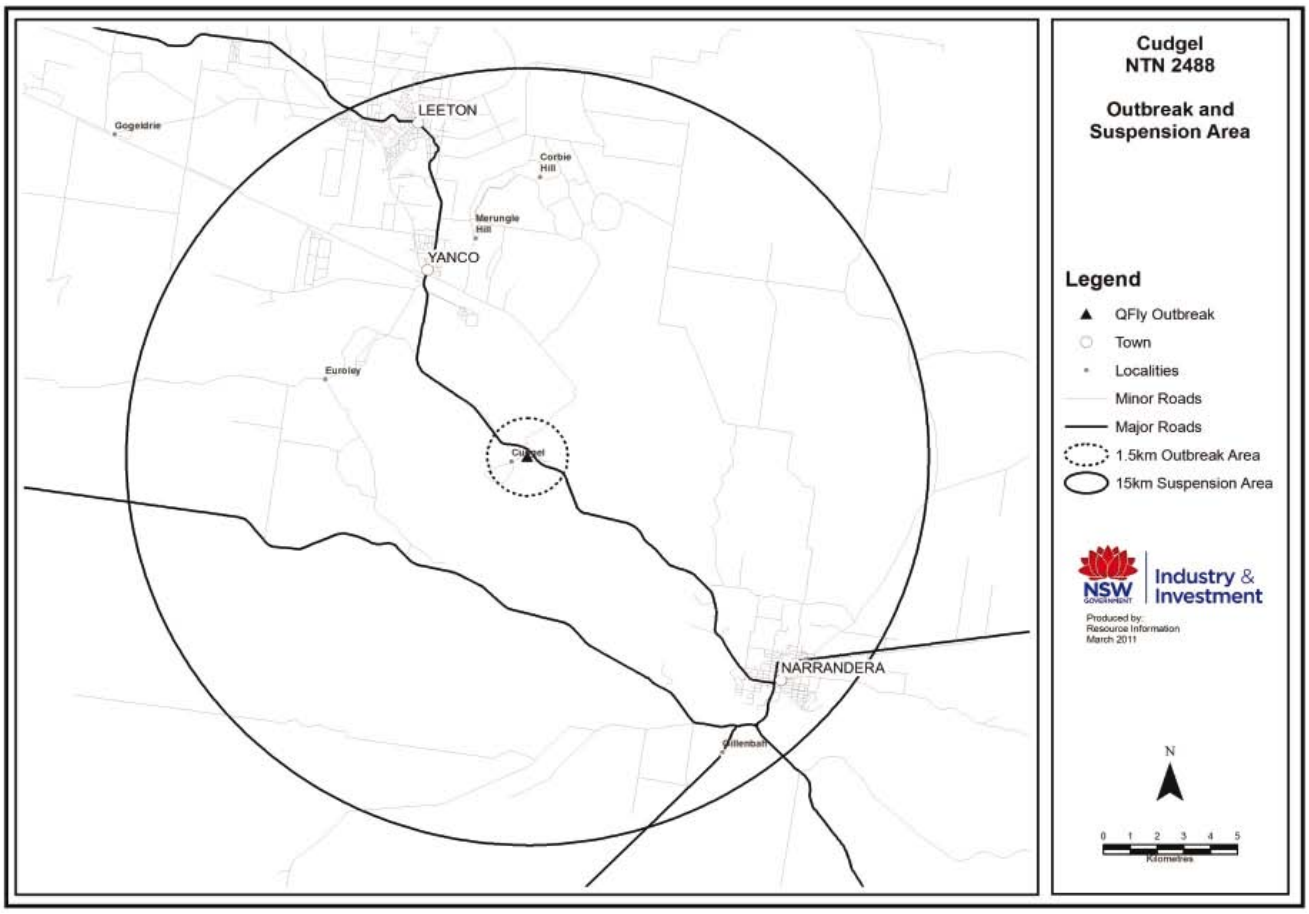
SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.6687 South and 146.45015 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.6687 South and 146.45015 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Cudgel NTN 2488 Outbreak Area and Suspension Area



SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-331

PLANT DISEASES (FRUIT FLY OUTBREAK, HANWOOD NTN 2213) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Hanwood NTN 2213) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu
Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black Sapote
Blackberry
Blueberry
Boysenberry
Brazil Cherry
Breadfruit
Caimito (Star Apple)
Cape Gooseberry
Capsicum
Carambola (Starfruit)
Cashew Apple
Casimiro (White Sapote)
Cherimoya
Cherry
Chilli
Citron
Cumquat
Custard Apple
Date
Durian
Eggplant
Feijoa
Fig
Granadilla
Grape
Grapefruit
Grumichama
Guava
Hog Plum
Jaboticaba
Jackfruit
Jew Plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee
Mandarin
Mango
Mangosteen
Medlar
Miracle Fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Pawpaw
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly Pear
Pummelo
Quince
Rambutan
Raspberry
Rollinia
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar Apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambu (Rose Apple)

SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.338069 South and 146.00939 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.338069 South and 146.00939 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Hanwood NTN 2213 Outbreak Area and Suspension Area

SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-334

PLANT DISEASES (FRUIT FLY OUTBREAK, YENDA NTN 2143) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Yenda NTN 2143) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu
Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black Sapote
Blackberry
Blueberry
Boysenberry
Brazil Cherry
Breadfruit
Caimito (Star Apple)
Cape Gooseberry
Capsicum
Carambola (Starfruit)
Cashew Apple
Casimiro (White Sapote)
Cherimoya
Cherry
Chilli
Citron
Cumquat
Custard Apple
Date
Durian
Eggplant
Feijoa
Fig
Granadilla
Grape
Grapefruit
Grumichama
Guava
Hog Plum
Jaboticaba
Jackfruit
Jew Plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee
Mandarin
Mango
Mangosteen
Medlar
Miracle Fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Pawpaw
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly Pear
Pummelo
Quince
Rambutan
Raspberry
Rollinia
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar Apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambu (Rose Apple)

SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.260533 South and 146.238867 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.260533 South and 146.238867 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Yenda NTN 2143 Outbreak Area and Suspension Area

SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-333

PLANT DISEASES (FRUIT FLY OUTBREAK, THARBOGANG NTN 2278) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Tharbogang NTN 2278) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu
Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black Sapote
Blackberry
Blueberry
Boysenberry
Brazil Cherry
Breadfruit
Caimito (Star Apple)
Cape Gooseberry
Capsicum
Carambola (Starfruit)
Cashew Apple
Casimiro (White Sapote)
Cherimoya
Cherry
Chilli
Citron
Cumquat
Custard Apple
Date
Durian
Eggplant
Feijoa
Fig
Granadilla
Grape
Grapefruit
Grumichama
Guava
Hog Plum
Jaboticaba
Jackfruit
Jew Plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee
Mandarin
Mango
Mangosteen
Medlar
Miracle Fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Pawpaw
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly Pear
Pummelo
Quince
Rambutan
Raspberry
Rollinia
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar Apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambu (Rose Apple)

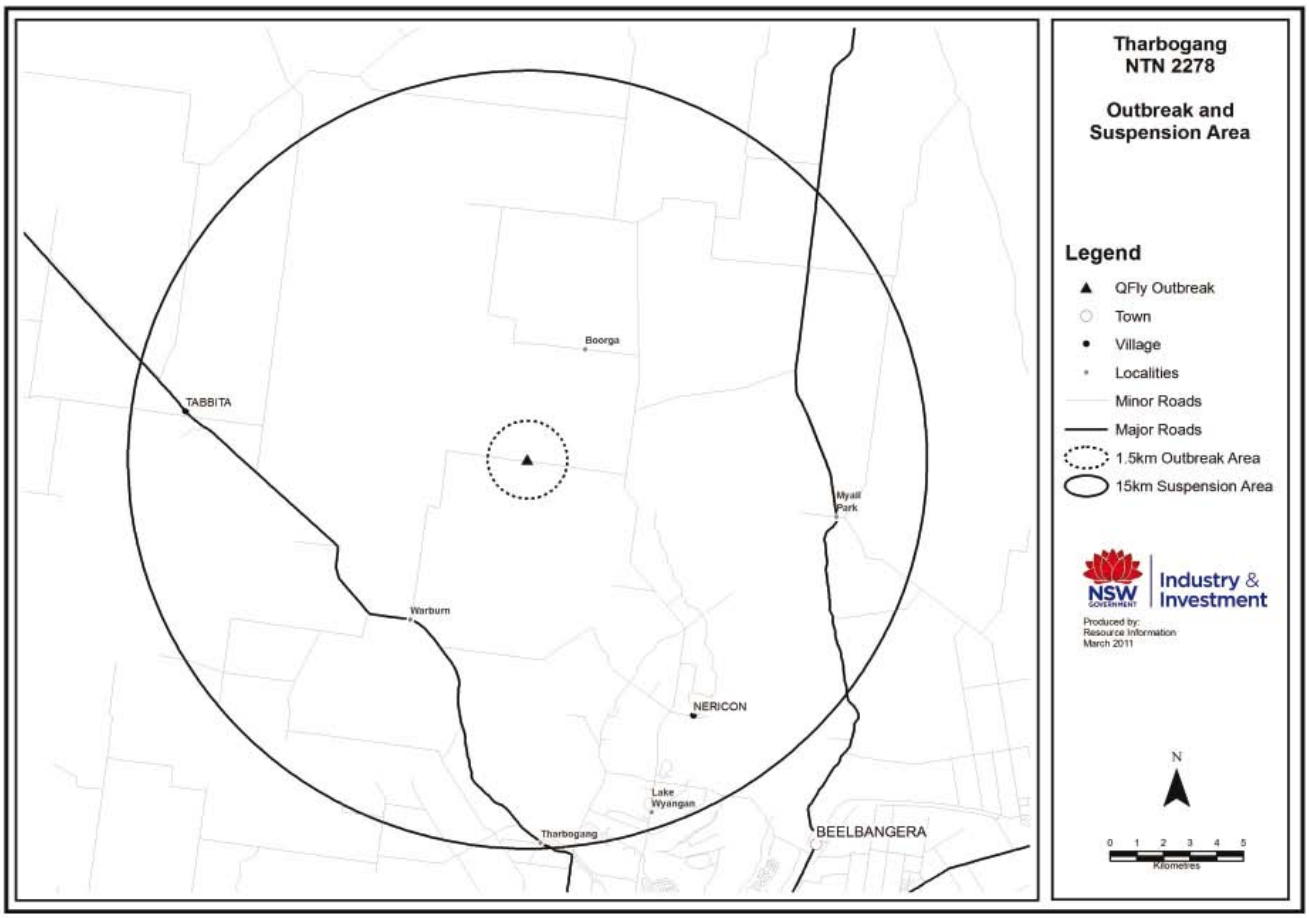
SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.121683 South and 145.984533 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.121683 South and 145.984533 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Tharbogang NTN 2278 Outbreak Area and Suspension Area



SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-339

PLANT DISEASES (FRUIT FLY OUTBREAK, LEETON NTN 2454) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Leeton NTN 2454) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu	Chilli	Lime	Persimmon
Acerola	Citron	Loganberry	Plum
Apple	Cumquat	Longan	Plumcot
Apricot	Custard Apple	Loquat	Pomegranate
Avocado	Date	Lychee	Prickly Pear
Babaco	Durian	Mandarin	Pummelo
Banana	Eggplant	Mango	Quince
Black Sapote	Feijoa	Mangosteen	Rambutan
Blackberry	Fig	Medlar	Raspberry
Blueberry	Granadilla	Miracle Fruit	Rollinia
Boysenberry	Grape	Mulberry	Santol
Brazil Cherry	Grapefruit	Nashi	Sapodilla
Breadfruit	Grumichama	Nectarine	Shaddock
Caimito (Star Apple)	Guava	Orange	Soursop
Cape Gooseberry	Hog Plum	Passionfruit	Sweetsop (Sugar Apple)
Capsicum	Jaboticaba	Pawpaw	Strawberry
Carambola (Starfruit)	Jackfruit	Peach	Tamarillo
Cashew Apple	Jew Plum	Peacharine	Tangelo
Casimiro (White Sapote)	Ju jube	Pear	Tomato
Cherimoya	Kiwifruit	Pepino	Wax jambu (Rose Apple)
Cherry	Lemon		

SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.534067 South and 146.396933 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.534067 South and 146.396933 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Leeton NTN 2454 Outbreak Area and Suspension Area

SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-338

PLANT DISEASES (FRUIT FLY OUTBREAK, CHURCH ROAD, WOORINEN) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Church Road, Woorinen) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu
Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black Sapote
Blackberry
Blueberry
Boysenberry
Brazil Cherry
Breadfruit
Caimito (Star Apple)
Cape Gooseberry
Capsicum
Carambola (Starfruit)
Cashew Apple
Casimiro (White Sapote)
Cherimoya
Cherry
Chilli
Citron
Cumquat
Custard Apple
Date
Durian
Eggplant
Feijoa
Fig
Granadilla
Grape
Grapefruit
Grumichama
Guava
Hog Plum
Jaboticaba
Jackfruit
Jew Plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee
Mandarin
Mango
Mangosteen
Medlar
Miracle Fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Pawpaw
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly Pear
Pummelo
Quince
Rambutan
Raspberry
Rollinia
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar Apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambu (Rose Apple)

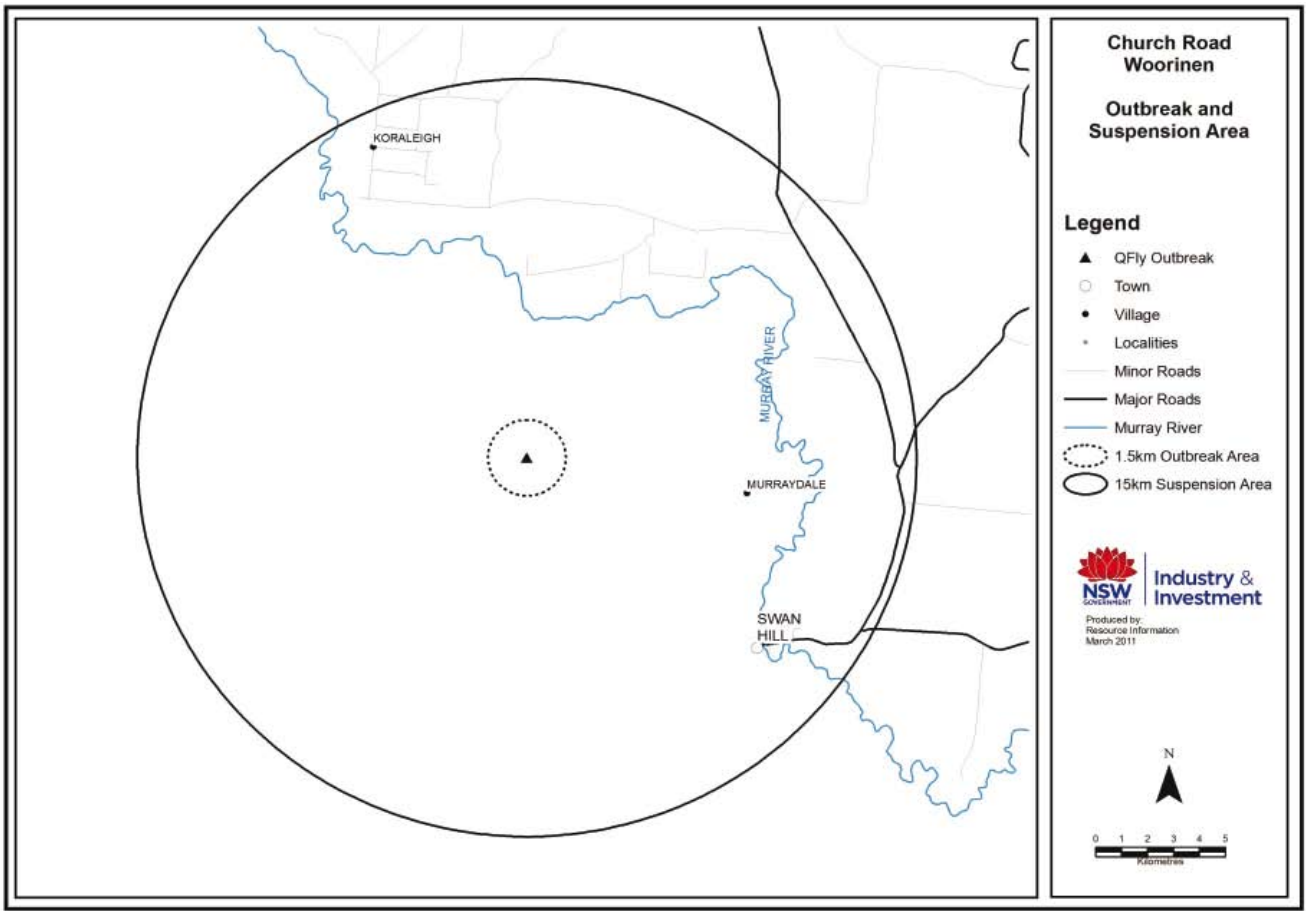
SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.26793 South and 143.46613 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -35.26793 South and 143.46613 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Church Road, Woorinen Outbreak Area and Suspension Area



SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-335

PLANT DISEASES (FRUIT FLY OUTBREAK, YENDA NTN 2145) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Yenda NTN 2145) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu	Chilli	Lime	Persimmon
Acerola	Citron	Loganberry	Plum
Apple	Cumquat	Longan	Plumcot
Apricot	Custard Apple	Loquat	Pomegranate
Avocado	Date	Lychee	Prickly Pear
Babaco	Durian	Mandarin	Pummelo
Banana	Eggplant	Mango	Quince
Black Sapote	Feijoa	Mangosteen	Rambutan
Blackberry	Fig	Medlar	Raspberry
Blueberry	Granadilla	Miracle Fruit	Rollinia
Boysenberry	Grape	Mulberry	Santol
Brazil Cherry	Grapefruit	Nashi	Sapodilla
Breadfruit	Grumichama	Nectarine	Shaddock
Caimito (Star Apple)	Guava	Orange	Soursop
Cape Gooseberry	Hog Plum	Passionfruit	Sweetsop (Sugar Apple)
Capsicum	Jaboticaba	Pawpaw	Strawberry
Carambola (Starfruit)	Jackfruit	Peach	Tamarillo
Cashew Apple	Jew Plum	Peacharine	Tangelo
Casimiro (White Sapote)	Ju jube	Pear	Tomato
Cherimoya	Kiwifruit	Pepino	Wax jambu (Rose Apple)
Cherry	Lemon		

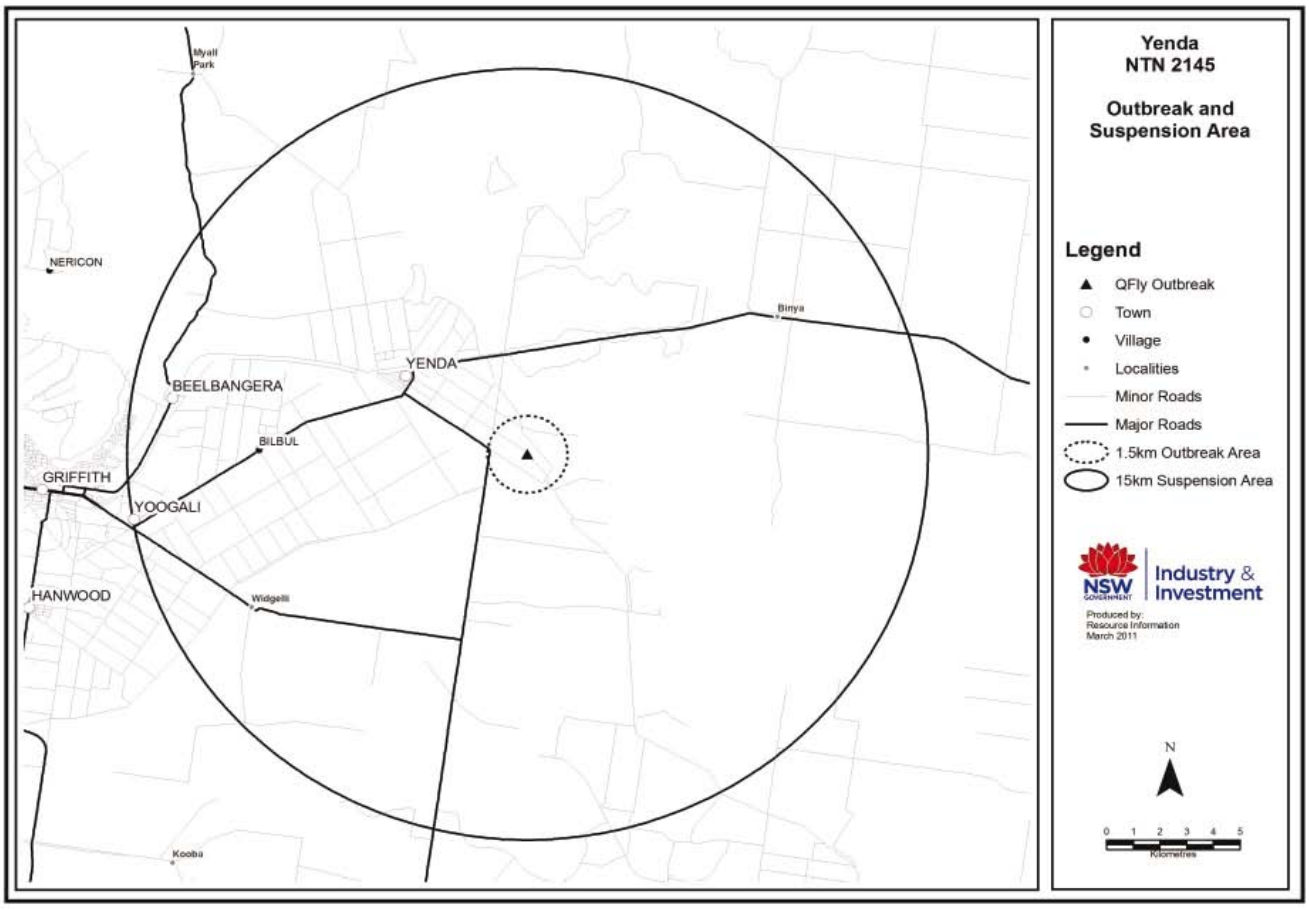
SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.276933 South and 146.24465 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.276933 South and 146.24465 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Yenda NTN 2145 Outbreak Area and Suspension Area



SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-340

PLANT DISEASES (FRUIT FLY OUTBREAK, COLEAMBALLY NTN 2598) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Coleambally NTN 2598) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

NTN means national trap number.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu	Chilli	Lime	Persimmon
Acerola	Citron	Loganberry	Plum
Apple	Cumquat	Longan	Plumcot
Apricot	Custard Apple	Loquat	Pomegranate
Avocado	Date	Lychee	Prickly Pear
Babaco	Durian	Mandarin	Pummelo
Banana	Eggplant	Mango	Quince
Black Sapote	Feijoa	Mangosteen	Rambutan
Blackberry	Fig	Medlar	Raspberry
Blueberry	Granadilla	Miracle Fruit	Rollinia
Boysenberry	Grape	Mulberry	Santol
Brazil Cherry	Grapefruit	Nashi	Sapodilla
Breadfruit	Grumichama	Nectarine	Shaddock
Caimito (Star Apple)	Guava	Orange	Soursop
Cape Gooseberry	Hog Plum	Passionfruit	Sweetsop (Sugar Apple)
Capsicum	Jaboticaba	Pawpaw	Strawberry
Carambola (Starfruit)	Jackfruit	Peach	Tamarillo
Cashew Apple	Jew Plum	Peacharine	Tangelo
Casimiro (White Sapote)	Ju jube	Pear	Tomato
Cherimoya	Kiwifruit	Pepino	Wax jambu (Rose Apple)
Cherry	Lemon		

SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.5968 South and 145.98535 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.5968 South and 145.98535 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Coleambally NTN 2598 Outbreak Area and Suspension Area

SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-337

PLANT DISEASES (FRUIT FLY OUTBREAK, NANGILOC ROAD, NANGILOC) ORDER 2011

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Industry and Investment, with the delegated authority of the Minister for Primary Industries in pursuance of section 3A of the Plant Diseases Act 1924 ("the Act"), and in pursuance of section 4 of the Act being of the opinion that the importation, introduction or bringing of host fruit into specified portions of New South Wales is likely to introduce the pest Queensland fruit fly *(Bactrocera tryoni)* into specified portions of New South Wales, make the following Order regulating the importation, introduction or bringing of host fruit into specified portions of New South Wales.

1 Name of Order

This Order is the Plant Diseases (Fruit Fly Outbreak, Nangiloc Road, Nangiloc) Order 2011.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(a) In this Order:

approved treatment means a treatment or schedule of treatments relevant to the type of host fruit or manner of harvest as specified in Schedule 6.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

authorised person means an inspector or a person authorised pursuant to section 11 (3) of the Act.

certificate means a Plant Health Certificate or a Plant Health Assurance Certificate.

Certification Assurance Arrangement means an arrangement approved by the Department which enables a business accredited under the arrangement to certify that certain quarantine requirements have been satisfied for the movement of host fruit to interstate and/or intrastate markets.

Note: An example of an approved Certification Assurance Arrangement is the Interstate Certification Assurance (ICA) Scheme.

Department means Industry and Investment, NSW – Primary Industries.

free of broken skin means the skin has no preharvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

Outbreak Area means the portion of New South Wales described in Schedule 2.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Proclamation P184 published in *NSW Government Gazette* No. 152 of 28 November 2008 at pages 11434 to 11435, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate issued by an authorised person.

Queensland fruit fly means the pest *Bactrocera tryoni* (Froggatt).

Suspension Area means the portion of New South Wales described in Schedule 3.

the Act means the Plant Diseases Act 1924.

Note: ***covering*** or ***package***, ***inspector***, ***occupier*** and ***owner*** all have the same meaning as in the Act.

(b) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

Pursuant to section 4 (1) of the Act the importation, introduction or bringing of host fruit into specified portions of New South Wales is regulated as follows:

(a) Host fruit that originates from or has moved through:

(i) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;

(ii) the Suspension Area must not be moved into the Outer Area,

except for such movements as are specified in Schedule 5 and which comply with the relevant conditions of exception set out in Schedule 5; and

(b) The movement of any host fruit in accordance with Schedule 5 must be accompanied by a certificate:

(i) specifying the origin of the host fruit; and

(ii) in the case of a Plant Health Certificate, certifying that the host fruit has been treated in the manner specified in Schedule 6; and

(iii) in the case of a Plant Health Assurance Certificate, certifying that the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu	Chilli	Lime	Persimmon
Acerola	Citron	Loganberry	Plum
Apple	Cumquat	Longan	Plumcot
Apricot	Custard Apple	Loquat	Pomegranate
Avocado	Date	Lychee	Prickly Pear
Babaco	Durian	Mandarin	Pummelo
Banana	Eggplant	Mango	Quince
Black Sapote	Feijoa	Mangosteen	Rambutan
Blackberry	Fig	Medlar	Raspberry
Blueberry	Granadilla	Miracle Fruit	Rollinia
Boysenberry	Grape	Mulberry	Santol
Brazil Cherry	Grapefruit	Nashi	Sapodilla
Breadfruit	Grumichama	Nectarine	Shaddock
Caimito (Star Apple)	Guava	Orange	Soursop
Cape Gooseberry	Hog Plum	Passionfruit	Sweetsop (Sugar Apple)
Capsicum	Jaboticaba	Pawpaw	Strawberry
Carambola (Starfruit)	Jackfruit	Peach	Tamarillo
Cashew Apple	Jew Plum	Peacharine	Tangelo
Casimiro (White Sapote)	Ju jube	Pear	Tomato
Cherimoya	Kiwifruit	Pepino	Wax jambu (Rose Apple)
Cherry	Lemon		

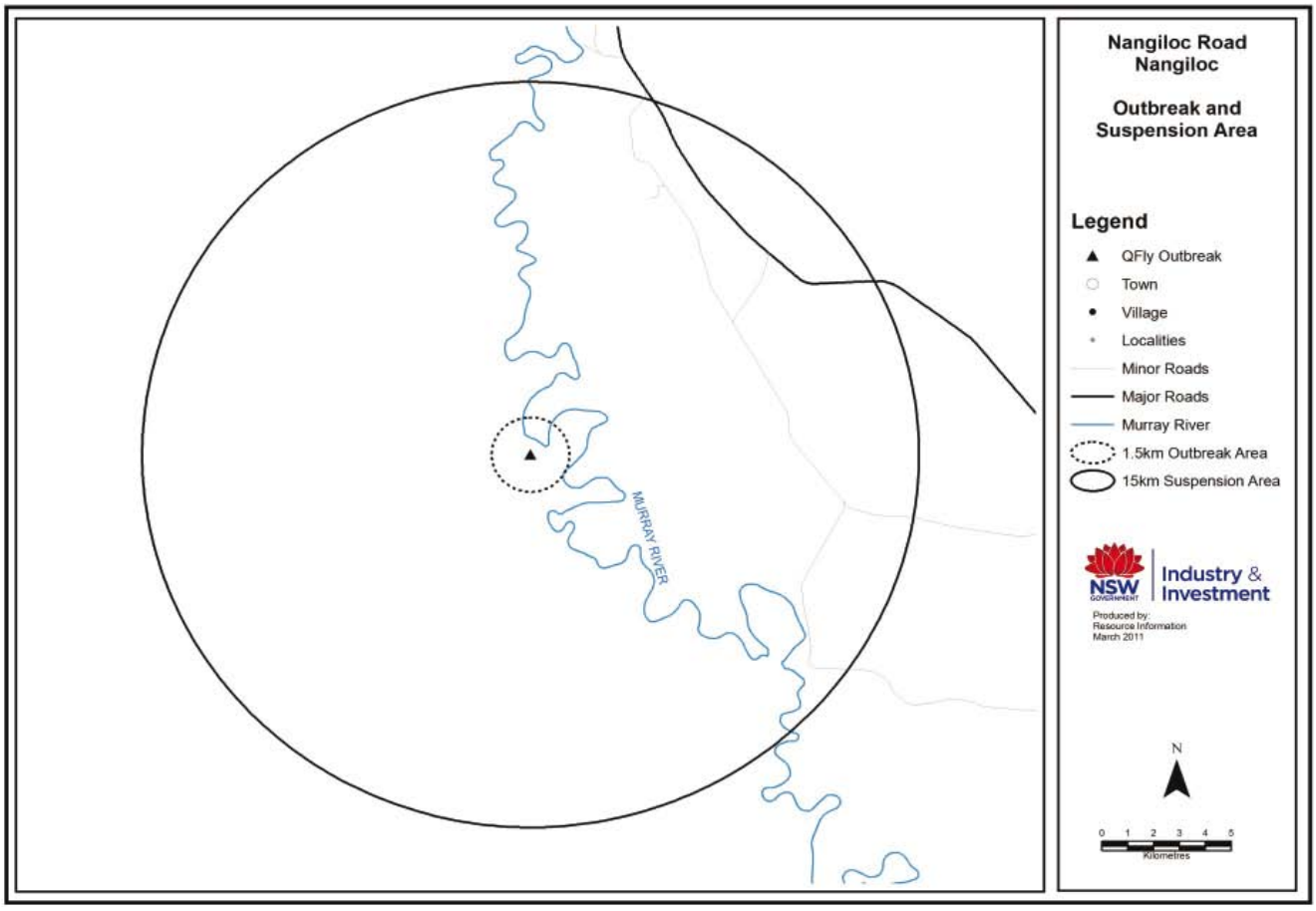
SCHEDULE 2 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.50621 South and 142.36237 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 4.

SCHEDULE 3 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.50621 South and 142.36237 East (excluding the Outbreak Area), being the area between the 1.5 kilometre radius circle (broken line) and the 15 kilometre radius circle (unbroken line) in the map in Schedule 4.

SCHEDULE 4 – Map of the Nangiloc Road, Nangiloc Outbreak Area and Suspension Area



SCHEDULE 5 – Exceptions for movement of host fruit

Host fruit that has received an approved treatment

1. Movement of host fruit that has received an approved treatment prior to movement, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure that:
      (i) any used packaging or coverings containing host fruit are free of soil, plant residues and other organic matter; and
      (ii) in the case of host fruit that has been consigned as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs, the host fruit has been received, handled, stored and repacked under secure conditions which prevent infestation by Queensland fruit fly; and
      (iii) any individual package contains only one kind of host fruit; and
      (iv) all previous incorrect information displayed on the outer covering of the package is removed and the outer covering is legibly marked with the following information:
         (A) the district of production; and
         (B) the name, address, postcode and the State or Territory of both the grower and the packer; or where the business is sourcing from multiple growers, the name, address, postcode and the State or Territory of the packer; and
         (C) a brief description of the contents of the package;
      or
      (v) where the host fruit originates from a property or facility which is owned or occupied by a business accredited under a Certification Assurance Arrangement, the host fruit is packed, labelled and certified in accordance with any conditions prescribed in the Certification Assurance Arrangement.

Untreated host fruit for processing

2. Movement of untreated host fruit for processing, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and
   (b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:
      (i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and
      (ii) the host fruit is securely covered by a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and
      (iii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and
      (iv) the transport vehicle is free of all soil and plant debris after loading; and
      (v) the transport vehicle travels by the most direct route to the receiving processor; and
   (c) The owner or occupier of the property or facility at which the host fruit is to be processed must ensure:
      (i) the host fruit is processed within 24 hours of receipt; and
      (ii) all measures to avoid spillage of host fruit are taken and where spillages occur, must be disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and
      (iii) all processing wastes must be disinfested by heat or freezing or be buried.

Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

3. Movement of host fruit originating within the Outer Area and moving on a direct journey through the Outbreak Area or the Suspension Area into the Outer Area, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit is securely transported by covering with a tarpaulin, shade cloth, bin cover or other covering or contained within the covered transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation.

Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

4. Movement of host fruit originating within the Suspension Area and moving on a direct journey to an end destination which has no restrictions on account of Queensland fruit fly, subject to the following conditions:
   (a) The owner or occupier of the property or facility from which the host fruit originates must ensure that the host fruit remains under secure conditions from post harvest to the time of dispatch and transport, except when impractical during packing and grading activities; and

(b) Prior to movement, the owner or occupier of the property or facility from which the host fruit originates must ensure:

(i) all bins or containers and any vehicles to be used for the transportation of host fruit ("transport vehicle") are free from all plant debris and soil prior to packing and loading; and

(ii) the host fruit must be loaded onto or into a transport vehicle on a hard surface and not within the orchard from which the host fruit was sourced; and

(iii) the transport vehicle is free of all soil and plant debris after loading; and

(iv) the host fruit is transported under secure conditions that include:

(A) unvented packages or vented packages with the vents secured with mesh with a maximum aperture of 1.6mm prior to dispatch; or

(B) shrink-wrapped and sealed as a palletised unit; or

(C) fully enclosed under tarpaulins, shade cloth, bin cover or other covering which provides a maximum aperture of 1.6mm,

so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

(v) the transport vehicle travels by the most direct route.

SCHEDULE 6 – Approved treatments for host fruit

Preharvest Treatment and Inspection

1. Tomatoes:

(a) treated preharvest with an application of dimethoate or fenthion or trichlorfon in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

2. Capsicums and chillies:

(a) treated preharvest with an application of dimethoate in accordance with all label directions for the control of Queensland fruit fly, and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

3. Stonefruit:

(a) treated preharvest with an application of fenthion in accordance with all label directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of at least 1 package in every 100 or part thereof, and found free of fruit fly larvae and free of broken skin.

4. Table grapes:

(a) treated preharvest for the control of Queensland fruit fly, with a program of:

(i) bait sprays with an insecticide containing 0.24 g/L spinosad as the only active constituent in accordance with all label directions; or

(ii) bait sprays with an insecticide containing 1150 g/L maldison as the only active constituent in accordance with all label and APVMA permit (PER12359) directions; or

(iii) cover sprays using an insecticide containing 550 g/L fenthion as the only active constituent in accordance with all label and APVMA permit (PER11643) directions; and

(b) inspected postharvest where a sample of the fruit is inspected and found free of fruit fly larvae and free of broken skin.

Postharvest Dimethoate Dip

5. Any host fruit, excluding capsicum (hollow-fruited), chilli (hollow-fruited), cumquat and strawberries, treated with a postharvest dip using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions; where dipping is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax and or a compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Dimethoate Flood Spray

6. Any host fruit, excluding cumquat, eggplant and strawberries, treated with a postharvest flood spray using an insecticide containing 400 g/L dimethoate as its only active constituent in accordance with all label and APVMA permit (PER12074) directions, where spraying is the last treatment before packing except in the case of:

(a) Citrus, where a non-recovery gloss wax coating and or a compatible fungicide as specified on the label may be applied within 24 hours of treatment; and

(b) Pomefruit, where a non-recovery gloss wax coating and or compatible fungicide as specified on the label may be applied within 3 hours of treatment.

Postharvest Methyl Bromide Fumigation

7. Any host fruit fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent in accordance with all label and APVMA permit (PER10699) directions, at the following rates:
   (a) 10ºC – 14.9ºC at 48 g/m3 for 2 hours; or
   (b) 15ºC – 20.9ºC at 40 g/m3 for 2 hours; or
   (c) 21ºC – 25.9ºC at 32 g/m3 for 2 hours; or
   (d) 26ºC – 31.9ºC at 24 g/m3 for 2 hours.

Postharvest Cold Treatment

8. Any appropriate host fruit treated postharvest at a temperature of:
   (a) 0ºC ± 0.5ºC for a minimum of 14 days; or
   (b) 1ºC – 3ºC ± 0.5ºC for a minimum of 16 days (Lemons minimum 14 days).

Dated this 4th day of April 2011.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Industry and Investment

Note:The Department's reference is O-336

LANDS

ARMIDALE CROWN LANDS OFFICE
108 Faulkner Street (PO Box 199A), Armidale NSW 2350
Phone: (02) 6770 3100 Fax (02) 6771 5348

REVOCATION OF RESERVATION OF CROWN LAND

PURSUANT to section 90 of the Crown Lands Act 1989, the reservation of Crown Land specified in Column 1 of the Schedule hereunder, is revoked to the extent specified opposite thereto in Column 2 of the Schedule.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE

Column 1	*Column 2*
Land District: Armidale. Local Government Area: Uralla Shire Council. Locality: Uralla. Reserve No.: 96290. Public Purpose: Future public requirements. Notified: 27 August 1982. Lot 7314, DP 1162330, Parish Uralla, County Sandon. Lot 1, section 5, DP 759022, Parish Uralla, County Sandon. Lot 7021, DP 94248, Parish Uralla, County Sandon. Lot 7018, DP 1113920#, Parish Uralla, County Sandon. Lot 7017, DP 1113920#, Parish Uralla, County Sandon. Lot 647, DP 726359, Parish Uralla, County Sandon. Lot 584, DP 755846, Parish Uralla, County Sandon. Lot 586, DP 755846, Parish Uralla, County Sandon. Lot 633, DP 721142, Parish Uralla, County Sandon. Lot 621, DP 755846, Parish Uralla, County Sandon. Lot 7054, DP 1114980#, Parish Uralla, County Sandon. Lot 7016, DP 1113920#, Parish Uralla, County Sandon. File No.: AE80 R 19.	The part being Lot 584, DP 755846, Parish Uralla, County Sandon, of an area of 4.32 hectares.

Note: This land will be converted to freehold (Special Lease 70176) upon revocation of this Lot.

Disclaimer: Please note that the above Lot numbers marked # are for Departmental use only.

REVOCATION OF RESERVATION OF CROWN LAND

PURSUANT to section 90 of the Crown Lands Act 1989, the reservation of Crown Land specified in Column 1 of the Schedule hereunder, is revoked to the extent specified opposite thereto in Column 2 of the Schedule.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE

Column 1	*Column 2*
Land District: Armidale. Local Government Area: Uralla Council. Locality: Uralla. Reserve No.: 83218. Public Purpose: Future public requirements. Notified: 9 June 1961. File No.: 10/05063.	The whole being Lot 643, DP No. 722805, Parish Uralla, County Sandon, of an area of 5.974 hectares.

Note: Sale by private treaty to current land holders.

Disclaimer: Please note that the above Lot numbers marked # are for Departmental use only.

DUBBO OFFICE
45 Wingewarra Street (PO Box 1840), Dubbo NSW 2830
Phone: (02) 6883 3300 Fax: (02) 6884 2067

NOTIFICATION OF CLOSING OF ROADS

IN pursuance of the provisions of the Roads Act 1993, the roads hereunder specified are closed and the lands comprised therein are freed and discharged from any rights of the public or any other person to the same as highways.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

Description

Local Government Area of Warrumbungle;
Land District of Coonabarabran

Lot 1, DP 1162177, Parish of Coonabarabran, County of Gowen (not being land under the Real Property Act).

File No.: 10/05569.

Note: On closing, the title for Lot 1 shall vest in the State of New South Wales as Crown Land.

Description

Local Government Area of Warrumbungle;
Land District of Dubbo

Lot 1, DP 1161283, Parish of Mirrie, County of Lincoln (not being land under the Real Property Act).

File No.: 09/08381.

Note: On closing, the title for Lot 1 shall vest in the State of New South Wales as Crown Land.

GOULBURN OFFICE
159 Auburn Street (PO Box 748), Goulburn NSW 2580
Phone: (02) 4824 3700 Fax: (02) 4822 4287

NOTIFICATION OF CLOSING OF A ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the lands comprised therein cease to be public road and the rights of passage and access that previously existed in relation to the road is extinguished. Upon closing, title to the land, comprising the former public road, vests in the body specified in the Schedule hereunder.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

Description

Parish – Oallen; County – Argyle;
Land District – Goulburn; L.G.A. – Goulburn Mulwaree

Lots 7, 8 and 9, DP 1157278 (not being land under the Real Property Act).

File No.: GB06 H 225:JK.

Schedule

On closing, the title for the land in Lots 7, 8 and 9, DP 1157278 remains vested in the State of New South Wales as Crown Land.

GRAFTON OFFICE
76 Victoria Street (PO Box 272), Grafton NSW 2460
Phone: (02) 6640 3400 Fax: (02) 6642 5375

ADDITION TO RESERVED CROWN LAND

PURSUANT to section 88 of the Crown Lands Act 1989, the Crown Land specified in Column 1 of the Schedule hereunder, is added to the reserved land specified opposite thereto in Column 2 of the Schedule.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE

Column 1	*Column 2*
Land District: Casino. Local Government Area: Lismore City Council. Locality: Rock Valley. Lot 7301, DP No. 1158560, Parish Bungabbee, County Rous. Area: 4625 square metres. File No.: GF97 R 66.	Reserve No.: 91596. Public Purpose: Public recreation and community centre. Notified: 18 January 1980. Lot 160, DP No. 39623, Parish Bungabbee, County Rous. Lot 117, DP No. 755693, Parish Bungabbee, County Rous. New Area: About 2.080 hectares.

NOTIFICATION OF CLOSING OF ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the land comprised therein ceases to be a public road and the rights of passage and access the previously existed in relation to the road are extinguished. On road closing, title to the land comprising the former public road vests in the body specified in the Schedule hereunder.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

Description

Land District – Casino; L.G.A. – Lismore City Council

Road Closed: Lot 7301, DP 1158560 at Rock Valley, Parish Bungabbee, County Rous.

File No.: 10/08395.

Schedule

On closing, the land within Lot 7301, DP 1158560 the former Crown public road is vested in the State of New South Wales as Crown Land.

Note: The Crown Land is to be added to Reserve 91596 for public recreation and community centre this day.

DECLARATION OF LAND TO BE CROWN LAND

PURSUANT to section 138 of the Crown Lands Act 1989, the land described in the Schedule hereunder, is declared to be Crown Land within the meaning of that Act.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE

Land District – Murwillumbah; Parish – Brunswick; County – Rous;
Local Government Area – Byron Shire Council

Lot 420 in Deposited Plan 804961, of 90.7 square metres at Brunswick Heads.

Note: It is intended to add this land to Reserve 74701 for public recreation, notified 18 January 1952.

File No.: 09/19209.

HAY OFFICE
126 Lachlan Street (PO Box 182), Hay NSW 2711
Phone: (02) 6990 1800 Fax: (02) 6993 1135

NOTIFICATION OF CLOSING OF PUBLIC ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the land comprised therein ceases to be a public road and the rights of passage and access that previously existed in relation to the road are extinguished. On road closure, title to the land comprising the former public road vests in the body specified in the Schedule hereunder.

TONY KELLY, M.L.C.,
Minister for Lands

Description

Land District of Deniliquin; L.G.A. – Conargo

Lot 1 in DP 1152255, Parish of Banangalite, County of Townsend.

File No.: HY86 H 285.

Schedule

On closing, title for the land comprised in Lot 6, DP 1152255 remains vested in the State of New South Wales as Crown Land.

Description

Land District of Hillston; L.G.A. – Nicholson

Lot 2 in DP 1144659, Parish of Lachlan, County of Nicholson.

File No.: HY94 H 99.

Schedule

On closing, title for the land comprised in Lot 2, DP 1144659 remains vested in the State of New South Wales as Crown Land.

MAITLAND OFFICE
Corner Newcastle Road and Banks Street (PO Box 6), East Maitland NSW 2323
Phone: (02) 4937 9300 Fax: (02) 4934 2252

APPOINTMENT OF ADMINISTRATOR TO MANAGE A RESERVE TRUST

PURSUANT to section 117, Crown Lands Act 1989, the person specified in Column 1 of the Schedule hereunder, is appointed as administrator for the term also specified, of the reserve trust specified opposite thereto in Column 2, which is trustee of the reserve referred to in Column 3 of the Schedule.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE

Column 1	*Column 2*	*Column 3*
Jamin RYAN.	Lake Glenbawn State Park Trust.	Dedication No.: 1001337. Public Purpose: Public recreation. Notified: 1 June 1997. File No.: MD92 R 10.

For a term commencing 8 April 2011 and expiring 30 June 2011.

MOREE OFFICE
Frome Street (PO Box 388), Moree NSW 2400
Phone: (02) 6752 5055 Fax: (02) 6752 1707

NOTIFICATION OF CLOSING OF ROADS

IN pursuance of the provisions of the Roads Act 1993, the roads hereunder described are closed and the land comprised therein ceases to be public road and the rights of passage and access that previously existed in relation to these roads are extinguished.

TONY KELLY, M.L.C.,
Minister for Lands

Description

Land District – Bingara; Council – Gwydir Shire; Parish – Myall County – Murchison

Lot 2 in DP 1129457.

File No.: 11/03483.

Note: Upon closure, the land within the former Council public road will remain vested in the Council of the Shire of Gwydir as operational land.

APPOINTMENT OF CORPORATION TO MANAGE RESERVE TRUST

PURSUANT to section 95 of the Crown Lands Act 1989, the corporation specified in Column 1 of the Schedules hereunder, is appointed to manage the affairs of the reserve trust specified opposite thereto in Column 2, which is trustee of the reserve referred to in Column 3 of the Schedules.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE 1

Column 1	*Column 2*	*Column 3*
Lands Administration Ministerial Corporation.	Baan Baa Recreation Reserve Trust.	Reserve No.: 93459. Public Purpose: Public recreation. Notified: 29 August 1980. File No.: ME83 R 30.

For a term commencing the date of this notice.

SCHEDULE 2

Column 1	*Column 2*	*Column 3*
Lands Administration Ministerial Corporation.	Boggabilla Racecourse and Public Recreation Reserve Trust.	Reserve No.: 7600. Public Purpose: Public recreation and racecourse. Notified: 27 October 1888. File No.: ME81 R 60.

For a term commencing the date of this notice.

SCHEDULE 3

Column 1	*Column 2*	*Column 3*
Lands Administration Ministerial Corporation.	Edgeroi Public Recreation Reserve Trust.	Reserve No.: 75603. Public Purpose: Public recreation. Notified: 6 February 1953. File No.: ME81 R 4.

For a term commencing the date of this notice.

SCHEDULE 4

Column 1	*Column 2*	*Column 3*
Lands Administration Ministerial Corporation.	Turrawan Public Recreation Reserve Trust.	Reserve No.: 65427. Public Purpose: Public recreation. Notified: 23 August 1935. File No.: ME81 R 95.

For a term commencing the date of this notice.

SCHEDULE 5

Column 1	*Column 2*	*Column 3*
Lands Administration Ministerial Corporation.	Yarraman Recreation Reserve Trust.	Reserve No.: 81833. Public Purpose: Public recreation. Notified: 7 August 1959. File No.: ME83 R 7.

For a term commencing the date of this notice.

SCHEDULE 6

Column 1	*Column 2*	*Column 3*
Lands Administration Ministerial Corporation.	Yarrie Lake Public Hall Trust.	Dedication No.: 560033. Public Purpose: Public hall. Notified: 24 May 1935. File No.: ME81 R 41.

For a term commencing the date of this notice.

SCHEDULE 7

Column 1	*Column 2*	*Column 3*
Lands Administration Ministerial Corporation.	Pilliga Park Trust.	Dedication No.: 560031. Public Purpose: Recreation. Notified: 17 January 1894. File No.: ME81 R 79.

For a term commencing the date of this notice.

NEWCASTLE OFFICE
437 Hunter Street, Newcastle NSW 2300 (PO Box 2185, Dangar NSW 2309
Phone: (02) 4920 5000 Fax: (02) 4925 3489

NOTIFICATION OF CLOSING OF PUBLIC ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the land comprised therein ceases to be a public road and the rights of passage and access that previously existed in relation to the road are extinguished. On road closing, title to the land comprising the former public road vests in the body specified in the Schedule hereunder.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

Description

Parish – Merriwa; County – Brisbane;
Land District – Muswellbrook; L.G.A. – Upper Hunter

Road Closed: Lot 1, DP 1158998 (not being land under the Real Property Act and subject to Right of Carriageway created by Deposited Plan 1158998).

File No.: 08/10405.

Schedule

On closing, the land within Lot 1, DP 1158998 remains vested in the State of New South Wales as Crown Land.

ORANGE OFFICE
92 Kite Street (PO Box 2146), Orange NSW 2800
Phone: (02) 6391 4300 Fax: (02) 6362 3896

ESTABLISHMENT OF RESERVE TRUST

PURSUANT to section 92(1) of the Crown Lands Act 1989, the reserve trust specified in Column 1 of the Schedule hereunder, is established under the name stated in that Column and is appointed as trustee of the reserve specified opposite thereto in Column 2 of the Schedule.

BARRY O'FARRELL, M.P.,
Minister for Lands

SCHEDULE

Column 1	*Column 2*
Cumbijowa Public Recreation Reserve Trust.	Reserve No.: 1030828. Public Purpose: Nature conservation and public recreation. Notified: 17 December 2010. File No.: 10/19146.

APPOINTMENT OF CORPORATION TO MANAGE RESERVE TRUST

PURSUANT to section 95 of the Crown Lands Act 1989, the corporation specified in Column 1 of the Schedule hereunder, is appointed to manage the affairs of the reserve trust specified opposite thereto in Column 2, which is trustee of the reserve referred to in Column 3 of the Schedule.

BARRY O'FARRELL, M.P.,
Minister for Lands

SCHEDULE

Column 1	*Column 2*	*Column 3*
Lands Administration Ministerial Corporation.	Cumbijowa Public Recreation Reserve Trust.	Reserve No.: 1030828. Public Purpose: Nature conservation and public recreation. Notified: 17 December 2010. File No.: 10/19146.

For a term commencing the date of this notice.

SYDNEY METROPOLITAN OFFICE
Level 12, Macquarie Tower, 10 Valentine Avenue, Parramatta 2150
(PO Box 3935, Parramatta NSW 2124)
Phone: (02) 8836 5300 Fax: (02) 8836 5365

ERRATUM

IN the notification appearing in the *New South Wales Government Gazette* of 18th March 2011, Folio 2243, under the heading "REVOCATION OF THE RESERVATION OF CROWN LAND" in Column 1 of the Schedule, the number 754405 should read 87917 in lieu thereof.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

NOTIFICATION OF CLOSING OF ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the land comprised therein ceases to be public road and the rights of passage and access that previously existed in relation to the road are extinguished. Upon closing, title to the land comprising the former public road vests in the body specified in the Schedule hereunder.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

Description

Parish – Elrington; County – St Vincent;
Land District – Braidwood;
Local Government Area – Palerang

Road Closed: Lot 2, DP 1154717 at Majors Creek (not being land under the Real Property Act).

File No.: 09/10594.

Schedule

On closing, the title for the land in Lot 2, DP 1154717 remains vested in the State of New South Wales as Crown Land.

NOTIFICATION OF CLOSING OF ROAD

IN pursuance of the provisions of the Roads Act 1993, the roads hereunder specified are closed and the roads cease to be public roads and the rights of passage and access that previously existed in relation to the roads are extinguished.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

Description

Land District – Metropolitan; L.G.A. – Warringah

Lot 1, DP 1162832 at Terrey Hills, Parish Broken Bay, County Cumberland.

File No.: MN04 H 101.

Note: On closing, the land within Lot 1 remains vested in the State of New South Wales as Crown Land.

ADDITION TO RESERVED CROWN LAND

PURSUANT to section 88 of the Crown Lands Act 1989, the Crown Land specified in Column 1 of the Schedule hereunder, is added to the reserved land specified opposite thereto in Column 2 of the Schedule.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE

Column 1	*Column 2*
Land District: Metropolitan. Local Government Area: Warringah Council. Locality: Terrey Hills. Parish: Broken Bay. County: Cumberland. Lot 1, DP 1162832. Area: 4273 square metres.	Reserve No.: 1014569. Public Purpose: Public recreation and community purposes. Notified: 22 February 2008. Parish: Broken Bay. County: Cumberland. Lot 270, DP 752017. New Area: 12.57 hectares. File No.: MN04 H 101.

REVOCATION OF RESERVATION OF CROWN LAND

PURSUANT to section 90(1) of the Crown Lands Act 1989, the reservation of Crown Land specified in Column 1 of the Schedules hereunder, is revoked to the extent specified opposite thereto in Column 2 of the Schedules.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE 1

Column 1	*Column 2*
Land District: Gosford. Council: Wyong. Parish: Tuggerah. County: Northumberland. Location: Bateau Bay. Reserve: 170136. Purpose: Future public requirements. Date of Notification: 27 April 1990. File No.: 08/5014.	Part Reserve 170136 comprising the whole of Lot 52, DP 1154778.

SCHEDULE 2

Column 1	*Column 2*
Land District: Port Macquarie. Council: Port Macquarie-Hastings. Parish: Camden Haven. County: Macquarie. Location: Laurieton. Reserve: 87917. Purpose: Future public requirements. Date of Notification: 28th August 1970; addition gazetted 26th May 2006. Reserve: 754405. Purpose: Future public requirements. Date of Notification: 29th June 2007. File No.: 10/06926.	Part Reserve 87917 and part Reserve 755405 being Lot 1, DP 1158516.

WAGGA WAGGA OFFICE

Corner Johnston and Tarcutta Streets (PO Box 60), Wagga Wagga NSW 2650
Phone: (02) 6937 2700 Fax: (02) 6921 1851

REVOCATION OF RESERVATION OF CROWN LAND

PURSUANT to section 90 of the Crown Lands Act 1989, the reservation of Crown Land specified in Column 1 of the Schedule hereunder, is revoked to the extent specified opposite thereto in Column 2 of the Schedule.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE

Column 1	*Column 2*
Land District: Albury. Local Government Area: Albury City Council. Locality: Table Top. Reserve No.: 753361. Public Purpose: Future public requirements. Notified: 29 June 2007. File No.: 08/9440.	That part being (closed road vide *New South Wales Government Gazette* dated 19 March 1993, Folio 1249), north of Lot 1, DP 594866, Parish Yambla, County Goulburn. Area: About 2194 square metres.

Note: It is intended to sell the revoked part being closed road by way of Private Treaty Sale to adjoining landowner.

APPOINTMENT OF TRUST BOARD MEMBERS

PURSUANT to section 93 of the Crown Lands Act 1989, the persons whose names are specified in Column 1 of the Schedule hereunder, are appointed for the terms of office specified, as members of the trust board for the reserve trust specified opposite thereto in Column 2, which has been established and appointed as trustee of the reserve referred to opposite thereto in Column 3 of the Schedule.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE

Column 1	*Column 2*	*Column 3*
Blair Timothy Christopher MONTAGUE-DRAKE (new member), Francis John PIPER (re-appointment), Richard Norman HARGREAVES (re-appointment), Jenny OLIVER (re-appointment), Alan William PERCIVAL (re-appointment), Lola Margaret GREEN (re-appointment).	Goobarragandra Valley Reserves Trust.	Reserve No.: 1004328. Public Purpose: Public recreation and access. Notified: 14 February 2003. Reserve No.: 220065. Public Purpose: Public recreation and access. Notified: 6 September 1996. Reserve No.: 700048. Public Purpose: Environmental protection. Notified: 10 October 1997. Reserve No.: 220011. Public Purpose: Public recreation. Notified: 20 March 1987. File No.: WA98 R 13.

Term of Office

For a term commencing the date of this notice and expiring 31 March 2016.

ROADS ACT 1993

ORDER

Transfer of Crown Road to a Council

IN pursuance of the provisions of section 151, Roads Act 1993, the Crown public roads specified in Schedule 1 are transferred to the Roads Authority specified in Schedule 2 hereunder, as from the date of publication of this notice and as from that date, the roads specified in Schedule 1 cease to be Crown public road.

KATRINA HODGKINSON, M.P.,
Minister for Primary Industries

SCHEDULE 1

Parish – Mulwala; County – Denison;
Land District – Corowa; Shire – Corowa

Crown Public Lanes within the Town of Mulwala described as the lanes within sections 1, 2, 4, 6, 8, 9, 10, 11, 12, 13, 14, 15, 16, 19, 20, 21, 23, 25, 26 and 27; west of Lots 356 and 359, DP 752290; west of Lots 1, 2 and Part 3, section 45, DP 758726; eastern boundary of Lot 7, DP 789837. Crown roads being the northern boundary of Lot 1, DP 616075; Lots 4, 5 and 7, DP 255177; east of Lot 4, DP 255177.

SCHEDULE 2

Roads Authority: Corowa Shire Council.

File No.: 08/1102.

ERRATUM

IN the notification appearing in the *New South Wales Government Gazette* of 19th November 2010, Folio 5522, appearing under the heading of 'Reservation of Crown Land' reference to Lot 261, DP 46985, should be replaced with Lot 261, DP 46958.

WATER

WATER ACT 1912

APPLICATIONS for a licence under section 10 of Part 2 of the Water Act 1912, being within a proclaimed (declared) local area under section 5 (4) of the said Act, have been received as follows:

Murrumbidgee Valley

Colin Stanley and Carol Ann Elizabeth WEBECK for a pump on the Goodradigbee River, 5//801433, Parish East Goodradigbee, County Cowley, for irrigation of 20 hectares (new licence – allocation via permanent transfer 40SL71178) (GA1819486).

Raymond Charles HAMMOND for an existing dams in the Brooks Creek Catchment, 10/DP247752, Parish Bywong, County Murray, for water supply for stock and domestic purposes (allocation via permanent transfer) (References: 40SL71215 and 40SL71216) (GA1819487).

Any enquiries should be directed to (02) 6953 0700.

Written objections, specifying grounds, must be lodged with the NSW Office of Water, PO Box 156, Leeton NSW 2705, within 28 days of this publication.

S. F. WEBB,
Licensing Manager

WATER ACT 1912

APPLICATIONS for a licence under section 10 of Part 2 of the Water Act 1912, as amended, has been received as follows:

Robert Neville and Norah Ruth TOLSON for a pump on South Creek on Lot 13, DP 1138749, Parish of St Matthew, County of Cumberland, for industrial purposes (compost making) and the irrigation of 13.0 hectares (pasture) (replacement licence – replacing 10SL051536 and permanent transfer of 150.0 megalitres from 10SL046318 – no increase in annual water entitlement – not subject to the 2003 amended Hawkesbury/Nepean Embargo) (Reference: 10SL057004).

Brett BLUNDY for two (2) pumps on the Hawkesbury River on Lot 2, DP 1103918, Parish of Maroota, County of Cumberland, for the irrigation of 55.0 hectares (pasture) (replacement licence – replacing 10SL034135 and permanent transfer of 188.0 megalitres from 10SL055618 and 10SL055695 – no increase in annual water entitlement – not subject to the 2003 amended Hawkesbury/Nepean Embargo) (Reference: 10SL056944).

Michael Peter and Alexandria Pauline MUSCAT for a pump on the Hawkesbury River on Lot 52, DP 585372, Parish of St Matthew, County of Cumberland, for the irrigation of 16.0 hectares (turf) (replacement licence – replacing 10SL031856 and permanent transfer of 30.0 megalitres 10SL056992 – no increase in annual water entitlement – not subject to the 2003 amended Hawkesbury/Nepean Embargo) (Reference: 10SL056995).

Any inquiries should be directed to (02) 4729 8122.

Written objections, from any local occupier or statutory authority, specifying grounds and how their interests are affected, must be lodged with the NSW Office of Water, PO Box 323, Penrith NSW 2751, within 28 days of the date of this publication. (GA1819488)

JOHN GALEA,
Licensing Officer

WATER ACT 1912

AN application for a licence under section 113 of Part 5 of the Water Act 1912, as amended, has been received as follows:

Francis and Karen Maria XERRI for a bore on Lot 1, DP 1113267, Parish of Currency, County of Cook, for water supply for the irrigation of 8.0 hectares (vegetables) (requested entitlement of 50.0 megalitres – new licence – not subject to the 2009 Hawkesbury Alluvials Groundwater Embargo) (Reference: 10BL603735) (GA1819485).

Any inquiries should be directed to (02) 4729 8122.

Written objections, from any local occupier or statutory authority, specifying grounds and how their interests are affected, must be lodged with the NSW Office of Water, PO Box 323, Penrith NSW 2751, within 28 days of this publication.

JOHN GALEA,
Natural Resource Project Officer

WATER ACT 1912

AN application for a licence under section 10 of Part 2 of the Water Act 1912, as amended, has been received as follows:

Basilio and Rosa Maria NAPOLI for a pump on Cedar Creek on Part Road Reserve South of Lot 2, DP 600846, Parish of Couridjah, County of Camden, for the irrigation of 2.5 hectares (orchards, vegetables) (replacing 10SL046800 due to relocation of pumpsite – no increase in annual water entitlement – not subject to the 2003 amended Hawkesbury/Nepean Embargo) (Reference: 10SL057002) (GA1819484).

Any inquiries should be directed to (02) 9895 7194.

Written objections, from any local occupier or statutory authority, specifying grounds and how their interests are affected, must be lodged with the NSW Office of Water, PO Box 3720, Parramatta NSW 2124, within 28 days of this publication.

WAYNE CONNERS,
Natural Resource Project Officer

WATER ACT 1912

APPLICATION under Part 8 of the Water Act 1912, being within a proclaimed (declared) local area under section 5 (4) of the Act. An application for an approval under section 167 (1) of Part 8 of the Water Act 1912, has been received as follows:

Murray River Valley

KELSO HOLDINGS PTY LTD for levees (existing) on the Benarca Waterholes on Lot 63 DP751163, Parish Perricoota, County Cadell, for the prevention of inundation of land by floodwaters (ref: 50CW805725).

Any enquiries regarding the above should be directed to the undersigned (03) 5898 3900.

Written objections from any local occupier or statutory authority, specifying grounds and how their interests are affected, must be lodged with the NSW Office of Water, PO Box 205, Deniliquin NSW 2710, within 28 days of the date of this publication. (GA1819489)

LINDSAY HOLDEN,
Senior Licensing Officer

WATER ACT 1912

AN application for a license under section 10 of Part 2 of the Water Act 1912, being within a Proclaimed (declared) Local Area under section 5 (4) of the said Act has been received as follows:-

I & N MARTIN & SONS PTY LIMITED for 1 x 50mm centrifigual pump on the Barwon River on Lot 6103, DP 768959, Parish of Collywarry, County of Narran, for water supply for stock and domestic purposes (new licence) (85SL105071).

Any inquiries should be directed to (02) 6841 7414.

Written objections, from any local occupier or statutory authority, specifying grounds and how their interests are affected, must be lodged with the NSW Office of Water, PO Box 717, Dubbo NSW 2830, within 28 days of this publication. (GA1819490)

RICHARD WHEATLEY,
Senior Licensing Officer

WATER ACT 1912

AN application for a licence under the section 10 of Part 2 of the Water Act 1912, as amended, has been received as follows:

Kimberley & Mark FURINI for an earthen bywash dam and 100mm centrifugal pump on Double Creek & an unnamed watercourse being Lot 3, DP1072895, Parish of Bronte, County of Auckland, for the conservation of water and water supply for stock purposes and the irrigation of 8.0 hectares (improved pasture). Replacement licence. Replacing existing licence 10SL040406. No increase in entitlement or irrigation area. (exempt from the 2007 South Coast Rivers embargo). Ref: 10SL057014.

Any inquiries regarding the above should be directed to the undersigned on (02) 4429 4442.

Written objections, from any local occupier or statutory authority, specifying grounds and how their interests are affected, must be lodged with the NSW Office of Water, PO Box 309, Nowra NSW 2541, within 28 days of the date of this publication. (GA1819491)

WAYNE RYAN,
Licensing Officer

WATER ACT 1912

Order Under Section 165A

THE Water Administration Ministerial Corporation declares the work as set out in the Schedule is declared to be a controlled work.

SCHEDULE

Murray River Floodplain

Regulator located on Lot 1, DP 449798, Parish of Tooleybuc, County of Wakool.

GARRY HODSON,
Executive Director,
Licensing & Compliance

Roads and Traffic Authority

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under Clause 20 of the Road Transport (Mass, Loading and Access) Regulation 2005

PARKES SHIRE COUNCIL, in pursuance of Division 4 of Part 2 of the Road Transport (Mass, Loading, Access) Regulation 2005, by this Notice, specify the routes and areas on or in which 25 metre B-Doubles may be used subject to any requirements or conditions set out in the Schedule.

Dated: 4 April 2011.

KENT BOYD,
General Manager,
Parkes Shire Council
(by delegation from the Minister for Roads)

SCHEDULE

1. Citation

This Notice may be cited as Parkes Shire Council 25 Metre B-Double Notice No. 1/2011.

2. Commencement

This Notice takes effect on the date of gazettal.

3. Effect

This Notice remains in force until 10 June 2011 unless it is amended or repealed earlier.

4. Application

This Notice applies to those 25 Metre B-Double vehicles which comply with Schedule 1 of the Road Transport (Mass, Loading and Access) Regulation 2005 and Schedule 2 of the Road Transport (Vehicle Registration) Regulation 2007.

5. Routes

Type	*Road No*	*Road Name*	*Starting Point*	*Finishing Point*	*Conditions*
25.	000.	Woodward Street, Parkes.	Forbes Road (Newell Highway), Parkes.	East Street, Parkes.	50 km/h speed limit.

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under Clause 20 the Road Transport (Mass, Loading and Access) Regulation 2005

THE COUNCIL OF THE CITY OF BOTANY BAY, in pursuance of Division 4 of Part 2 of the Road Transport (Mass, Loading, Access) Regulation 2005, by this Notice, specify the routes and areas on or in which 25 metre B-Doubles may be used subject to any requirements or conditions set out in the Schedule.

Date: 4 April 2011

PETER FITZGERALD,
General Manager,
The Council of the City of Botany Bay
(by delegation from the Minister for Roads)

SCHEDULE

1. Citation

This Notice may be cited as The Council of the City of Botany Bay 25 Metre B-Double route Notice No. 01/2011.

2. Commencement

This Notice takes effect on the date of Gazettal.

3. Effect

This Notice remains in force until 1 September 2015 unless it is amended or repealed earlier.

4. Application

This Notice applies to those 25 metre B-Double vehicles which comply with Schedule 1 of the Road Transport (Mass, Loading and Access) Regulation 2005 and Schedule 2 of the Road Transport (Vehicle Registration) Regulation 2007.

5. Routes

Type	*Road Name*	*Starting Point*	*Finishing Point*	*Conditions*
25	Hale Street, Botany	Foreshore Road	20 metres east of Chegwyn Street	Entry and exit only via Foreshore Road
25	Luland Street, Botany	Hale Street	Entire length	
25	Booralee Street, Botany	Luland Street	Entire length	

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under Clause 20 the Road Transport (Mass, Loading and Access) Regulation 2005

PORT MACQUARIE HASTINGS COUNCIL, in pursuance of Division 4 of Part 2 of the Road Transport (Mass, Loading, Access) Regulation 2005, by this Notice, specify the routes and areas on or in which 25 metre B-Doubles may be used subject to any requirements or conditions set out in the Schedule.

Date: 6 April 2011

JEFFREY SHARP,
Acting General Manager,
Port Macquarie Hastings Council
(by delegation from the Minister for Roads)

SCHEDULE

1. Citation

This Notice may be cited as Port Macquarie Hastings Council 25m B-Double route Notice No. 1/2011.

2. Commencement

This Notice takes effect on the date of the gazettal ie 8 April 2011.

3. Effect

This Notice remains in force from 8 April 2011 until 15 April 2011 unless it is amended or repealed earlier.

4. Application

This Notice applies to those 25 metre B-Double vehicles which comply with Schedule 1 of the Road Transport (Mass, Loading and Access) Regulation 2005 and Schedule 2 of the Road Transport (Vehicle Registration) Regulation 2007.

5. Routes

Type	*Road No.*	*Road Name*	*Starting Point*	*Finishing Point*	*Conditions*
25		Lake Road, Port Macquarie	Blackbutt Road	Ocean Drive	
		Ocean Drive, Port Macquarie	Lake Road	Koala Street	
		Koala Street, Port Macquarie	Ocean Drive	Sporting Fields	

ROADS ACT 1993

Notice of Dedication of Land as Public Road at Gwynneville in the Wollongong City Council area

THE Roads and Traffic Authority of New South Wales, by its delegate, dedicates the land described in the schedule below as public road under section 10 of the Roads Act 1993.

T D Craig
Manager, Compulsory Acquisition & Road Dedication
Roads and Traffic Authority of New South Wales

SCHEDULE

ALL that piece or parcel of land situated in the Wollongong City Council area, Parish of Wollongong and County of Camden, shown as Lot 41 Deposited Plan 1158919.

(RTA Papers: F6/497.11240)

ROADS ACT 1993

LAND ACQUISITION (JUST TERMS COMPENSATION) ACT 1991

Notice of Compulsory Acquisition of Land at West Gosford in the Gosford City Council area

The Roads and Traffic Authority of New South Wales by its delegate declares, with the approval of Her Excellency the Governor, that the land described in the schedule below is acquired by compulsory process under the provisions of the Land Acquisition (Just Terms Compensation) Act 1991 for the purposes of the Roads Act 1993.

T D Craig
Manager, Compulsory Acquisition & Road Dedication
Roads and Traffic Authority of New South Wales

SCHEDULE

ALL that piece or parcel of land situated in the Gosford City Council area, Parish of Gosford and County of Northumberland, shown as Lot 120 Deposited Plan 615952, being the whole of the land in Certificate of Title 120/615952.

The land is said to be in the possession of Carene Pty Limited (registered proprietor) and National Australia Bank Limited (mortgagee).

(RTA Papers: 11M347; RO 30/184.139)

Other Notices

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to Section 84

THE incorporation of DIAMOND PREGNANCY SUPPORT INCORPORATED (INC9885160), cancelled on 1 October 2010, is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated: 1st day of April 2011.

KERRI GRANT,
Manager, Legal,
Registry of Co-operatives and Associations,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to Section 84

THE incorporation of BAULKHAM HILLS BRUMBIES J.R.L.F.C. INCORPORATED (Y2936744) cancelled on 18 March 2011 is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated: 6th day of April 2011.

CHRISTINE GOWLAND,
General Manager,
Registry of Co-operatives & Associations,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to Section 84

THE incorporation of HIGHER GROUND MINISTRIES INCORPORATED (Y1693015) cancelled on 29 May 2009 is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated: 6th day of April 2011.

KERRI GRANT,
Manager, Legal,
Registry of Co-operatives & Associations,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to Section 84

THE incorporation of ASSOCIATION OF MEGALOPOLIS & DISTRICT INC (Y0940231) cancelled on 29 October 2010 is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated: 6th day of April 2011.

CHRISTINE GOWLAND,
General Manager,
Registry of Co-operatives & Associations,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to Section 84

THE incorporation of PENNANT HILLS JUNIOR AUSTRALIAN FOOTBALL CLUB INC (Y0270646), cancelled on 22 February 2008, is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated: 1st day of April 2011.

KERRI GRANT,
Manager, Legal,
Registry of Co-operatives and Associations,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to Section 84

THE incorporation of FOREST DISTRICTS AUSTRALIAN FOOTBALL CLUB INC (Y0050027) cancelled on 19 June 2009 is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated: 6th day of April 2011.

CHRISTINE GOWLAND,
General Manager,
Registry of Co-operatives & Associations,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to Section 84

THE incorporation of CENTRAL COAST SPEEDWAY KART CLUB INCORPORATED (Y2817705) cancelled on 18 March 2011 is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated: 6th day of April 2011.

CHRISTINE GOWLAND,
General Manager,
Registry of Co-operatives & Associations,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Cancellation of Incorporation Pursuant to Section 76

TAKE notice that the incorporation of the following associations is cancelled by this notice pursuant to section 76 of the Associations Incorporation Act 2009.

Cancellation is effective as at the date of gazettal.

Community Action Against Homophobia (CAAH) Incorporated – Inc9885582

Zoo Peru Incorporated – Inc9875910

The Warnervale Community Association Inc – Y1371044

Windale and District Combined Pensioners and Senior Citizens Incorporated – Inc9875807

2/13th Battalion Association Inc – Y0816524

Dated 4th day of April 2011.

KERRI GRANT,
Manager, Legal,
Registry of Co-operatives & Associations,
Office of Fair Trading,
Department of Services, Technology & Administration

CO-OPERATIVES ACT 1992

Notice Under Section 601AA of the Corporations Act 2001 as Applied by Section 325 of the Co-Operatives Act 1992

NOTICE is hereby given that the Co-operative mentioned below will be deregistered when two months have passed since the publication of this notice.

Kari Yalla Indigenous Artists Co-operative Limited

Dated this first day of April 2011.

R. LUNNEY,
Delegate of the Registrar of Co-Operatives

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Ashton Clean Water Dam Notification Area

THE Dams Safety Committee pursuant to section 369 of the Mining Act 1992, hereby declares that with regard to Ashton Clean Water Dam, being a prescribed dam under the Dams Safety Act 1978, the land described in the schedule hereto is the notification area of the said dam.

SCHEDULE

The area bounded by straight lines joining the following 4 ordered points on map Camberwell 9133-III-S 1:25,000; the points are specified by Map Grid of Australia 1994 co-ordinates in Zone 56:

Point	*MGA94 East*	*MGA94 North*
1	320250	6402600
2	322400	6402600
3	322400	6404600
4	320250	6404600

Map Grid Australia (MGA) co-ordinates for the above points, as well as plan NA-217 showing the area, are available from the Dams Safety Committee.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Ben Boyd Notification Area

THE Dams Safety Committee pursuant to section 369 of the Mining Act 1992, hereby declares that with regard to Ben Boyd Dam, being a prescribed dam under the Dams Safety Act 1978, the land described in the schedule hereto is the notification area of the said dam.

SCHEDULE

The area bounded by straight lines joining the following 5 ordered points on maps Eden 8823-I-S and Kiah 8823-I-S 1:25,000;the points are specified by Map Grid of Australia 1994 co-ordinates in Zone 55:

Point	*MGA94 East*	*MGA94 North*
1	754300	5889500
2	755700	5887600
3	753800	5885900
4	751700	5887600
5	752600	5889500

Map Grid Australia (MGA) co-ordinates for the above points, as well as plan NA-214 showing the area, are available from the Dams Safety Committee.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Bootawa Notification Area

THE Dams Safety Committee pursuant to section 369 of the Mining Act 1992, hereby declares that with regard to Bootawa Dam, being a prescribed dam under the Dams Safety Act 1978, the land described in the schedule hereto is the notification area of the said dam.

SCHEDULE

The area bounded by straight lines joining the following 5 ordered points on map Taree 93342-S-I 1:25,000;the points are specified by Map Grid of Australia 1994 co-ordinates in Zone 56:

Point	*MGA94 East*	*MGA94 North*
1	441500	6470100
2	442700	6468600
3	441600	6466800
4	439600	6466900
5	438600	6469300

Map Grid Australia (MGA) co-ordinates for the above points, as well as plan NA-215 showing the area, are available from the Dams Safety Committee.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Deep Creek Notification Area

THE Dams Safety Committee pursuant to section 369 of the Mining Act 1992, hereby declares that with regard to Deep Creek Dam, being a prescribed dam under the Dams Safety Act 1978, the land described in the schedule hereto is the notification area of the said dam.

SCHEDULE

The area bounded by straight lines joining the following 7 ordered points on maps Mogo 89263-N and Nelligen 89264-S 1:25,000; the points are specified by Map Grid of Australia 1994 co-ordinates in Zone 56:

Point	*MGA94 East*	*MGA94 North*
1	243600	6040900
2	244800	6040800
3	245600	6039600
4	245600	6038300
5	243900	6037500
6	242200	6038100
7	242100	6039900

Map Grid Australia (MGA) co-ordinates for the above points, as well as plan NA-216 showing the area, are available from the Dams Safety Committee.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Hillgrove Notification Area

THE order published in *New South Wales Government Gazette* No. 26 of 29 February 2008, is revoked.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Hillgrove Notification Area

THE Dams Safety Committee pursuant to section 369 of the Mining Act 1992, hereby declares that with regard to Hillgrove Elanora, Hillgrove Tailings No. 1 and Hillgrove Tailings No. 2 Dams being prescribed dams under the Dams Safety Act 1978, the land described in the schedule hereto is the notification area of the said dam.

SCHEDULE

The area bounded by straight lines joining the following 15 ordered points on map Hillgrove 9236-I-N 1:25,000; the points are specified by Map Grid of Australia 1994 co-ordinates in Zone 56:

Point	*MGA94 East*	*MGA94 North*
1	395100	6617900
2	396000	6617900
3	396400	6617500
4	396500	6617200
5	396600	6616300
6	396300	6615800
7	395800	6615600
8	395000	6615500
9	394600	6615600
10	393700	6616400
11	393600	6617000
12	393800	6617500
13	394100	6617800
14	394700	6617900
15	394900	6617900

Map Grid Australia (MGA) co-ordinates for the above points, as well as plan NA-219 showing the area, are available from the Dams Safety Committee.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Ravensworth South Notification Area

THE order published in *New South Wales Government Gazette* No. 26 of 29 February 2008, is revoked.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Ravensworth South Notification Area

THE Dams Safety Committee pursuant to section 369 of the Mining Act 1992, hereby declares that with regard to Ravensworth Void 5 Dam being a prescribed dam under the Dams Safety Act 1978, the land described in the schedule hereto is the notification area of the said dam.

SCHEDULE

The area bounded by straight lines joining the following 9 ordered points on map Camberwell 9133-III-S 1:25,000; the points are specified by Map Grid of Australia 1994 co-ordinates in Zone 56:

Point	*MGA94 East*	*MGA94 North*
1	317100	6407300
2	317600	6407700
3	317300	6408200
4	318000	6408100
5	318400	6407500
6	318400	6406900
7	318000	6407200
8	317300	6406800
9	317000	6407100

Map Grid Australia (MGA) co-ordinates for the above points, as well as plan NA-194 showing the area, are available from the Dams Safety Committee.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DAMS SAFETY ACT 1978 AND MINING ACT 1992

Order under Section 369 of the Mining Act 1992

Stoney Pinch Notification Area

THE order published in *New South Wales Government Gazette* No. 53 of 30 April 1999, is revoked.

BRIAN COOPER,
Chairman

Dams Safety Committee,
PO Box 3720, Parramatta NSW 2124

DISTRICT COURT ACT 1973

District Court of New South Wales

Direction

PURSUANT to section 173 of the District Court Act 1973, I direct that the District Court shall sit in its criminal jurisdiction at the place and time shown as follows:

Campbelltown 10.00am 11 July 2011 (3 weeks)
Special Fixture

Dated this 4th day of April 2011.

R. O. BLANCH,
Chief Judge

GEOGRAPHICAL NAMES ACT 1966

PURSUANT to the provisions of section 8 of the Geographical Names Act 1966, the Geographical Names Board hereby notifies that it proposes to assign the names listed hereunder as geographical names.

Any person wishing to make comment upon these proposals may within one (1) month of the date of this notice, write to the Secretary of the Board with that comment.

Proposed Name: Mount Yerralany.
Designation: Hill.
L.G.A.: Unincorporated Area.
County: Mootwingee.
1:100,000 Map: Nuchea 7335.
Reference: GNB5458.

Proposed Name: Mount Euranya.
Designation: Hill.
L.G.A.: Unincorporated Area.
County: Mootwingee.
1:100,000 Map: Nuchea 7335.
Reference: GNB 5458.

Proposed Name: North Armidale Sporting Complex.
Designation: Reserve.
L.G.A.: Armidale Dumaresq Council.
Parish: Armidale.
County: Sandon.
L.P.I. Map: Armidale.
1:100,000 Map: Armidale 9236.
Reference: GNB 5480.

Proposed Name: Aveliss Ellery Park.
Designation: Reserve.
L.G.A.: Armidale Dumaresq Council.
Parish: Kiama.
County: Camden.
L.P.I. Map: Kiama.
1:100,000 Map: Kiama 9028.
Reference: GNB 5475.

Proposed Name: Mahrahkah Park.
Designation: Reserve.
L.G.A.: Lake Macquarie City Council.
Parish: Kahibah.
County: Northumberland.
L.P.I. Map: Wallsend.
1:100,000 Map: Newcastle 9232.
Reference: GNB 5486.

Proposed Name: Hartwig Hill.
Designation: Hill.
L.G.A.: Temora Shire Council.
Parish: Temora.
County: Bland.
L.P.I. Map: Temora.
1:100,000 Map: Temora 8429.
Reference: GNB 5485.

Proposed Name: Marcellin Park.
Designation: Reserve.
L.G.A.: Camden Council.
Parish: Narellan.
County: Cumberland.
L.P.I. Map: Campbelltown.
1:100,000 Map: Wollongong 9029.
Reference: GNB 5489.

Proposed Name:	Corbett Playground.
Designation:	Reserve.
L.G.A.:	Warringah Council.
Parish:	Manly Cove.
County:	Cumberland.
L.P.I. Map:	Sydney Heads.
1:100,000 Map:	Sydney 9130.
Reference:	GNB 5490.

Proposed Name:	Tilly Anne Gap.
Assigned Name:	Manning Saddle.
Designation:	Saddle.
L.G.A.:	Shoalhaven City Council.
Parish:	Ettrema.
County:	St Vincent.
L.P.I. Map:	Yalwal.
1:100,000 Map:	Moss Vale 8928.
Reference:	GNB 5488.

The position and the extent for these features are recorded and shown within the Geographical Names Register of New South Wales. This information can be accessed through the Board's website at www.gnb.nsw.gov.au.

In accordance with section 9 of the Geographical Names Act 1966, all submissions lodged may be subject to a Freedom of Information application and may be viewed by a third party to assist the Board in considering these proposals.

CHAIRPERSON,
Geographical Names Board

Geographical Names Board,
PO Box 143, Bathurst NSW 2795

GEOGRAPHICAL NAMES ACT 1966

Notice of Proposal to Determine Address Locality Names and Boundaries within the Cessnock Local Government Area

PURSUANT to the provisions of section 8 of the Geographical Names Act 1966, the Geographical Names Board hereby notifies that it proposes to determine address locality names and boundaries in the Cessnock City Local Government Area as shown on map GNB3567-2-A.

The following sixty-two names are proposed for address localities as shown on map GNB3567-2-A: Aberdare, Abermain, Abernethy, Allandale, Bellbird Heights, Bellbird, Bishops Bridge, Black Hill, Branxton, Brunkerville, Buchanan, Bucketty, Buttai, Cedar Creek, Cessnock, Cliftleigh, Congewai, Corrabare, Dairy Arm, East Branxton, Ellalong, Elrington, Fernances Crossing, Four Mile Creek, Greta Main, Greta, Heddon Greta, Kearsley, Keinbah, Kitchener, Kurri Kurri, Laguna, Lochinvar, Lovedale, Loxford, Millfield, Milsons Arm, Mount View, Mount Vincent, Mulbring, Murrays Run, Narone Creek, Neath, North Rothbury, Nulkaba, Olney, Paxton, Paynes Crossing, Pelaw Main, Pelton, Pokolbin, Quorrobolong, Richmond Vale, Rothbury, Sawyers Gully, Stanford Merthyr, Stockrington, Sweetmans Creek, Watagan, Weston, Wollombi and Yengo National Park.

Map GNB3567-2-A may be viewed at Cessnock City Council Administration Building, Cessnock Library, Greta Post Office, Kurri Kurri Library, Laguna General Store, Mulbring General Store, Pokolbin General Store, Wollombi General Store, Paxton General Store and Millfield General Store from Wednesday, 6 April 2011 until Friday, 6 May 2011.

A copy of map GNB3567-2-A will also be on display at the office of the Geographical Names Board, Land and Property Management Authority, 346 Panorama Avenue, Bathurst NSW 2795, during the above dates. This proposal may also be viewed and submissions lodged on the Geographical Names Board web site at www.gnb.nsw.gov.au.

Any person wishing to make comment upon this proposal may prior to Saturday, 7 May 2011, write to the Secretary of the Geographical Names Board with that comment. All submissions lodged in accordance with section 9 of the Geographical Names Act 1966, may be subject to a freedom of information application and may be viewed by a third party to assist the Board in considering this proposal.

K. RICHARDS,
A/Secretary

Geographical Names Board of NSW,
PO Box 143, Bathurst NSW 2795

HOUSING ACT 2001

Errata to Vesting Orders Issued Under the Housing Act 2001, Gazetted on 11 March 2011

No.	*Property Address*	*Title Particulars*
Argyle Community Housing Ltd		
3	43 Park Road, Bowral	Lot 18 in DP 36601, Parish of Mittagong, County Camden
4	52 Park Road, Bowral	Lot 6 in DP 237337, Parish of Mittagong, County Camden
5	59 Park Road, Bowral	Lot 4 in DP 237337, Parish of Mittagong, County Camden
6	61 Park Road, Bowral	Lot 5 in DP 237337, Parish of Mittagong, County Camden
7	8 Purcell Street, Bowral	Lot 6 in DP 251483, Parish of Mittagong, County Camden
8	10 Purcell Street, Bowral	Lot 8 in DP 251483, Parish of Mittagong, County Camden
9	12 Purcell Street, Bowral	Lot 10 in DP 237337, Parish of Mittagong, County Camden
10	1 Retford Road, Bowral	Lot 10 in DP 237337, Parish of Mittagong, County Camden
47	6 Margaret Street, Picton	Lot 1 in DP 588378, Parish of Picton, County Camden
48	18 Lysander Avenue, Rosemeadow	Lot 208 in DP 846593, Parish of Menangle, County Cumberland
49	21 Gunn Place, St Helens Park	Lot 2005 in DP 810054, Parish of Narellan, County Cumberland
58	9 Mitchell Close, Tahmoor	Lot 1 in DP 730919, Parish of Couridjah, County Camden

61	4 Windeyer Street, Thirlmere	Lot 210 in DP 1066748, Parish of Picton, County Camden
Bridge Housing Limited		
2	30-36 Byrnes and 19-21 Mons Streets, Granville South	Lot 1 in DP 1160144, Parish of Liberty Plains, County Cumberland
Compass Housing Services Co. Ltd		
10	31 Gorokan Drive, Lakehaven	Lot 1 in DP 1137602, Parish of Munmorah, County Northumberland
12	15-17 Johnson Street, Lambton	Lot 1 in DP 1135475, Parish of Newcastle, County Northumberland
13	7 Johnson Street, Lambton	Lot 1 in DP 1140578, Parish of Newcastle, County Northumberland
14	3 Johnson Street, Lambton	Deleted (property on same Lot as 7 Johnson Street, Lambton)
26	16 Richards Road, Swansea	Lot 20 in DP 249804, Parish of Wallarah, County Northumberland
33	6-16 Windsor Street, Edgeworth	Lot 1 in DP 1144608, Parish of Kahibah, County Northumberland
48	69-77 Alexandra Avenue, Rutherford	Lot 1 in DP 1156279, Parish of Gosforth, County Northumberland
60	1-5 Troman Parade, Raymond Terrace	Lot 1 in DP 1155704, Parish of Eldon, County Gloucester
Homes North Community Housing Company Ltd		
9	19 Susanne Street, Tamworth	Lot 4 in DP 36623, Parish of Calala, County Parry
Link Housing Limited		
7	2-6 Barrett Avenue, Thornleigh	Lot 101 in DP 1160664, Parish of South Colah, County Cumberland
St George Community Housing Limited		
12	150 Woniora Road, Hurstville South	Lot 20, Section 1, in DP 5453, Parish of St George, County Cumberland
42	3 Oldfield Place, Menai	Lot 9 in DP 261724, Parish of Holsworthy, County Cumberland
91	150 Bransgrove Road, Panania	Lot 4 in DP 31256, Parish of Bankstown, County Cumberland
110	13-15 Ryan Avenue, Beverly Hills	Lot 1 in DP 1156116, Parish of St George, County Cumberland
163	80-86 Wonga Road, Lurnea	Lot 1 in DP 1156667, Parish of St Luke, County Cumberland
Women's Housing Company Ltd		
13	109 Carlton Crescent, Summer Hill	Lot 1 in DP 345408, Parish of Petersham, County Cumberland

NATIONAL PARKS AND WILDLIFE ACT 1974

Mimosa Rocks National Park

Clarence Estuary Nature Reserve

Marshalls Creek Nature Reserve

Plans of Management

A plan of management for Mimosa Rocks National Park was adopted by the Minister for Climate Change and the Environment on 2 February 2011. Plans for Clarence Estuary Nature Reserve and Marshalls Creek Nature Reserve were adopted on 21 February 2011.

Copies of the Mimosa Rocks plan may be obtained from the NPWS office at the corner of Merimbula and Saphire Coast Drive, Merimbula (phone 6495 5001). Copies of the Clarence Estuary and Marshalls Creek plans may be obtained from the NPWS office at 75 Main Street, Alstonville (phone 6627 0200). The plans are also on the website: www.environment.nsw.gov.au.

PESTICIDES ACT 1999

Notice Under Section 48 (4)

NOTICE is hereby given, pursuant to section 48 (4) of the Pesticides Act 1999, that I have granted a Pilot (Pesticide Rating) Licence, particulars of which are stated in the Schedule.

SEAN NUNAN,
Team Leader,
Licensing and Registration
by delegation

SCHEDULE

Pilot (Pesticide Rating) Licence

Name and address of licensee	*Date of granting of licence*
Mark DALBETH PO Box 88 Hyden WA 6359	5 April 2011

POISONS AND THERAPEUTIC GOODS ACT 1966

Order Under Clause 175 (1),
Poisons and Therapeutic Goods Regulation 2008

Restoration of Drug Authority

IN accordance with the provisions of clause 175 (1) of the Poisons and Therapeutic Goods Regulation 2008, a direction has been issued that the Order issued on 24 July 2006 prohibiting Dr ALFRED RENIGERIS, MED0000943851 of 122-128 Station Street, Wentworthville NSW 2145 from supplying or having possession of drugs of addiction as authorised by clause 101 of the Regulation and issuing a prescription for a drug of addiction as authorised by clause 76 of the Regulation, for the purpose of his profession as a medical practitioner, shall cease to operate from 8 April 2011.

Dated at Sydney, 1 April 2011.

Professor DEBORA PICONE, A.M.,
Director-General,
Department of Health, New South Wales

POISONS AND THERAPEUTIC GOODS ACT 1966

Order Under Clause 175 (1),
Poisons and Therapeutic Goods Regulation 2008

Withdrawal of Drug Authority

IN accordance with the provisions of clause 175 (1) of the Poisons and Therapeutic Goods Regulation 2008 an Order has been made on IAN MARK MACKENZIE, (NMW0001311653), 15 Karina Place, Bolton Point NSW 2283, prohibiting him until further notice, as a nurse from having possession of and supplying drugs of addiction as authorised by clauses 101 and 103 of the Regulation.

This Order is to take effect on and from 8 April 2011.

Dated at Sydney, 1 April 2011.

Professor DEBORA PICONE, A.M.,
Director-General,
Department of Health, New South Wales

POISONS AND THERAPEUTIC GOODS ACT 1966

Order Under Clause 175 (1),
Poisons and Therapeutic Goods Regulation 2008

Withdrawal of Drug Authority

IN accordance with the provisions of clause 175 (1) of the Poisons and Therapeutic Goods Regulation 2008 an Order has been made on BLAIR JAMES McLELLAN, (NMW0001311428), 13 Northwood Street, Adamstown Heights NSW 2289, prohibiting him until further notice, as a nurse from having possession of and supplying drugs of addiction as authorised by clauses 101 and 103 of the Regulation.

This Order is to take effect on and from 8 April 2011.

Dated at Sydney, 1 April 2011.

Professor DEBORA PICONE, A.M.,
Director-General,
Department of Health, New South Wales

REWARD

Office of the Minister for Police,
Sydney NSW

MURDER

TWO HUNDRED THOUSAND DOLLARS ($200,000) REWARD

ON the 17th of September 1975, the body of NIGEL MCAREE, aged 42 years, was located near Governor Game Lookout in the Royal National Park, Sutherland. Mr McAree died from a gunshot wound to the head.

Notice is hereby given that a reward of up to two hundred thousand dollars ($200,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the Murder of Nigel McAree.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000
or Crime Stoppers on 1800 333 000

The Hon. TONY KELLY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

1 June 2009

MISSING PERSON

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

Ms BRONWYN JOY WINFIELD, aged 31 years, disappeared from her home at Lennox Head on the 16th of May 1993. She has not been seen or heard from since. Grave concerns are held for her welfare.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the disappearance or death of Bronwyn Joy Winfield.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as strictly confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Assistance Line on 131 444
or Crime Stoppers on 1800 333 000

The Hon. TONY KELLY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

MURDER

ONE HUNDRED & FIFTY THOUSAND DOLLARS ($150,000) REWARD

ON the 2nd April 1994 the body of MARGARET HOWLETT, aged 85 years, was found at her home at Donnelly Street, Singleton. She had died as the result of fractures to the skull and when located her home had been set on fire.

Notice is hereby given that a reward of up to one hundred & fifty thousand dollars ($150,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the murder of Margaret Howlett.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as strictly confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Assistance Line on 131 444
or Crime Stoppers on 1800 333 000

The Hon. TONY KELLY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

MISSING PERSON

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

ON the 2nd September 1985, ANTE (Tony) YELAVICH, aged 29 years, left his parents home address in Manly and has not been seen or heard from since. It is suspected that Tony Yelavich may have met with foul play.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the disappearance/death of Ante Yelavich.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. DAVID CAMPBELL, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

MURDER

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

ON the 21st July 2005 SIMON KNIGHT was last seen leaving the City Crown Hotel, Surry Hills. He has not been seen since and grave fears are held for his safety.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the discovery of Simon Knight's whereabouts or disclosing the circumstances of his disappearance.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as strictly confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Assistance Line on 131 444

or Crime Stoppers on 1800 333 000

The Hon. DAVID CAMPBELL, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

15 December 2010

MURDER

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

ON the 16th August 2003, HARMONY BRYANT, aged 26 years, was located in bushland off Ocean Drive, Bonny Hills, in a semi conscious state with severe burns and several fractures. Harmony later died on the 19th of September in the Royal North Shore Hospital as a result of her injuries.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the death of Harmony Bryant.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. MICHAEL DALEY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

16 December 2010

MURDER

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

ON the 3rd January 1980, the body of ELAINE JONES, aged 39 years, was located floating in the Murray River at Town Beach, Tocumwal, with severe head injuries and a cut to her throat.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the death of Elaine Jones.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. MICHAEL DALEY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

MISSING PERSON

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

IN July 1991, KAREN GILBODY and VALERIE HOWELL went missing from Yagoona, Campsie NSW and have not been seen or heard from since. Grave fears are held for the safety of Karen Gilbody and Valerie Howell and it is suspected they may have met with foul play.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the disappearance or death of Karen Gilbody and Valerie Howell.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. MICHAEL DALEY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

27 September 2010

MURDER

TWO HUNDRED THOUSAND DOLLARS ($200,000) REWARD

ON the 29th April 2001, KELLIE ANN CARMICHAEL, aged 24 years, was last seen by staff at a Hostel in Katoomba when she informed them she would be checking out later in the afternoon. She has not been seen or heard from since.

Notice is hereby given that a reward of up to two hundred thousand dollars ($200,000) will be paid by the Government of New South Wales for information leading to arrest and conviction of the person or persons responsible for the disappearance and suspected death of Kellie Ann Carmichael.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. MICHAEL DALEY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

1 November 2010

MURDER

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

ON the 4th December 2009 CUONG MANH TRAN, aged 19 years, was murdered at the Monte Carlo Function Centre in Spencer Street Fairfield, New South Wales. Cuong Manh Tran died as a result of a number of gun shot wounds.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the death of Cuong Manh Tran.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. MICHAEL DALEY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

27 September 2010

DOUBLE MURDER

TWO HUNDRED THOUSAND DOLLARS ($200,000) REWARD

ON the 15th April 1987, the bodies of CATHERINE HOLMES, aged 28 years and GEORGINA WATMORE, aged 23 years, were located at Cowra, New South Wales. Both women had been assaulted and died from severe head injuries.

Notice is hereby given that a reward of up to two hundred thousand dollars ($200,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the death of Catherine Holmes and Georgina Watmore.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. MICHAEL DALEY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

27 September 2010

MURDER

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

ON the 4th February 1971, the body of CATHERINE PAGE, aged 82 years, was located at her home in Coonamble, New South Wales. She had died as a result of a brain haemorrhage due to fractures to her skull.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the arrest and conviction of the person or persons responsible for the death of Catherine Page.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. MICHAEL DALEY, M.P.,
Minister for Police

REWARD

Office of the Minister for Police,
Sydney NSW

1 November 2010

WANTED

MALCOLM JOHN NADEN

FOR THE MURDER OF KRISTY SCHOLES AND THE DISAPPEARANCE AND SUSPECTED MURDER OF LATEESHA NOLAN

ONE HUNDRED THOUSAND DOLLARS ($100,000) REWARD

ON the 22nd June 2005, the body of KRISTY SCHOLES, aged 24, was located inside premises at 215 Bunglegumbie Drive, Dubbo. On the 12th August 2005, an arrest warrant was issued at the Dubbo Local Court for Malcolm John Naden, wanted for the murder of Kristy Scholes.

On 4th January 2004, LATEESHA NOLAN disappeared from the Dubbo area. Malcolm Naden is wanted for questioning regarding her disappearance.

Notice is hereby given that a reward of up to one hundred thousand dollars ($100,000) will be paid by the Government of New South Wales for information leading to the arrest of Malcolm John Naden for the murder of Kristy Scholes.

The allocation of this reward will be at the sole discretion of the Commissioner of Police.

The urgent assistance and co-operation of the public is especially sought in the matter. Any information, which will be treated as confidential, may be given at any time of the day or night at any Police Station or by telephone –

Police Headquarters telephone (02) 9281 0000

or Crime Stoppers on 1800 333 000

The Hon. MICHAEL DALEY, M.P.,
Minister for Police

SURVEYING AND SPATIAL INFORMATION ACT 2002

Registration of Surveyors

PURSUANT to the provisions of the Surveying and Spatial Information Act 2002, section 10 (1) (a), the undermentioned persons have been Registered as Land Surveyors in New South Wales from the dates shown:

Name	*Address*	*Effective Date*
CANNINGS Jarad Graham	NSW Department of Commerce 2-24 Rawson Place Sydney NSW 2000	24 March 2011
GRAY Aaron James	Mepstead & Associates 10/4 Central Avenue Thornleigh NSW 2120	29 March 2011
KELLY Robert William	B & P Surveys 30 Beryl Street Tweed Heads NSW 2485	29 March 2011
LASCELLES Alexander Peter	RPS Harper Somers O'Sullivan 241 Denison Street Broadmeadow NSW 2303	23 March 2011
RAIC Jason	5 Panora Avenue North Rocks NSW 2151	29 March 2011
WIERZCHOWSKI Ziemowit Tomasz	Hard & Forester 23-25 Frederick Street Rockdale NSW 2216	29 March 2011

W. A. WATKINS, A.M.,
President

S. G. GLENCORSE,
Registrar

SURVEYING AND SPATIAL INFORMATION ACT 2002

Registration of Surveyors

PURSUANT to the provisions of the Surveying and Spatial Information Act 2002, section 10 (1) (a), the undermentioned persons have been Registered as Mining Surveyors (Unrestricted) in New South Wales from the dates shown:

Name	*Address*	*Effective Date*
BURLEY Zachary David	Springvale Coal Castlereagh Highway Lidsdale NSW 2790	25 March 2011
CAMERON Andrew Nicholas	Centennial Coal Myuna Colliery PO Box 1000 Toronto NSW 2283	29 March 2011
GENTLE Timothy Richard	Rix Creek Pty Ltd PO Box 4 East Maitland NSW 2323	21 March 2011

W. A. WATKINS, A.M.,
President

S. G. GLENCORSE,
Registrar

TRANSPORT ADMINISTRATION ACT 1988

LAND ACQUISITION (JUST TERMS COMPENSATION) ACT 1991 AND ROADS ACT 1993

Notice of Compulsory Acquisition of Land for the Purposes of the Transport Construction Authority

THE Transport Construction Authority, with the approval of Her Excellency the Governor with the advice of the Executive Council, declares that the freehold interest described in the Schedule hereto is acquired by compulsory process under the provisions of the Land Acquisition (Just Terms Compensation) Act 1991 and the Roads Act 1993 in respect of compensation for the purposes of the Transport Construction Authority, as authorised by the Transport Administration Act 1988.

Dated this 28th day of March 2011.

CHRIS LOCK,
Chief Executive

SCHEDULE

All that piece or parcel of land situated at Macquarie Fields, in the Local Government Area of Campbelltown, Parish of Minto, County of Cumberland and State of New South Wales, being Lot 1 in Deposited Plan 1148756 having an area of 729.40 square metres and said to be in the possession of Campbelltown City Council. TCA Reference: 841435-1

New South Wales Code of Practice for Fluoridation of Public Water Supplies

Fluoridation of Public Water Supplies Act 1957

Centre for Oral Health Strategy
NSW Department of Health
March 2011

Table of Contents

Contacting NSW Office of Water or NSW Health

Contact the **NSW Office of Water** for further information on the Code of Practice as to technical or design issues. Correspondence should be addressed to:

Manager Water & Sewerage
NSW Office of Water
GPO Box 3889
SYDNEY NSW 2001

Telephone 02 82817326 Fax 02 82817353
email: bill.ho@water.nsw.gov.au

Contact the NSW Health Water Unit for further information on the Code of Practice. The Water Unit will refer enquiries to Chief Dental Officer for consideration as appropriate. Correspondence should be addressed to:

Manager, Water Unit
NSW Department of Health
PO Box 798
GLADESVILLE NSW 2111

Telephone 02 9816 0589 Fax 02 9816 0377
email: waterqual@doh.health.nsw.gov.au

1 Introduction - Water Fluoridation

Water fluoridation is the upward adjustment of fluoride in water to optimal levels to help prevent tooth decay. The optimal level of fluoridation is the level of fluoride in the community water supply that is associated with the maximum reduction of dental decay in the population and the minimal occurrence of any adverse dental effects. Fluoridation of drinking water at optimal levels remains the most significant dental public health program in Australia. Water fluoridation delivers the most effective, efficient and socially equitable means of achieving community wide exposure to the dental decay preventive effects of fluoride.

In the 1940's and 1950's Australian children had among the highest level of dental decay experience in the world with only 1 per cent of 12-year-old children free of dental decay. The level of dental decay began to decrease in the mid 1960's coinciding with the introduction of water fluoridation and the use of fluoride toothpaste. By 1993 over half of the children in Australia had no experience of dental decay. Today, only a minority of children in Australia experience dental decay. The percentage decrease in decay prevalence attributed to water fluoridation was 70 per cent, while 26 per cent was attributed to fluoride toothpaste and only 2 per cent to fluoride tablets (Spencer1986). In adults, water fluoridation has also contributed to improving oral health and decline in edentulism (no natural teeth remaining in the mouth).

Water Fluoridation in New South Wales

In the 1950's, prior to water fluoridation, the level of dental caries amongst children in New South Wales (NSW) was one of the highest in the world with 12 year olds having a mean of 9 to 10 decayed, missing and filled teeth (DMFT). In NSW, water fluoridation was first introduced in the town of Yass in 1956, followed by Tamworth in 1963 and Sydney in 1968. By the late 1970's approximately 90 per cent of the population in NSW had access to fluoridated water. Currently approximately 94 per cent of NSW population has access to fluoridated water.

Prior to the introduction of fluoridation in Tamworth in 1963, all schoolchildren were examined. Follow up surveys were then carried out annually to 1973, in 1979, and in 1988. Baseline data on dental caries for 12 year olds was 8.4 DMFT, this decreased to 7.0 in 1967, 5.6 in 1970. By 1973 dental decay decreased by 50 % to 4.3 and in 1988 it was 0.9 (Barnard and Sivaneswaran 1990). This outcome compares favourably with the WHO goal for 12 year olds were to reach a DMFT of 1 by the year 2000. The DFMT rate for 12 year old children in NSW in 2007 was 0.8.

A special feature of water fluoridation is that it reduces the social inequalities in caries experience (Slade et al 1996). In New South Wales children living in unfluoridated areas have significantly higher dental decay rates than those living in fluoridated areas despite the availability of fluoride toothpaste (Armfield 2005).

The advantage of water fluoridation is that the entire community benefits from the preventive measure, regardless of age, socioeconomic level, educational achievement, individual motivation or the availability of a dental workforce.

As early as 1958, the World Health Organisation recognised the importance of water fluoridation and has repeatedly endorsed the fluoridation of drinking water as a desirable public health policy based on numerous scientific studies carried out throughout the world. As a result of the oral health and economic benefits it confers, water fluoridation has also been endorsed and recommended by more than 150 scientific, health and political organisations throughout the world including the

National Health and Medical Research Council of Australia (NHMRC). In fact the Centers for Disease Control rates water fluoridation as amongst the Top 10 Public Health Measure of the twentieth century alongside the eradication of poliomyelitis and smallpox. The NHMRC has recently conducted extensive reviews of recent literature on fluoride and health and concluded that water fluoridation at optimal levels remains the most effective measure for reducing dental caries (NHMRC 2007). Numerous organisations both nationally (AHMAC, 2004) and internationally (FDI *et al*., 2006) have published contemporary policies urging the universal implementation of water fluoridation. Communities that have ceased water fluoridation have a demonstrated increase in dental caries experience.

References

Spencer A.J. (1986) Contribution of fluoride vehicles to change in caries severity in Australian adolescents Community Dent Oral Epidemiol 14:238-41

Barnard PD, Sivaneswaran Shanti (1990)
Oral health of Tamworth schoolchildren 24 years after fluoridation. Abstract 9. J Dent Res 69: 934(April) 1990

Armfield J (2005). Public Water Fluoridation and Dental Health in New South Wales. Aust New Zealand Journal of Public Health. 29: 477-483

Slade GD, Spencer AJ, Davies MJ, Stewart JF (1996)
Influence of exposure to fluoridated water on socioeconomic inequalities in children's caries experience. Community Dent Oral Epidemiology. 24:89-100

Centres for Disease Control and Prevention (1999). Fluoridation of drinking water to prevent dental caries. MMWR. 48(41): 933-40.

National Health and Medical Research Council (2007)
A systematic review of the efficacy and safety of fluoridation. Part A: review of methodology and results.

Australian Health Ministers' Advisory Council (AHMAC) National Advisory Committee on Oral Health (2004): *Healthy mouths healthy lives: Australia's National Oral Health Plan 2004-2013*. Adelaide: South Australian Department of Health. Available at: http://www.adelaide.edu.au/oral-health-promotion/resources/public/pdf_files/oralhealthplan.pdf

FDI World Dental Federation, International Association for Dental Research and World Health Organization [FDI, IADR and WHO] (2006): *Call to action to promote dental health by using fluoride,* 17–19 November 2006. Geneva: FDI World Dental Federation and World Health Organization. Available at: http://www.who.int/oral_health/events/oral%20healthc.pdf (accessed April 13, 2009)

2. Legislative Framework

Legislation providing for water fluoridation in New South Wales is described as permissive or enabling legislation. The legislation, first passed in 1957 (Fluoridation of Public Water Supplies Act 1957), permits the Director-General of Health to define the conditions when fluoride may be added to a water supply. The Act provides for the establishment of the Fluoridation of Public Water Supplies Advisory Committee with the power to initiate and refer to the Minister proposals concerning the addition of fluoride to public water supplies. The Fluoridation of Public Water Supplies Regulation 2007 under the Fluoridation of Public Water Supplies Act 1957 deals with the procedures for keeping records of the addition of fluoride, analysing the water for fluoride content, qualifications of the operators, as well as precautions to be taken by water supply authorities to protect operators.

This Code of Practice includes generally technical material, which has not been specified in the Act or in the Fluoridation of Public Water Supplies Regulation 2007. The material in this Code therefore either forms part of the regulatory framework which water supply authorities that fluoridate are required to follow, or is part of an advisory guide to water utilities as to the source of other relevant material or legislation (such as that governing occupational health and safety).

The NSW Department of Health recognises that water fluoridation, when implemented, must be effectively managed to achieve maximum oral health benefits and to minimise any risks associated with excessive exposure to fluoride. The aim of this Code is to achieve best practice in the establishment and operation of fluoridation plants in New South Wales, in order to meet the technical, occupational health and safety and environmental requirements of the relevant legislation. It applies to all new and existing plants in New South Wales and it is the responsibility of all fluoridating water utilities to ensure that they comply with this Code.

There are potential aesthetic, health and environmental risks associated with the use of fluoridation chemicals. These risks need to be effectively managed. The application of risk control measures should be applied systematically to all identified risks based on a hierarchy of control.

The Fluoridation of Public Water Supplies Act and the associated Regulations and this Code are the key documents for the communication and implementation of this risk control strategy. This Code of Practice is a supporting document to the Fluoridation of Public Water Supplies Act and associated Regulations prepared by Department of Health to assist water utilities in interpreting and complying with the Act and Regulations. This Code of Practice will be updated from time to time as considered necessary by the NSW Department of Health in consultation with key stakeholders.

The NSW Department of Health is committed to improving the oral health of all members of the New South Wales' population and continues to strongly support water fluoridation as an important public health policy.

3 Structure of the Code of Practice document

This Code covers a number of areas. Within each area there will be statements of the *outcomes* required within those areas. These *outcomes* are the fundamental intent of the controls required in this Code, and as such, should remain the focus of water supply authorities at all times.

Under these *outcomes* will be listed various minimum standards that are considered necessary to achieve the required outcomes. All *minimum standards* must be complied with unless NSW Health has approved otherwise.

Simple compliance with these *minimum standards* however, does not relieve the fundamental requirement for a water utility to focus on achieving the stated *outcomes*. Compliance with the *minimum standards* and achievement of the stated *outcomes* are the basis on which NSW Health will assess whether a water utility meets the requirements of the Fluoridation Act and Regulations.

In some places there will be *guide notes* that are inserted to more fully explain a specific requirement. These *guide notes* may also include suggestions for improving performance or reducing risk beyond the minimum standard requirements. Compliance with the guide notes is not mandatory, however the guide notes provide further clarification, record lessons learnt from past experience, and give an indication of current best practice.

Within this document:

3.1.1 Required outcomes are printed in bold typeface.

3.1.1.1 Minimum standards are listed under an outcome in italic typeface.

Guide notes are indented under the minimum standards in plain typeface.

4 Application and approval to fluoridate

4.1 New Applications to Fluoridate a Water Supply

4.1.1 Systematic and appropriate risk control measures are in place at each fluoridation facility within NSW to minimise the potential for over and under dosing of fluoride

4.1.1.1 A water utility shall obtain approval from NSW Health prior to fluoridating any water supply.

The process for a water utility to gain an approval to fluoridate is set out in Appendix A which contains the application protocol, and form. The process includes the initial application, the detailed specification and design of the fluoridation plant, through to commissioning of the plant.

As part of the approval process, NSW Health considers any request for subsidisation of the capital cost of fluoridation plant works in accordance with its current subsidy policy.

4.1.1.2 A water utility shall not commence fluoridating until formally approved to do so by the Director-General of Health and all conditions imposed by the Director-General have been complied with.

The formal Instrument of Approval from the Director-General of Health will specify:

- The name of the water utility
- The water supply to be fluoridated
- The fluoridation plant name and location
- The design water flow range to be treated.
- The allowable fluoride concentration operating range
- The plant fluoride concentration operating target dose rate
- The fluoridating agent(s) that can be used
- Any conditions of approval (eg the water utility shall not permanently cease fluoridation without the express approval of NSW Health).
- Any additional plant-specific requirements.

4.1.1.3 A water utility must not commence fluoridation of a water supply prior to the consumers within that supply area being given adequate warning of the commencement date.

It is important that consumers are aware of the intention to fluoridate, both in terms of keeping the public informed, and to prevent excessive intake of fluoride by those who may currently be taking fluoride tablets.

4.2 Fluoridation Plant and Water Supply System Upgrades

4.2.1 Initial design risk control measures shall not be degraded through subsequent modifications of the fluoridation plant and/or the water supply system.

4.2.1.1 For any water supply system capacity upgrade or major fluoridation plant upgrade, NSW Health must be consulted in advance and the water utility must submit a new Application to Fluoridate form (refer to Appendix A).

Where a water utility replaces equipment items within a fluoridation plant, without changing the sizing of the equipment or negatively impacting on any existing control measures (eg. interlocks etc) then NSW Health need not be informed.

It is good practice however to maintain a record of all changes made to the fluoridation plant (eg. in a plant register, or via maintenance management systems).

4.2.2 Relevant staff of a water utility have an awareness of the key design risk control measures to prevent over and under dosing of fluoride.

4.2.2.1 The water utility shall display a current copy of the Instrument of Approval at the plant, and provide relevant staff with easy access to a copy of this Code of Practice.

A visible "approval document" helps maintain staff awareness of key control limits on the fluoridation plant design and that NSW Health has a direct interest in its operation.

The Code of Practice provides a useful educational tool and easy reference source.

4.3 Permanent Cessation of Fluoridation of a Water Supply

4.3.1 The community receives water that is fluoridated to the optimal level so that oral health is not compromised.

4.3.1.1 A water utility shall not permanently cease fluoridating a water supply without the written approval of NSW Health

This requirement does not refer to short-term stoppages due to breakdowns or maintenance work – refer to Section 11

5 Design controls for fluoridation facilities

5.1 General Design Criteria

5.1.1 The design of the fluoridation plant shall ensure it can consistently achieve an overall accuracy of within ± 5% of the required fluoride target dose rate over the full water flow rate range approved by NSW Health. For example, to consistently achieve between 0.95 to 1.05 mg/L of fluoride in the treated water for a target of 1.00 mg/L F.

5.1.1.1 The fluoridation chemical feeding equipment shall be designed to dose fluoride within ± 5% of the target dose rate specified in the Director-General's Instrument of Approval over the full water flow rate range approved by NSW Health.

5.1.1.2 Water flowmeter(s) must be provided to measure and integrate the water flow, and to pace the fluoride dosing equipment where the plant design calls for such, over the full water flow rate range approved by NSW Health.

A flow meter must be provided to measure the water flow. This is critical to the accuracy and reliability of the whole process. Where possible the use of electromagnetic flowmeters is recommended as they can achieve an accuracy of ± 1-2% of rate over a large turn down range.

5.1.2 The design of the fluoridation plant shall ensure reliable automatic operation. That is, it must reliably stop and start with the water flow being dosed.

5.1.2.1 Two discreet physical indications of water flow shall be 'hard' wired in series, either directly or via PLC (programmable logic controller) coding, in the control loop for starting and stopping of the fluoridation plant. Where practicable one indication shall be from upstream of the fluoride injection point and one shall be downstream.

Reliance on a single primary flow sensing device (eg. flow switches, flowmeter etc) can significantly increase the risk of overdosing, as a fault/failure could lead to the fluoridation plant continuing to dose after the water flow has actually stopped. The use of two devices in series should significantly reduce this risk, as it would require both devices to give false positive readings at the same time. The failure of one of the devices will stop the fluoridation plant dosing when it should, but this is a much more acceptable situation than overdosing which could create an acute health risk – refer Section 11 for short term stoppages. In selecting the most appropriate flow sensing devices care should be taken to ensure they are reliable and durable for this duty.

Use of flow sensing devices, which are remote to the fluoridation plant via telemetry, may have a higher risk of failure.

5.1.2.2 All key components of the fluoride dosing system shall be electrically interlocked to ensure total fluoride dosing system shutdown on the failure of any individual equipment item.

It is good design practice for discrepancy alarms and interlocks to be provided where possible to minimise the possibility of overdosing. A risk assessment of the possible causes of overdosing should be carried out on the plant design and, where feasible, appropriate interlocks and alarms designed into the system. This will minimise both, the risk of overdosing occurring, and the length of time for which the condition exists before plant staff intervention. This assessment should be documented, stored, and made available upon request.

The key components would include stop/start/pacing signals, feeders, dosing pumps, solution transfer pumps, solution tank level signals, mixers, dilution water pumps etc.

The failure of any key component should result in alarms being generated and operational staff responding.

5.1.2.3 Any solution water supply shall have a backflow prevention device fitted upstream of where the fluoridating agent is diluted (eg mixing tanks) or injected (eg dosing pumps). Where relevant the device should comply with the current Australian Standard.

It is important that fluoridating agent is not syphoned backwards into the solution water system should a failure of the solution water system occur. This possibility could cause problems to other equipment, create a health hazard, or result in an environmental release. In some situations this can be achieved simply through use of an air gap.

5.1.3 The design of the fluoridation plant shall minimise the risk of overdosing due to human error wherever possible.

5.1.3.1 The maximum physical dosing capacity of the fluoridation chemical feeding equipment shall be limited by design to a maximum value equivalent to 110% of the operating target dose rate specified in the Director-General's instrument of approval at the maximum water flow rate approved by NSW Health.

5.1.3.2 It shall be made physically impossible for any component of the fluoridation feeding or control equipment to be manually plugged into standard electrical outlets for continuous operation.

It is not uncommon for dosing pumps, electrical controls etc at small plants to be wired with standard single or three phase power plugs to facilitate removal for maintenance by non-electrical staff. Unfortunately, in terms of overdosing risks, this significantly increases the reliance on the human factor as the equipment could be easily left operating continuously independent of the water flow.

5.1.3.3 Any manual mode (or 'test') switch for the fluoridation chemical feeding equipment shall not permit permanent selection (eg spring loaded switches) and must return to the off position when released to prevent unattended manual operation.

Any manual operation via PLC/SCADA control modes shall include a "hard" coded timer (i.e. not changeable by operators or maintainers) that will turn the fluoride pumps off. The timer shall be set at a maximum of five minutes unless otherwise approved.

Manual operation of equipment needs to be carefully controlled as it is totally reliant on the human factor. For example the ability to plug a dosing pump directly into a power outlet and operate it manually creates a high risk of overdosing should the plant flow stop and the operating staff be unaware of it, or if they simply forget to turn it off.

This requirement is focused on the design of local control panels. Where PLC/SCADA (supervisory and data acquisition) systems are provided then there is a clear risk of overdosing of fluoride if the dosing pumps were to be left in any remote manual or semi-manual control mode. Although the use of a fixed timer reduces this risk, the water utility may need to consider other risk management controls in the PLC and SCADA software to minimise the risk of the plant overdosing particularly when there is no water flow. The PLC/SCADA controls should form part of the risk assessment discussed under section 5.1.2.2 above.

In addition the water utility should have an appropriate change management procedure to cover any changes to the PLC and SCADA programming.

The approach to be taken in some instances may need to be negotiated with NSW Health.

5.1.4 The design of the fluoridation plant shall provide plant operational staff with all that is required to measure and control the fluoridation process (and equipment) accurately and consistently in a timely manner.

5.1.4.1 The plant design must provide the ability to measure:
- the instantaneous water flow
- the total amount of water treated and fluoridating agent used over a 24 hour period (for sodium fluoride saturator or batching systems, this shall be calculated)

The calculation of instantaneous and average 24 hour calculated doses shall not have errors greater than ± 5%

The use of large storage tanks, inappropriately designed drop test tubes, and poor choice of integrated water flow units can significantly increase measurement errors to a point where they become meaningless for daily process control.

Not providing plant operators with the ability to accurately monitor their plant performance is counter productive and only increases risk to the water utility and consumers.

5.1.4.2 All necessary local indications shall be provided to allow the operator to assess whether the process and equipment are running satisfactorily.

Not providing plant operators with the ability to accurately monitor their plant and equipment performance is counter productive and only increases risk to the water utility. Local indicators which need to be considered would include water flow, integrators, fluoridating agent feed rate, pressure and level indicators, storage levels, equipment status, alarms, ammeters, hours run, etc.

5.1.5 The design of the fluoridation plant shall provide a safe working environment and facilitate safe working practices to protect both plant operations staff and the public (refer also to Section 6).

5.1.5.1 Where hydrofluosilicic acid is used electrical control cubicles for the fluoridation plant shall be located so as to minimise deterioration due to corrosion and to minimise the need for staff to enter the fluoridation plant room or specific areas where fluoridation equipment is installed.

This requirement is focused on minimising the need for entry into the fluoridation plant room or the plant site for operational and maintenance staff, and reducing risk to the fluoridation process due to breakdowns from increased corrosion problems (particularly plants using hydrofluosilicic acid), as well as improving general asset life of the control equipment. Where dedicated fluoridation plant rooms are provided, it is suggested that the control cubicles should be in a separate room beside the room containing the fluoridating agent dosing equipment. The two rooms would have separate entry doors, a window in the common wall but no inter-connecting door or other means for air to pass between the rooms (eg unsealed electrical conduits or chases). Glass is not to be used for the window as it will be etched and frosted by acid fumes. The location/orientation of the control cubicles and fluoride dosing equipment should allow operators to have a clear view of the dosing equipment when operating the control panel.

5.1.5.2 The installation (eg. relative locations, mounting height, all round access etc.) of all equipment, valves, controls and access points shall facilitate easy access for all expected operational and maintenance requirements.

Careful consideration needs to be given to the finished physical layout of equipment within the fluoridation plant room (ie. the sum of the design and the installation phases) so that safety risks are minimised. This includes providing clear access to equipment for both operational duties as well as for maintenance staff. For example, not creating trip hazards, or locating items which people may walk into

or hit their head on, locating all valves and controls such that they are easily accessible and operated, etc.

5.1.5.3 Where a dry fluoridating agent is used there must be an appropriate dust extraction system(s) to prevent escape of powder into the fluoridation room and to maintain an acceptable breathing atmosphere. The dust extraction equipment shall operate from the time the bags are opened to when the bags are unloaded into the storage hoppers.

The design of the dust extraction systems should take into account the total process from when the bags are unloaded into storage hoppers, powder transport from the hoppers to the feeders and from the feeders into the dosing solution.

In some situations the use of two dust extraction systems may need to be considered – one for the bag loading and hopper equipment, and one for the atmosphere in the fluoridation room.

5.1.5.4 Where a dry fluoridating agent is used the design of the fluoridation plant room shall remove any potential for build up of powder from air deposition over time wherever possible.

The design of the fluoridation room should ensure as far as practicable:

- smooth ceilings and walls coved to the floor (eg. brick walls would need to be rendered smooth) and painted with gloss paint of a suitable colour which clearly reveals any dust,
- where practicable no or minimum horizontal or gently sloping surfaces such as window ledges or steel beams,
- smooth cement floor (but including some appropriate preparation to provide a non slip surface eg steel trowelled incorporating carborundum) sloped to a drain or sump located adjacent to a wall,
- use of flush surfaces where practicable (eg. windows and doors flush with walls, design of internal structures and equipment mountings etc.)
- use glass brick to provide natural light rather than windows

5.1.5.5 Where hydrofluosilicic acid is used the associated corrosive fumes shall be removed from the fluoridation plant room via mechanical ventilation. Venting of fume sources (eg. internal storage tanks) to an appropriate outside location through a suitable absorption filter or water trap.

Hydrofluosilicic acid is quite corrosive and will give off acidic fumes, which will both affect the atmosphere in the fluoridation plant room as well as significantly increasing corrosion rates of equipment in the room. Firstly the source of fumes from any permanent internal storage tank should be minimised through sealing of the tank, extending the vent outside the building, and putting a water seal on the tank overflow outlet (if the bunded area is internal to the room). Similarly drop tubes and pressure relief lines etc need to be enclosed and piped back to the main storage or day tanks. Secondly an acid resistant exhaust fan should be installed to remove the fumes from the fluoridation plant

room. The location of the fan and room vents should be chosen to maximise cross flow ventilation of the room. Venting from storage tank and day tank are required to be exhausted through suitable absorption filters located at accessible positions for maintenance. A water trap arrangement can also be used to effectively remove the acidic gases, but it should be designed with a suitable float valve to automatically maintain a set water level. The design should also allow operators to easily inspect and drain the tank when needed.

5.1.5.6 The fluoridation room shall be designed to allow easy cleaning and removal of spilt fluoridation chemical through hosing down of the lower walls and floor. Refer to Section 7 below concerning requirements on the fate of this water.

A tap and hose should be provided in the fluoridation plant to facilitate cleaning and decontamination of spilt fluoridating agent as required. If any liquid waste is collected in a bunded area then a sump should be provided to allow complete removal via a sump pump. The location of the sump shall not require access into the bunded area to operate, and preferably should be at an accessible edge of the bunded area if feasible.

5.1.5.7 Where a dry fluoridating agent is used, the design of the plant shall minimise the need for any manual handling. Where manual handling is appropriate the design shall minimise the number of lifts required, the amount of bending, and the distance and height through which bags are lifted.

The design should consider where needed the use of hand operated pallet forklifts, the matching of the height of the fluoride loading floor with the tray of the delivery truck, use of self raising pallet systems to maintain the same 'lifting' level if bags are taken off a pallet for loading into the storage hopper – this minimises the need to bend further the emptier the pallet becomes.

5.1.5.8 Access to the fluoridation room or specific areas where the fluoridation equipment is installed shall be restricted through provision of a security locking system.

Control of access to the fluoridation chemicals and dosing equipment is an effective control measure to minimise risks to untrained staff and the public, as well as minimising the potential for unauthorised changes to the fluoridation dose rate.

5.1.5.9 Appropriate signage shall be provided to indicate the presence of the fluoridating agent, and that authorised entry only is permitted.

Signage is required under various legislation (OH&S Act 2000, and associated Regulations) depending on the chemical and quantities stored.

5.1.5.10 Fluoride shall not be allowed to flow to lagoons where supernatant is returned to the head of the works.

It is not uncommon for general drainage from chemical handling areas etc to flow to sludge lagoons as a way of providing emergency containment. In the event of a major spill this arrangement can lead to overdosing of the treated water if the plant returns its supernatant to the head of the works. This requirement refers primarily to handling of fluoridating agent spillages and does not apply to fluoridated treated water used to backwash filters.

5.1.5.11 The plant design shall allow for any requirements identified under Section 6 of this Code.

5.1.6 The design of the plant shall minimise the risk of fluoridating agents escaping to the environment (refer also to Section 7).

5.1.6.1 Where a liquid fluoridating agent is used then appropriate bunding shall be provided to contain any spillage. The design of bunding must facilitate the safe removal of any spillage.

Design of environmental containment should take into consideration the potential spillage volumes during delivery and unloading, the maximum volumes stored on site, the volume that may spill if the dosing pump suction or delivery pipe work should fracture.

Apart from being easier for operational staff, the provision of accessible pump out sumps to allow effective removal of spills can also be an important safety requirement.

5.1.6.2 Where dry fluoridating agents are used powder should not be allowed to escape from the fluoridation room to the external atmosphere.

The use of doors with rubber seals and airtight windows should be considered. The use of dust extraction should effectively deal with this issue.

5.1.6.3 The location and design of absorption trenches shall not allow fluoride to be carried into a water supply well or be a hazard to stock or local wildlife.

The use of absorption trenches should be considered a last resort for disposal of concentrated fluoride spillage. Complete containment via bunding and/or small containment tank(s) is preferred over uncontrolled release to an absorption trench.

5.1.6.4 The plant design shall allow for any requirements identified under Section 7 of this Code.

5.1.7 The fluoridation plant complies with all legislative requirements.

5.1.7.1 The water utility shall ensure the fluoridation plant complies with all legislative requirements.

The Fluoridation Act, Regulation and Code of Practice do not contain or reference all legislative requirements that a water utility may have to comply with in the design, construction and operation of a fluoridation plant (for example building codes). The responsibility for identification of, and compliance with, relevant legislative requirements lies with the water utility.

5.2 Description and specific requirements for typical fluoride feed systems

Typically four generic types of fluoride dosing systems are in use. Generic fluoridation plant process and instrumentation diagrams are contained in Appendix D. The choice of which to use includes issues such as size, availability of fluoridating agent, costs, staffing availability/limitations, ease of operation, management limitations etc. The minimum requirements for each of these four are described below:

5.2.1 Dry fluoridating agent feed systems

5.2.1.1 Dry fluoride feed systems shall include a dust extractor system, a bag loader or a vacuum loading system, a storage/feed hopper, a volumetric or gravimetric dry feeder, a dissolving tank with mechanical stirrer, a weight loss system to monitor the weight of fluoridating agent used, a potable or filtered dilution water source, and a positive displacement solution transfer pump (if not gravity fed).

5.2.1.2 For this type of system a direct dust extraction capability from the bag loader when it is opened for manually filling the storage hopper must be available. Where a vacuum bag loading system is used an appropriate dust extraction system integrated with the storage hopper shall be provided.

5.2.1.3 The storage hopper must have sufficient capacity for between 48 to 72 hours operation at the maximum water flow rate approved by the Director-General of Health.

The 72 hours hopper capacity is required where maximum water flow rate is less than 15 ML/d and the hopper capacity can be reduced down to 48 hours as the maximum water flow rate increases to more than 30 ML/d.

5.2.1.4 The dry feeder, tank solution level, mixer, and transfer pump must be electrically interlocked to ensure total fluoride dosing system shut down.

5.2.1.5 Where sodium silicofluoride is used, a water softener shall be provided if the service water hardness exceeds 200mg/L as $CaCO_3$.

5.2.2 Fluoride solution feed systems

5.2.2.1 Fluoride solution feed systems shall include two batching tanks with mechanical mixers, a make-up water meter, a potable or filtered make-up water source, a graduated calibration tube, and a metering pump with pressure relief and a loading valve on the delivery side of the pump.

5.2.2.2 Each batching tank must have more than 24 hours and up to a maximum capacity of 36 hours operation at the maximum water flow rate approved by the Director-General of Health.

5.2.2.3 The solution tank and the metering pump must be electrically interlocked to ensure total system shut down when the tank is empty.

5.2.3 Fluoride saturator systems

5.2.3.1 Fluoride saturator systems shall include a saturator tank with granular support media, a system to transfer granular sodium fluoride from bag into saturator tank, a make-up water meter, a potable or filtered make-up water source, a graduated calibration tube, a filter strainer and a metering pump with pressure relief, back pressure / anti-siphon valve and flow switch on the delivery side of the pump.

5.2.3.2 Where make-up water hardness exceeds 25 mg/L as calcium carbonate, a water softener shall be provided.

If the make-up water is too hard then operating problems due to precipitation of calcium fluoride may cause operational problems and result in variation in the treated water fluoride concentration

5.2.3.3 The saturator tank must incorporate the ability to visually check the level of undissolved fluoridating agent in the tank.

5.2.4 Hydrofluosilicic acid dosing systems

5.2.4.1 Hydrofluosilicic acid dosing systems shall include either:
For small plants a direct feed arrangement from carboys/drums, a weighing platform for the acid container, a graduated calibration tube, a metering pump with pressure relief and a backpressure / anti-siphon valve on the delivery side of the pump, and a potable or filtered dilution water source if dilution is needed to fully disperse the added fluoride before the water reaches the closest consumer, or
For larger plants a bulk storage tank, a day tank, weighing platform for the day tank, a graduated calibration tube, a metering pump with pressure relief diaphragm pressure gauge and a backpressure / anti-siphon valve on the delivery side of the pump, and a potable or filtered dilution water source if dilution is needed to fully disperse the added fluoride before the water reaches the closest consumer.

The use of dilution water improves dispersion at the injection point, improves safety and reduces environmental risk should the dosing line rupture between the fluoride dosing room and the injection point. Raw water should not be used for dilution as it may create a health risk due to by-passing of other treatment processes on site (filtration and disinfection).

5.2.4.2 Transfer of Hydrofluosilicic acid from bulk tank to day tank shall be initiated manually and stop automatically. The transfer may be by pump or gravity as appropriate and shall incorporate a fail-safe motorised valve on the storage tank outlet and full storage measurement in the day tank. Interlocks shall be provided to automatically stop the transfer prior to overflow of the day tank. The day tank must have more than 24 hours and up to a maximum capacity of 36 hours operation at the maximum water flow rate approved by the Director-General of Health

Should an overdosing incident occur the requirement for manual instigation of transfer from the storage tank to the day tank effectively limits the potential overdose volume to that of the day tank rather than that of the storage tank.

The use of the fail-safe motorised valve on the tank outlet with interlocks to the transfer pump and full storage level in the day tank are focused on preventing spillage due to human error.

5.2.4.3 A diaphragm type pressure gauge followed by a back pressure / anti siphon valve shall be provided on the discharge side of the metering pumps.

This valve is generally required for positive displacement metering pumps to provide accurate metering. It is also required to prevent the possibility of siphoning of fluoride through the dosing pump into the treated water when the plant is off, which could result in an overdosing incident. Where a dilution water supply is used this valve can also be used to minimise the possibility of back flow of water into the fluoride day tank.

The pressure gauge is required to facilitate the setting of the back pressure / anti-siphon valve.

On larger dosing systems the use of an external pressure relief valve and pulsation dampener upstream of the pressure gauge should also be considered to help protect the dosing pipe work from the pressure peaks and vibration often associated with positive displacement pumps, and from any downstream blockages that might occur. To further reduce the risk of siphoning and to reduce the possibility of spillage from pipe breaks while the plant is off, the use of a fail-safe motorised valve on the outlet of the day tank which is interlocked with the dosing pump operation should be considered.

5.2.4.4 Flushing points before and after the metering pumps shall be provided to allow safe maintenance.

The sudden release of stored pressure after the metering pumps is a key safety risk. The provision of well designed flushing points on both the suction and delivery sides of the metering pumps gives operators and maintainers the ability to safely flush water through the pumps and pipe work, release the high pressure trapped between the metering pump and the back pressure/anti siphon valve, and drain the pipe work prior to carrying out any maintenance.

5.2.4.5 Carboys, drums, day tanks, indoor bulk storage tanks, and graduated calibration tubes should be sealed and vented back to the bulk storage tank, or directly to the outside of the fluoridation plant building.

5.2.5 Fluoride Dosing Pipework

5.2.5.1 Where pipework needs to be painted to protect against UV damage it should be painted the colour Magenta P11 to AS 2700S.
Self adhesive pipe markers with the words sodium fluoride solution/ sodium silicofluoride solution/ hydrofluosilicic acid as appropriate and directional arrows shall be provided along the pipe at not more than 3 metres apart or at change of direction.

6 Occupational Health and Safety

6.1 Primary Requirement

6.1.1 The water utility shall provide a safe working environment and safe working practices for both plant operators and untrained staff/public.

6.1.1.1 The water utility must comply with the (NSW) Occupational Health and Safety Act 2000 and regulations made under it from time to time (the OH&S legislation)

The OH&S legislation will impact all aspects of the fluoridation plant, including design, operational and maintenance procedures, training, auditing, and record keeping. Water supply authorities need to regularly review the requirements of the OH&S legislation to ensure compliance. It should also be noted that at the time of issue of this Code there is a proposed move to nationally uniform OH&S legislation by the end of December 2011.

In the area of safety, and the handling and storage of dangerous goods, the OH&S legislation will have precedence over the Fluoridation Act, Regulation and Code of Practice. If clarification is required in these areas then Work Cover NSW will provide the defining interpretation. On this basis no other minimum standards are stated under this section. Particular and specific requirements under OH&S legislation should therefore be referred to, and the following should be considered only as general information, rather than being conclusive as to other regulatory requirements.

The following guide notes in this section of the Code however provide a basis for a water utility to assess what control measures it should employ to manage occupational and safety risks associated with fluoridation systems. The issues and control measures discussed are focussed on meeting some of the key elements of the OH&S legislation. They are in no way exhaustive, and the use of these control measures in no way infers that this is sufficient to comply with the OH&S legislation.

The issues and control measures discussed are presented under the following dot points:

- The water utility should carry out and document a site- specific safety hazard risk assessment covering all aspects associated with the design and operation of the fluoridation plant. Where risks are identified appropriate control measures (based on the hierarchy of controls) should be implemented.

Based on the hierarchy of controls hazards should be eliminated wherever possible, followed by use of engineering controls. Fluoridation plant designers should only rely on personal protective equipment as a risk control measure as a last resort.

For large and complex designs, the involvement of a range of people in the hazard assessment (eg plant operators, managers and technical experts etc) may provide an improved end result over that achieved by one person. Such hazard assessments, if needed, should be done as part of the design and commissioning processes for new plants.

The hazard risk assessment for the fluoridation plant and the effectiveness of implemented control measures should be reviewed on a regular basis.

- The water utility should control access to the fluoridation plant and equipment in order to minimise the risk of untrained staff or public being injured.

The fluoridation plant site should be sufficiently secured to minimise the risk of unauthorised entry. These areas should be kept locked to prevent unauthorised entry.

In particular the carrying out of maintenance work needs to be controlled to prevent injury to maintenance staff. Determining control measures under this requirement should normally be considered at the same time as those required for protecting the process from being impacted. Best practice may involve the use of some form of work permit system that includes a systematic hazard risk assessment of the work to be done.

In this regard the operator and the maintenance staff should assess the hazards together and agree on any special controls required while the work is being carried out (eg isolation of the storage tank, draining or release of pressure in dosing pumps and lines, mechanical and electrical isolation, use of personal protective equipment, not working alone, etc). The degree of control required may also reflect the knowledge and training of the maintenance staff (eg. are they experienced internal staff, under long term maintenance contracts, or a “one off” contractor who has never previously been to the plant etc).

- The water utility should ensure standard operating procedures required by this Code include all relevant safety requirements.

- The water utility should ensure the plant operators are adequately trained as to the hazards associated with the fluoridating agent, and should ensure a current Material Safety Data Sheet for the fluoridating agent is easily available to staff on site at all times.

- The water utility should ensure the atmosphere in any area where the fluoridating agent is stored or used is acceptable for staff to work in. For dry fluoridating agents the fluoride dust concentration should not exceed the recommended exposure limit specified by the National Occupational Health and Safety Commission.

At the time of issue of this code the current recommended exposure limit is 2.5 mg/m^3. These exposure limits are however called up by the OH&S Act and those documents, rather than this Code, must be referenced for current information.

Compliance with this requirement will generally require separate dust extraction for the fluoridation plant room and any powder bag loader. If the water utility is concerned about air quality, air sampling and analysis can be performed. Experience to date indicates that routine air testing is not required where fluoridation plants are operating as designed. For hydrofluosilicic acid plants exhaust fans should be used to ventilate the fluoridation plant room. This will not only benefit the air quality for staff but should also reduce corrosion rates due to acidic fumes.

- The water utility should ensure operators are supplied with appropriate personal protective equipment, and that operators are trained in its use.

When selecting appropriate PPE consideration should be given to the following items:

- elbow length impervious rubber or plastic gloves,
- long sleeve shirt, trousers, and full length impervious rubber or plastic apron or, as an alternative, a disposable full suit system,
- impervious rubber or plastic boots,
- for plants using dry fluoridating agents, a full face mask with type 3 respiratory filters (as per AS/NZS 1715), or as an alternative, a chemical goggle and a half mask with P3 type respiratory filter (as per AS/NZS 1715)
- for plants using liquid fluoridating agents, a full face shield or splash proof safety goggles.

Where respirators are used it is important that they are changed regularly and that adequate stocks of filters are kept on site. Irrespective of condition filters should be changed at least as frequently as every 13 weeks.

- The water utility should provide adequate routine washing and emergency eyewash/shower decontamination facilities at the fluoridation plant site using a potable water supply.

Emergency eyewash/showers should be available where ever fluoridating agents are stored and handled. The water supply to these units should be permanently connected. The supply pipe work should

not create additional risks (eg burns due to pipe work being exposed to the direct sun etc).

When handling fluoridating agents PPE, and clothing can become contaminated, particularly in plants using dry fluoridating agents. It is important that PPE, and clothing in particular, is routinely cleaned and kept free of contamination due to the fluoridating agent (eg rinsing of rubber/plastic equipment, washing of clothing etc).

Care should also be taken in preventing any fluoridating agent contamination being carried into other parts of the plant where staff/public frequent, such as control rooms, lunchrooms, vehicles etc. This may necessitate changing clothing after handling the fluoridating agent.

Similarly operators should be aware of the importance of effectively removing any fluoridating agent on their hands. The use of soap and nail brushes after contact with dry fluoridating agents is suggested.

7 Environmental Safety

7.1 Primary Requirements

7.1.1 The environment is protected from impact due to the fluoridation plant.

7.1.1.1 The water utility must comply with the Protection of the Environment Operations Act 1997 (PEO Act) and other environmental protection legislation or regulations made from time to time

The PEO Act and other environment protection Acts and Regulations may impact all aspects of the fluoridation plant, including design, operational and maintenance procedures, training, auditing, and record keeping. Water supply authorities need to regularly review the requirements of these Acts and Regulations to ensure compliance.

In the area of protection of the environment these Acts and Regulations will have precedence over the Fluoridation Act, Regulation and Code of Practice. If clarification is required in these areas then the Department of Environment Climate Change and Water (DECCW) and Work Cover NSW will provide the defining interpretations. On this basis no other minimum standards are stated under this section. Specific requirements under legislation administered by those authorities should therefore be referred to, and the following should be considered only as general information, rather than being conclusive as to other regulatory requirements.

The following guide notes in this section of the Code however provide a basis for a water utility to assess what control measures it should employ to manage environmental risks associated with fluoridation systems. The issues and control measures discussed are focussed on meeting some of the key elements of the Acts and Regulations involved. They are in no way exhaustive, and the use of these control measures in no way infers that this is sufficient to comply with these Acts and Regulations.

The issues and control measures discussed are presented under the following dot points:

- The water utility should carry out and document a site- specific environmental hazard risk assessment covering all aspects associated with the design and operation of the fluoridation plant. Where risks are identified appropriate control measures (based on the hierarchy of controls) should be implemented.

Wherever possible hazards should be eliminated, followed by use of engineering controls. Reliance on procedural controls alone should be a last resort.

Where feasible the involvement of a range of people in the hazard assessment (eg plant operators, managers and technical experts etc) may provide an improved end result over that achieved by one person. Such hazard assessments should be done as part of the design and commissioning processes for new plants.

The hazard risk assessment for the fluoridation plant and the effectiveness of implemented control measures should be reviewed on a regular basis.

- The water utility should ensure the fluoridation plant and equipment is designed and operated to both minimise the risk of fluoridating agent spills or leaks and to contain any spills or leaks should they occur.

The fluoridating agent should be stored in a designated storage area separate from other chemicals. Chapter 6A of the Occupational Health and Safety Regulation 2001 (administered by Work Cover NSW) specifies various requirements for the storage of fluoridating agents, such as bunding, signage, and licensing.

In designing a fluoridation plant, locating all plant components that contain concentrated fluoridating agent (including the feeding equipment) within the storage bund area may be an effective way of reducing risks of contamination to the environment.

Where powdered fluoridating agents are used the bag loading equipment and the fluoride plant building atmospheres should be contained and filtered. If powder is spilt then it should be removed either by hosing down, or by vacuuming. Sweeping is not recommended.

The plant design must also take into consideration the risks associated with fluoridating agent transport and unloading, which can be substantial. Drainage of the unloading area may be needed.

Where procedural controls are to be used they should be included in the routine operational SOPs.

Where appropriate an emergency response plan should also be developed (refer to Section 10.3)

- The water utility should control access to the fluoridation plant and equipment in order to minimise the risk of untrained staff or public causing a fluoride spill to the environment.

The fluoridation plant site should be sufficiently secured to minimise the risk of unauthorised entry. These areas should be kept locked when unattended to prevent unauthorised entry.

In particular the carrying out of maintenance work needs to be controlled to prevent accidental release of fluoride to the environment. The control measures under this requirement should be developed at the same time as those required to protect the plant from poor maintenance. Best practice may involve the use of some form of work

permit system that includes a systematic hazard risk assessment of the work to be done.

In this regard the operator and the maintenance staff should assess the hazards together and agree on any special controls required while the work is being carried out (eg isolation of the storage tank, draining or release of pressure in dosing pumps and lines, temporary bunding, etc). The degree of control required may also reflect the knowledge and training of the maintenance staff (eg. are they experienced internal staff, under long term maintenance contracts, or "one off" contractor who has never previously been to the plant etc).

- The water utility should prepare, document and implement an environmental waste disposal plan for fluoridating agent spills and leaks, contaminated fluoridating agent and fluoridating agent containers.

The options for disposal of fluoridating agent containers varies from returning them to the supplier, engagement of a contaminated waste disposal contractor, local waste tips, to that of internal disposal on site by burial. Concentrated fluoride powder is poisonous to wildlife and thus care must be taken with some disposal options. The plan should follow the waste fluoridating agent and containers to their final disposal irrespective of whether private waste disposal contractors are employed or not.

- The water utility should ensure standard operating procedures required by this Code (refer to Section 10.2) include all relevant environmental control requirements.

8 Control of fluoridating agent

8.1 Procurement of Fluoridating Agent

8.1.1 Any impurities in the fluoridating agent shall not cause health problems for consumers or result in non-compliance with the Australian Drinking Water Guidelines. Physical characteristics and variations in strength should not significantly increase risk of reliably maintaining the required fluoride concentration in the treated water.

8.1.1.1 The water utility shall develop and use a suitable chemical specification for purchasing the required fluoridating agent. The latest American Waterworks Association standard specifications for the various fluoridating agents are to be treated as a minimum requirement.

Metals are the main impurities of health significance to be found in fluoride chemicals, particularly with hydrofluosilicic acid where the levels of various metals can vary significantly.

The presence of moisture in powdered chemicals can lead to unreliable feeder operation. The level of insoluble matter can increase turbidity levels in the final water.

The following specification requirements are provided for consideration.

Commercially Available Product	Sodium Fluoride (NaF)	Hydrofluosilicic Acid (H2SiF6)	Sodium Silicofluoride (Na2SiF6)
Product purity % by weight	97-99 (dry basis)	20-30	98-99 (dry basis)
Moisture % by weight	max 0.5		max 0.5
Insoluble matter % by weight	max 0.6		max 0.5
Heavy metals % by weight as lead*	max 0.04	max 0.02	max 0.05
Hydrogen fluoride (HF) % by weight		max 1.0	

*These levels ensure that at a fluoride ion dose of 1.00 mg/L the maximum concentration of metals added to the water would be in the order of 1 µg/L expressed as lead. The Australian Drinking Water Guidelines set a guideline value for lead of 10 µg/L.

Water supply authorities should include the requirement for regular full chemical analysis by suppliers in supply contracts. It is also good practice to periodically obtain independent chemical analysis.

8.2 Storage of Fluoridating Agent

8.2.1 Fluoridation plants shall not run out of fluoridating agent.

8.2.1.1 A minimum of 3 months storage of fluoridating agent shall be maintained.

The supply risk is a function of a number of issues including the quantities involved, transport distance, procurement strategy and general availability of the agent. Thus for some plants more than three months storage may be warranted.

For larger plants where the supply risks are low, long-term procurement contracts are maintained, and the cost of storage infrastructure significant, NSW Health will consider reducing this requirement.

8.2.2 Fluoridating agents are appropriately stored to minimise deterioration.

8.2.2.1 Dry fluoridating agents must be stored in a secure dry environment.

When bags of powdered fluoridating agent become damp or wet they can be very difficult to use in the fluoridation equipment, often leading to increased maintenance and variable fluoride concentrations in the treated water. In more extreme circumstances the bags can become unusable and would need to be disposed of. In some situations the use of room heaters can minimise such problems.

9 Measurement of fluoride in the treated water

9.1 Sample requirements

9.1.1 A representative sample of treated water that directly reflects the real time dosing performance of the fluoridation plant shall be available at all times.

9.1.1.1 The sampling point location should be far enough downstream of the fluoride injection point to ensure the fluoride is well mixed, but prior to any service reservoir or tank if possible.

For good control the plant operator needs to be able to directly relate the measured fluoride level to plant settings at a given point of time, in order to know how much to adjust the dosing settings. If the sample point is too far downstream, or if the sample is from or after a service reservoir then this becomes more difficult.

Pipe wall effects can impact the sample quality. It is good practice to use a stainless steel insertion probe, particularly if the sample point is also used for other parameters such as microbiological indicators.

Where long sample lines are used it is good practice to carry out regular checks to ensure the sample line is not affecting the sample water quality (eg. compare results taken from each end of the sample line).

9.2 Analytical requirements

9.2.1 A reliable method for determining fluoride concentration in the treated water shall be provided on site at all times.

9.2.1.1 An appropriate bench area shall be provided at, or in close proximity to, the fluoridation plant to allow routine fluoride concentration analyses to be performed.

The area should have adequate bench space to leave the analytical equipment appropriately set up. It will require a sink with both water supply and waste, and sufficient storage for consumables (glassware, chemicals, spare parts etc.). If possible the area should not be exposed directly to sun or high temperature extremes – air conditioning is preferred. It is good practice to store samples and reagents at low temperature (2-8 degrees Centigrade).

9.2.1.2 Unless otherwise approved the ion selective electrode method shall be used for determining the fluoride concentration in treated water. The method should conform to that described in the latest edition of Standard Methods for the Examination of Water and Wastewater or as described in Appendix E.

The ion selective method is preferred as it is reliable, less technique sensitive, and less impacted by interfering substances. If an on-line meter is installed, it should be used as an added safety feature to send a warning signal to the operator for attention if it detects a fluoride concentration of more than 1.5 mg/L. The operator may take the daily reading from an on-line meter where it can be demonstrated to operate reliably to the satisfaction of NSW Health and NSW Office of Water.

9.2.1.3 The minimum requirements for equipment and reagents to carry out analyses are:

- *An ion selective meter that can be used for fluoride and temperature probes, and that can display in millivolts (and preferably fluoride concentration), and degrees Celsius as required.*
- *Fluoride selective electrodes (either a combined electrode, or separate measuring and reference electrodes)*
- *Temperature probe (for measuring temperature of sample being tested)*
- *A magnetic stirrer with insulated top, moveable arm stand with probe holder for fluoride and temperature probes, and Teflon coated stirrer bars*
- *Laboratory plastic ware (beakers, measuring cylinders and sample/storage bottles)*
- *Timer and thermometer*
- *Reagents (total ionic strength adjuster, and electrode filling solution)*
- *Calibration standards (0.20 and 2.00 mg/L standard fluoride solutions,)*
- *A quality control standard solution (1.00 mg/L)*

Appropriate spare equipment/parts should be available on site such that measurement capability should not be lost for more than a day or two due to failures. Where a water utility makes up or dilutes its own solutions then additional facilities to those above will be required and normal laboratory good practice should apply.

Only plastic beakers, sample bottles etc should be used for fluoride samples as the use of glassware may lead to lower results due to fluoride interacting with the glass.

If the plant operators also need to measure pH then there is an advantage in using an identical meter to that used for fluoride probes in that it in effect provides a backup meter for both parameters.

9.2.2 The calibration standards are accurate, the quality of the total ionic strength adjuster and electrode filling solutions and the operation of the fluoride meter are reliable.

9.2.2.1 Appropriate regular quality assurance checks and balances are in place to ensure the accuracy and reliability of fluoride measurements in the treated water.

Whether the fluoride standards and chemical reagents are bought or made up by a water utility it is good practice to carry out regular

quality assurance checks. Simple checks such as keeping track of batch numbers, age of the chemicals, comparison of results when changing from one batch to another, asking for quality assurance documentation from the manufacturers etc, all help to give confidence in the fluoride results obtained.

Similarly keeping calibration records including the slope and sensitivity readings on the meter display can help identify whether a fluoride meter/electrodes have changed in performance and will require maintenance or replacement. If requested NSW Health can assist in the development of these checks.

9.2.3 All operating staff at a fluoride plant follow the same procedure when calibrating the fluoride meter and analysing fluoride samples.

9.2.3.1 The water utility must develop, train, and implement standard operating procedures (SOPs) for carrying out calibration of the fluoride meter, and for routinely determining the fluoride concentration in a treated water sample. All operators must be competent in carrying out these SOPs.

The use of SOPs is a clear outcome of integrating quality management principles into routine duties. The use of pictures in SOPs can be quite useful and effective. If requested NSW Health can assist in the development of these SOPs. A sample SOP is attached as Appendix E.

9.2.4 The potential for incorrect fluoride results due to temperature differences between the calibration standards and the treated water samples is minimised.

9.2.4.1 The analysis procedure should ensure the fluoride calibration standard(s) and the treated water sample are at the same temperature before proceeding with the analysis. Standard solutions and samples that have been stored in a refrigerator must be brought to the same temperature (eg room temperature is satisfactory) before analysis.

A significant error can occur when the meter has been calibrated using fluoride standards at a different temperature to that of the treated water sample. The error can be as large as 2% per degree of temperature difference.

10 Plant operation and process control

10.1 Fluoridation plant operating targets

10.1.1 The fluoridation plant is operated to maintain a consistent fluoride concentration through out the distribution system.

10.1.1.1 The water utility shall

- *Use a fluoride operating target of 1.00 mg/L in treated water, unless otherwise specified by the Director-General of Health in the Instrument of Approval.*
- *set a target that, over a calendar year, greater than 95% of all routine fluoride samples (both treated water and distribution) fall within the fluoride concentration operating range of 0.90 to 1.50 mg/L, unless otherwise specified by the Director-General of Health in the Instrument of Approval.*

These two targets are the default requirements unless NSW Health approve otherwise.

The fluoride target is specified as a concentration in the treated water rather than a dose rate in order to allow for any background level of fluoride present. Fluoride occurs naturally and may be present in the raw water. Fluoride may also be present due to recirculation of filter backwash supernatant to the head of the filtration plant as treated water (containing fluoride) is normally used for backwashing of filters. It is the responsibility of the water utility to ensure any fluoride already present is taken into account when determining the required dose rate for the fluoridation plant. In some situations this may need to be checked and documented on a routine basis

One important issue for a water utility is how a failure to dose (or under dosing) due to equipment breakdown might be handled in determining the 95% compliance of all samples. A short-term stoppage will not appreciably affect the oral health benefit. However NSW Health expects a water utility to operate in a professional and competent manner and such stoppages should not occur on a frequent basis. Consequently NSW Health considers the non-compliance allowance of 5% of samples over a year to be reasonable.

However, should a particular situation arise where either, the water utility believes the monitoring results do not adequately reflect the plant performance, or, there has been a significant failure to dose due to largely uncontrollable problems (eg damage to plant from fire etc) then NSW Health will consider an exemption from normal compliance targets upon request.

10.2 Routine operational requirements

10.2.1 The fluoridation plant reliably achieves the required fluoride concentration in the treated water on a continuous basis with no over or under dosing.

10.2.1.1 The water utility shall carry out daily plant inspections and checks to assess whether the process performance has been satisfactory, and in particular whether any significant overdosing has occurred which would require emergency action to be taken.

Regular plant inspections are necessary to ensure effective process control (eg. target fluoride dose = instantaneous fluoride dose via drop tests = calculated average daily fluoride dose), to identify whether equipment is operating normally (eg. pressure and level readings), and to identify the need for maintenance (eg. leaks, change in sound and vibration of operating pumps, mixers etc).

10.2.1.2 The water utility shall maintain a daily record (irrespective of any approved change to the daily inspection requirement) of:

- *The volume of water treated*
- *The quantity of fluoridating agent added over the same time period*
- *The corresponding average calculated fluoride dose*
- *The fluoride analysis result from the treated water sample taken during this time period*
- *The stock of fluoridating agent on hand*

This information shall be recorded on either the standard forms attached in Appendix B (Form 2 for solution feed systems, or Form 3 for dry feed systems, and Form 4 for the treated water analysis) or on a site-specific plant log sheet. The records may be in paper or electronic form but must be maintained by the water utility (refer to Section 13).

It is the responsibility of the water utility to ensure the fluoridation process is adequately monitored and maintained such that any discrepancy, equipment reliability issue, or unacceptable variability in the final fluoride concentration is quickly identified and effectively rectified.

10.2.1.3 The water utility shall ensure that the fluoridation plant and equipment is adequately maintained to achieve reliable operation.

There are various strategies used to manage maintenance. Good practice would encourage the use of routine condition monitoring/assessment, preventative maintenance, critical spares inventory, and reliable maintenance records.

10.2.1.4 For fluoride saturator systems specifically the level of fluoridating agent in the saturator must not be allowed to fall below 150 mm above the support media.

10.2.2 Fluoride concentrations reaching consumers in the distribution system match the treatment plant operating target.

10.2.2.1 Unless otherwise approved by NSW Health the water utility shall collect and analyse a minimum of two samples that are well separated in the system per week. The results shall be recorded on Form 4 (refer Appendix B) or on a site-specific form. The records may be in paper or electronic form but must be maintained by the water utility (refer to Section 13).

10.2.2.2 Unless otherwise approved by NSW Health the water utility shall send a duplicate of one of its distribution water samples to the Division of Analytical Laboratories (Water Chemistry Laboratory) within the first week of each month. A NSW Health Drinking Water Monitoring Program label is to be attached to the sample (either an Allocated Chemical or an Allocated Fluoride label type). The fluoride result obtained by the water utility shall be recorded on the label.

This sample provides both quality assurance on analyses carried out by the water utility, as well as an independent assessment of fluoride levels across NSW. The results will be available on the NSW Drinking Water Database.

10.2.3 All operating staff at a fluoride plant follows the same procedures when carrying out routine operational duties.

10.2.3.1 The water utility must develop, train, and implement standard operating procedures (SOPs) for carrying out routine operational duties within the fluoridation plant. All operators must be competent in carrying out these SOPs

The use of SOPs is a clear outcome of integrating quality management principles into routine duties. The use of pictures in SOPs can be quite useful and effective. The SOPs should cover routine daily inspections, management of fluoridating agent (eg. topping up of day tanks, hoppers, saturators, ordering new stocks etc.), process control decisions, dose corrections, and record keeping.

10.2.4 The fluoridation plant and equipment shall not be operated by unqualified persons.

10.2.4.1 Only qualified operators shall operate the fluoridation plant and equipment. Access to the fluoridation plant and equipment shall be controlled to minimise the risk of over or under dosing of fluoride into the treated water from incorrect operation of the fluoridation equipment, or damage to the facility, from unauthorised persons.

The design and installation of the fluoridation plant should minimise the risk of damage to equipment due to vandalism. The plant design should

minimise the risk of accidental damage to equipment such as dosing lines, valves etc. where feasible.

The fluoridation plant should be kept secured when unattended to prevent unauthorised entry. Entry to the fluoridation plant by untrained persons (staff and public) needs to be controlled both for protection of the process and for their own safety.

Maintenance work needs to be carefully controlled to prevent impacts on the fluoridation process. The responsibility lies directly with the water utility and plant operator(s) to ensure maintenance staff do not impact or put the fluoridation process at risk or put them or the environment at risk – refer Sections 6 and 7. Determining control measures under this requirement should normally be considered at the same time as those required for safety management. Best practice would involve the use of some form of work permit system that includes a systematic risk assessment of the potential impact on the fluoridation process from the work to be done.

In this regard the operator and the maintenance staff should assess the risks together and agree on any special controls required while the work is being carried out (eg work carried out while water flow is off, maintenance staff will not switch dosing equipment on or off for testing without the knowledge of the operator). The degree of control required (eg. whether maintenance staff are left unsupervised or not) will depend on the knowledge and training of the maintenance staff (eg. are they experienced internal staff, under long term maintenance contracts, or "one off" contractor who have never previously been to the plant etc). However, irrespective of what control measures are put in place maintenance staff shall not be allowed to operate the fluoridation plant. In some circumstances it may be beneficial for key maintenance staff to obtain the Fluoride Plant Operators Certificate.

10.2.4.2 The water utility shall ensure that it has a sufficient number of qualified people available to enable operation of the fluoridation plant at all times. A minimum of two qualified people is required.

The number of qualified people required will depend on the particular staffing arrangements used by a water utility (eg. single operator, team based etc). As a minimum two qualified operators are required to ensure periods of sickness, annual leave, weekends, and other issues such as training and meetings are covered.

It is also recommended that the fluoridation plant operator's supervisor (or other appropriate manager) obtain the operators qualification in order to provide a detailed awareness of requirements under the Fluoridation Act to more senior relevant management of the water utility (as well as providing operational support in an emergency).

10.3 Emergency response requirements

10.3.1 Consumers should not receive fluoride concentrations over 1.5 mg/L. Any over or under dosing incidents are quickly identified and effectively managed to minimise any impact on consumers (Appendix C – Form 5 & 6)

10.3.1.1 The water utility shall develop an emergency response plan to minimise (or preferably prevent) fluoride concentrations over 1.5 mg/L reaching consumers in the event of an overdosing incident. The response plan should form part of the water utility's overall emergency management strategy and plans, and must include liaison with the local Public Health Unit (refer to Fluoride Communication Protocol flow diagram).

In approaching emergency response planning it is suggested that emergency risk management principles be followed. These can be summarised as a cyclic process involving **hazard analysis, prevention, preparation, response, and recovery.**

The options to respond effectively to an overdosing incident are often related to how the distribution system is designed and operated, in particular the location and size of service reservoirs that can dilute small events. The ability to quickly remove water from the system can be affected by environmental considerations such as quantity of water involved and chlorine residual levels. In many cases the most important element is the speed with which an incident is identified. A small amount of careful planning in the design of both the plant and routine operational duties can significantly reduce the impact of an overdosing incident.

NSW Health requires that the water utility liaise with the local Public Health Unit in developing the emergency response plan, and where appropriate in its execution.

The responsibility to respond in an emergency lies primarily with the water utility.

11 Reporting requirements

11.1 Routine reporting and communication requirements

11.1.1 Effective routine communication is maintained between NSW Health and water supply authorities

11.1.1.1 Water supply authorities shall follow the Fluoride Communication Protocol for routine reporting and communication with NSW Health or communication with NSW Office of Water on technical matters. Water supply authorities shall follow Appendix A of this Code of Practice when approval is sought to fluoridate for the first time or to modify an existing plant.

Routine correspondence and enquiries relating to the Code of Practice should be directed to the NSW Health Water Unit. The Water Unit will refer enquiries to Chief Dental Officer for consideration as appropriate. Correspondence should be addressed to:

Manager, Water Unit
NSW Department of Health
PO Box 798
GLADESVILLE NSW 2111

Telephone 02 9816 0589
Fax 02 9816 0377

email: **waterqual@doh.health.nsw.gov.au**

Correspondence and enquiries on technical issues relating to the Code of Practice should be directed to the NSW Office of Water to:

Manager Water & Sewerage
NSW Office of Water
GPO Box 3889
SYDNEY NSW 2001

Telephone 02 82817326
Fax 02 82817353
email: **bill.ho@water.nsw.gov.au**

Fluoride Protocol – Roles and Communication

Organisation	Contact details	Roles and Responsibilities
Water utility		• Report monitoring results to Water Unit (reported electronically or in hard copy: Form 4) and send monthly sample to the laboratory • Report any incidents to the Water Unit (Form 5) • Fluoride overdose response (Form 6)
NSW Office of Water (NOW)	Ph: 02 -8281 7326 Fax: 02 -8281 7353 Email: Bill.ho@water.nsw.gov.au	• Provide technical advice to water utility and other agencies • Approval of Form 1 • Approval of tender specification • Approval of tender acceptance • Inspection of plants for approval to operate • Plant operation support
Public Health Unit (PHU) NSW Health		• Assist water utility with compliance with reporting and monitoring and response to incidents • Follow up any non-compliance with water utility
Water Unit, NSW Health	Ph: 02 -9816 0589 Fax: 02 - 9816 0377 Email: watergual@doh.health.nsw.gov.au	• Confirm monitoring results and frequency • Follow up any non-compliance • Provide technical support • Report on monitoring to FPWSAC
NSW Centre for Oral Health Strategy	Ph: 02 - 8821 4300 Fax: 02 -8821 4302 Email: cohs@swahs.nsw.gov.au	• Provide advice on health questions related to fluoridation • Provide advice on funding for new plants
Fluoridation of Public Water Supplies Advisory Committee (FPWSAC)	C/- Centre for Oral Health Strategy (As above)	• Approve and regulate fluoridation by water utility • Provide advice to the Minister for Health

11.1.2 Routine fluoridation plant performance data is provided to NSW Health in a timely manner.

11.1.2.1 Unless otherwise approved by NSW Health, the water utility shall report to NSW Health within the first week of each month the results of all fluoride analyses carried out for the previous month, that is, results for the treated water samples leaving the fluoridation plant and samples taken in the distribution system recorded on Form 4 (or its equivalent). Where possible this data should be directly entered into the online NSW Drinking Water Database. If this is not possible the water utility must submit a paper copy of Form 4 (or its equivalent) to the NSW Health Water Unit.

The use of the on-line NSW Drinking Water Database provides some additional benefits over paper records in that there is the capacity for a water utility to generate standard reports in electronic form which it can use for internal assessment and management reporting.

11.1.3 Exception reports are provided to NSW Health in a timely manner.

11.1.3.1 The water utility shall advise NSW Health Water Unit in writing within three working days of any:

- *overdosing incident that resulted in the fluoride concentration exceeding 1.5 mg/L in the treated water entering the distribution system,*
- *any failure to fluoridate for a period greater than 24 hours,*
- *any failure to maintain the fluoride concentration above 0.9 mg/L (the minimum fluoride concentration stated in the Instrument of Approval) that extends for a period greater than 72 hours.*

The notification should include details of the incident (extent, times, water volume affected etc), what remedial action has been taken, and what actions the water utility intends to take to minimise the risk of the same event occurring again.

Information gathered over time will assist NSW Health in identifying risks and improvements, which may be relevant to other water supply authorities as well as providing input into future reviews of the Code of Practice.

12 Operator training and qualification

12.1 Training requirements

12.1.1 Fluoridation plant operators are competent to operate a fluoridation plant.

12.1.1.1 A qualified operator is an operator who holds a Fluoride Plant Operator's Certificate issued by NSW Health. All fluoridation plant operators must obtain this certificate.

NSW Health will issue a Fluoride Plant Operator's Certificate to those persons who

(a) Have passed a fluoride training course conducted by NSW Health, or

(c) Successfully completed such other fluoridation training courses as may be approved by the Director-General of Health as being the equivalent of (a).

12.1.1.2 The water utility shall provide on the job training under the direct supervision of a qualified operator in how to operate the fluoridation plant. Unless approval is gained from NSW Health, operators being trained shall not operate the fluoridation plant by themselves and must attend the next available NSW Health training course.

In the normal course of events it is expected that new operators would receive on the job training until they can attend a NSW Health operators training course.

Should an emergency situation arise due to sudden departure of qualified staff NSW Health will consider interim conditional approval to operate for a new operator on a case-by-case basis until the next training course. The water utility would need to provide details of the person's relevant experience, and controls put in place to support that person.

13 Record keeping and availability

13.1 Record keeping requirements

13.1.1 Appropriate records documenting the fluoridation plant performance are maintained.

13.1.1.1 The water utility shall maintain the key records corresponding to the information recorded on Forms 2,3 and 4 for two (2) years. The records may be in electronic or hardcopy form.

Care needs to be taken to ensure electronic records are reliably backed up, and paper records are kept in an appropriate environment that will minimise deterioration.

13.1.1.2 The water utility shall ensure all records created are in an auditable form.

In applying quality management principles it is important that records are traceable to the date they were created and to those who generated the records.

13.1.2 Records of the fluoridation plant performance are available to NSW Health

13.1.2.1 The water utility shall make all records associated with the fluoridation plant available to NSW Health upon request.

14 Quality assurance and auditing

14.1 Audit requirements

14.1.1 The water utility complies with the requirements of the Fluoridation Act, Regulations, and the requirements of this Code of Practice on an on-going basis.

14.1.1.1 The water utility shall carry out and document an audit to assess compliance with the latest version of the Fluoridation Act, Regulation, and Code of Practice on a regular basis. These audits shall be stored and made available to NSW Health on request.

Regular auditing is a key part of quality management principles in that it helps to maintain an initial level of performance, identify risks and associated control measures that may need to be reassessed, and identify opportunities for improvement. It is suggested that this process be carried out every two to three years or when the Code has been changed, which ever is the least.

An important part of the process is the inclusion of all stakeholders (plant operators, supervisors, managers, technical experts, etc) in the analysis of the results and the development of any identified opportunities for improvement. This process is also useful as a training refresher for operating staff as to the requirements of the Code.

14.1.1.2 NSW Health may from time to time carry out an independent audit of the water utility's compliance. The water utility shall provide such assistance as may be required.

Glossary of Terms

COHS
Centre for Oral Health Strategy

Fluoridating Agent
The substance that is added to drinking water to achieve fluoridation. Fluoridating agents include the dry (or powder) fluoridating agents Sodium Fluorosilicate (also called Sodium Silicofluoride) (Na_2SiF_6) and Sodium Fluoride (NaF) as well as "liquid fluoride" or "fluoride acid" Hydrofluosilicic Acid (H_2SiF_6).

Fluoridation
The addition of fluoride to drinking water for the purpose of oral health benefit. Fluoridation involves the controlled addition of a fluoridating agent to a public water supply to increase the fluoride to a level that effectively prevents tooth decay.

Fluoridation Act
The NSW *Fluoridation of Public Water Supplies Act 1957* sets out the composition and functions of Fluoridation of Public Water Supplies Advisory Committee (the Committee). Under the Act, the Committee has powers to approve and regulate fluoridation by public water supply authorities.

Fluoridation Regulation
The current NSW Fluoridation of Public Water Supplies Regulation sets out requirements for risk minimisation, accuracy of dosing, and reporting requirements and refers to detailed requirements under this Code.

Fluoridation Code of Practice
The current NSW Code of Practice for the Fluoridation of Public Water Supplies sets out the details of requirements for risk minimisation, accuracy of dosing, and reporting requirements as required by the Fluoridation Regulation.

Fluoridation Plant
The building and equipment involved in fluoridation of drinking water, including chemical storage areas, dosing and control equipment, safety equipment and any other fixtures used for, or associated with, the purpose of fluoridation.

Guide Note
Guide notes provide explanatory notes to assist water authorities in meeting the required outcomes and minimum standard requirements. They may also include suggestions regarding best practice (i.e. surpassing the minimum standard requirements). Also included in the guide notes, for information, are some requirements covered under other legislation (such as dangerous goods requirements covered in the OH&S Regulation 2001). The guide notes are not legislative requirements under the Fluoridation Act.

Instrument of Approval
The document issued by the Director-General of Health, and published in the Government Gazette, which sets out details and conditions of approval under which a water utility may fluoridate a water supply.

Minimum Standard
Minimum standards are the minimum requirements considered necessary to achieve the required outcomes. Minimum standards are set out in italic font. Achievement of the minimum standard in the Fluoridation Code is a legislative requirement under the Fluoridation Act and Regulation.

PLC
Programmable logic controller

Required Outcome
The required outcomes are the fundamental intent of the controls required in the Fluoridation Code. The required outcome for each section of this Code is set out in bold.

SCADA
Supervisory control and data acquisition

Water Utility
A water utility as defined under the Water Management Act 2000 means (a) a water supply authority (as set out in Schedule 3 of the Act), or (b) a council or county council exercising water supply functions under Division2 of Part 3 of Chapter 6 of the *Local Government Act 1993* or (c) a licensed network operator within the meaning of the *Water Industry Competition Act 2006*

APPENDIX A

Protocol and Application Form 1

For a water utility seeking approval to:

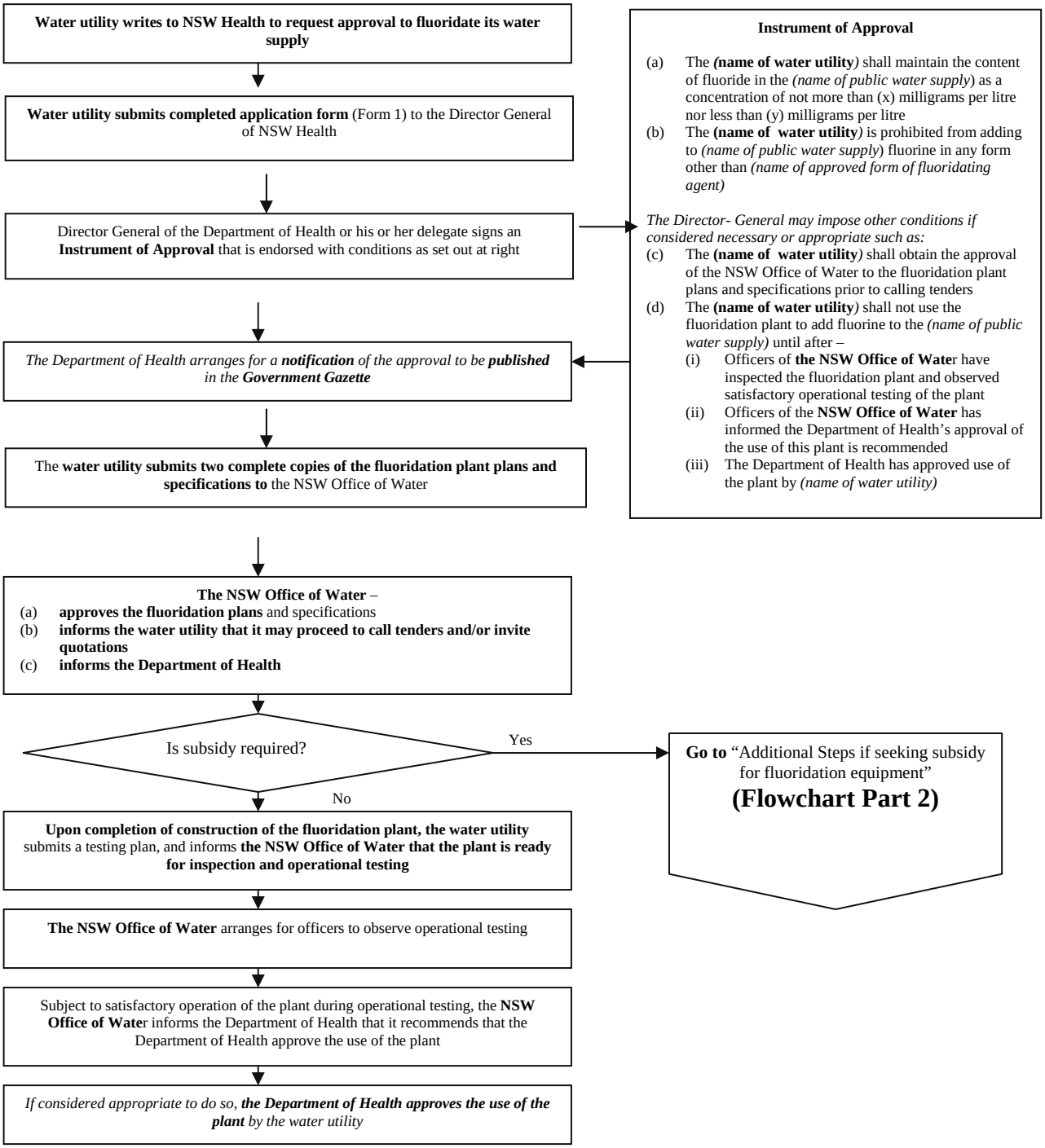
Fluoridate a water supply for the first time

or

Modify an existing fluoridation plant

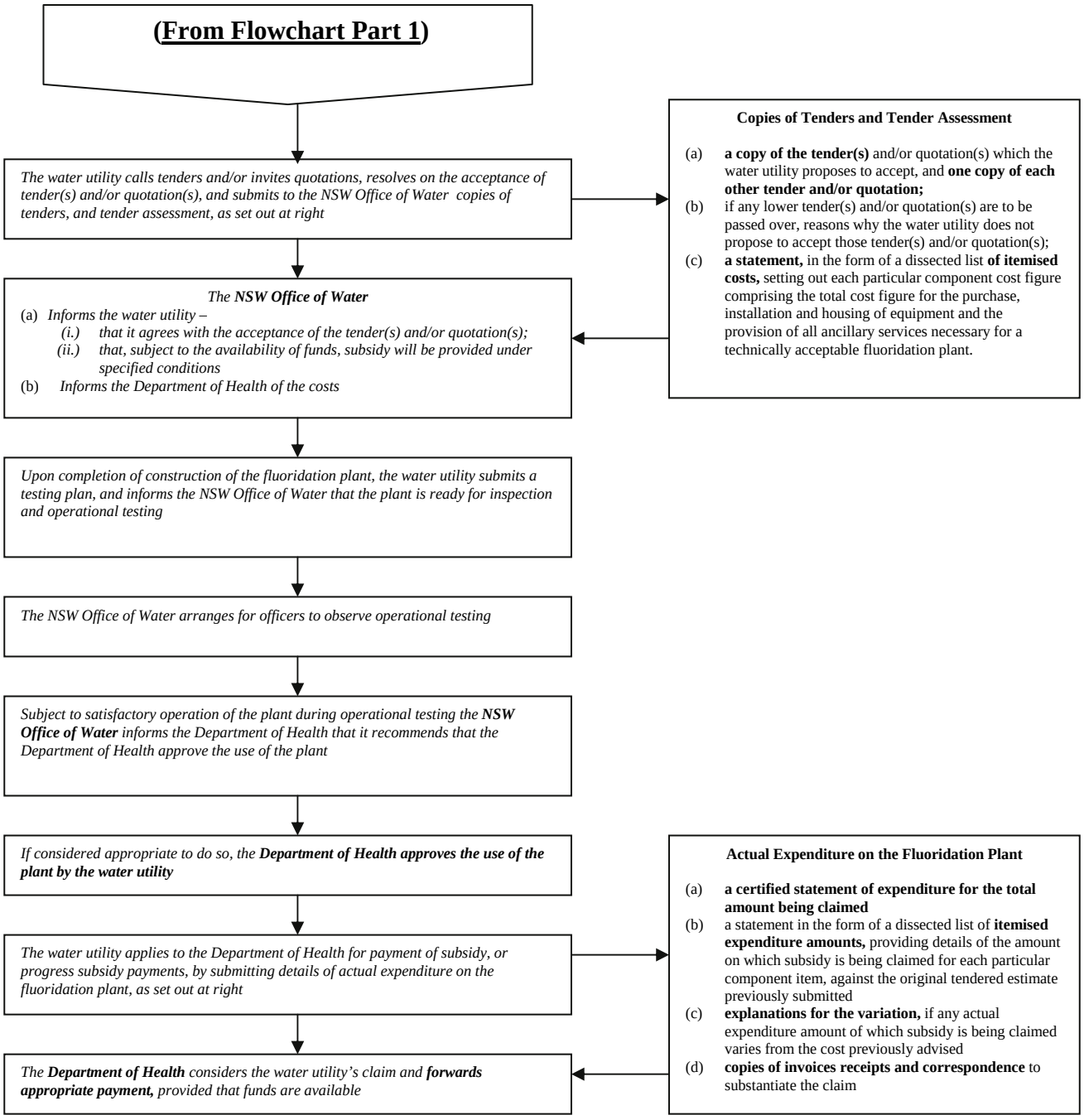
Flow Chart Part 1

Protocol for water supply authorities seeking approval to fluoridate or to modify an existing plant



Flowchart Part 2

Additional Steps if applying for subsidy for fluoridation equipment



Form 1

APPLICATION FORM
(Fluoridation of Public Water Supplies Act 1957)

Application for the approval of the NSW Department of Health under section 6 or section 6A of the Fluoridation of Public Water Supplies Act 1957 to add fluoride to a public water supply.

Please tick relevant boxes below:

Section 6 ☐

Section 6A ☐

Upgrade of existing fluoride system, ie water supply is currently fluoridated. ☐

New fluoride system, ie water supply is **not** currently fluoridated. ☐

To the Director-General
NSW Department of Health
Locked Mail Bag 961
NORTH SYDNEY NSW 2059

Application is hereby made by

_____
(Name of water utility and name of water supply)
for approval for the fluoridation of the water supply in accordance with the accompanying plans and specifications of equipment and installation.

Designing engineer

Name: _____

Address: _____

1. Employee responsible for supervision of addition of fluorine: name: _____

   Qualifications: _____

2. Name of proposed operator or operators:

   _____

   List qualifications of each proposed operator:

   _____

3. Approximate number of persons to be served:

4. Towns and municipalities to be served:

   _____

5. Estimated water consumption in cubic metres per day:

   Min. _____ Avge. _____ Max. ___

6. Instantaneous flow rate at point of fluoridation with plant operating:

   Min. _____ Avge. _____ Max. ___

7. Gravity or pumped supply:

Form 1, p.2.

8. List of other chemicals now used in treatment of supply:

_____

9. What provision, if any, exists for the testing and control of the water supply:

_____

10. Proposed location of fluoridation equipment:_____

11. Location of precise point of fluoridation:

12. Provide a drawing showing the location of the fluoridation plant, the proposed fluoride dosing point, the water flowmeter, fluoride dosing interlock (eg. flow switches)

13. Describe method for controlling the starting and stopping of the fluoride dosing system (including proposed interlocks).

14. Method to be followed in preventing back-siphon age or backflow of fluorine solution into potable water supply serving chemical feeder: _____

_____

15. Name of manufacturer of equipment:

16. Describe method to be used to provide automatic control of the equipment (describe type of meter to be used other hydraulic details pertaining to the automatic control of specific fluoridation equipment not clearly shown on plans).

_____

17. Dry feed fluoridation equipment: capacity in kg/24 hrs with plant operating

Min. _____ Max. _____

18. Solution feed fluoridation equipment: capacity in L/24 hrs with plant operating

Min. Max.

19. Type of toxic dust respirators to be used: _____

20. (a) Details of equipment used for metering quantity of water fluoridated:

_____

(b) Date of installation of metering equipment:

21. Method to be used in testing water for fluoride content:

_____

Signature: _____

Official title: _____

Postal address:

Date: _____

APPENDIX B

Fluoridation records: Forms 2 to 4

Form 2: Daily log sheet for solution feed system

Form 3: Daily log sheet for dry feed system

Form 4: Daily analysis of fluoride ion content

Form 2
(For solution feed system)

DAILY LOG SHEET
(Code of Practice for Fluoridation of Public Water Supplies)

Water Utility _____

Fluoridation Plant Operation Log For The Week Ending

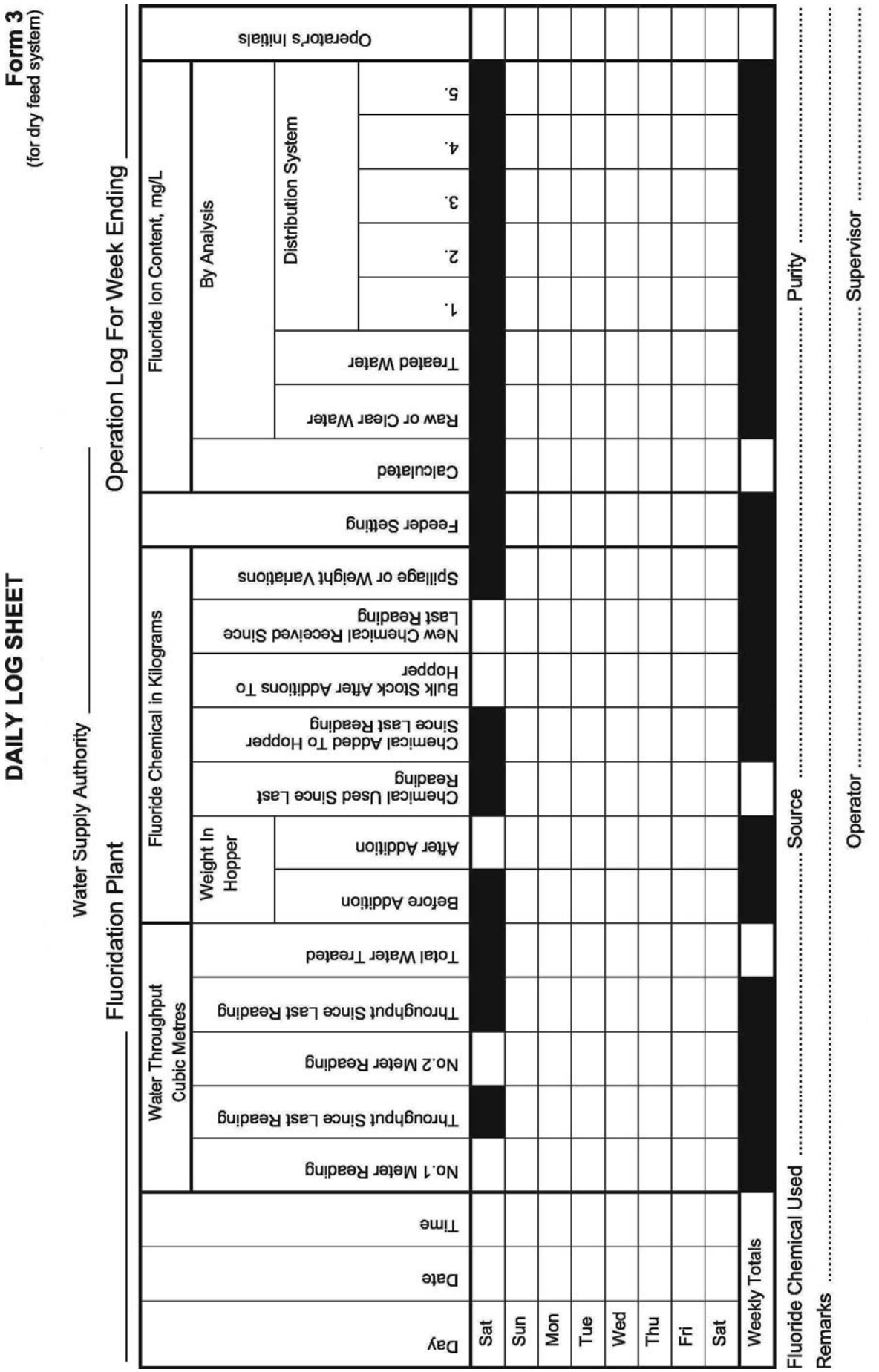
Sun	Mon	Tue	Wed	Thur	Fri	Sat	Weekly Summary	Day
								Date
								Time
								No.1 Water Meter Today
								No.1 Water Meter Yesterday
								Water Throughput
								No.2 Water Meter Today
								No.2 Water Meter Yesterday
								Water Throughput
								Total Water Treated
								No.1 Fluoride Tank Yesterday
								No.1 Fluoride Tank Today
								Usage No.1 Tank
								No.2 Fluoride Tank Yesterday
								No.2 Fluoride Tank Today
								Usage No.2 Tank
								Total Usage
								No.1 Fluoride Tank Additions
								Total In No.1 Tank
								No.2 Fluoride Tank Additions
								Total In No.2 Tank
								Total Additions
								Tank Cleaning Losses
								Unopened Bulk Stock
								Container In Use
								Additions To Stock
								Spillage or Weight
								Total Today
								Feeder Setting
								Calculated
								Raw or Clear
								Treated Water
								1.
								2.
								3.
								4.
								5.
								Operator's Initials

Fluoride Chemical Used .....Source .....Purity .....

Remarks .....

Operator .....Supervisor .....

This form is to be retained by the water utility for two years (do not send to NSW Health)


Form 3
(for dry feed system)
DAILY LOG SHEET
Water Supply Authority
Fluoridation Plant
Operation Log For Week Ending
Day
Date
Time
Water Throughput Cubic Metres
No.1 Meter Reading
Throughput Since Last Reading
No.2 Meter Reading
Throughput Since Last Reading
Total Water Treated
Fluoride Chemical in Kilograms
Weight In Hopper
Before Addition
After Addition
Chemical Used Since Last Reading
Chemical Added To Hopper Since Last Reading
Bulk Stock After Additions To Hopper
New Chemical Received Since Last Reading
Spillage or Weight Variations
Feeder Setting
Fluoride Ion Content, mg/L
By Analysis
Calculated
Raw or Clear Water
Treated Water
Distribution System
1.
2.
3.
4.
5.
Operator's Initials
Sat
Sun
Mon
Tue
Wed
Thu
Fri
Sat
Weekly Totals
Fluoride Chemical Used ..... Source ..... Purity .....
Remarks .....
Operator ..... Supervisor .....

FORM 4

DAILY ANALYSIS OF FLUORIDE ION CONTENT
(Code of Practice for Fluoridation of Public Water Supplies)

Water Utility _____
Water Treatment Plant _____
Month _____ Year _____ Operator's Signature _____

Date	Daily Fluoride Concentration	Weekly Point 1	Point 1 Site code	Weekly Point 2	Point 2 Site code	Other	Sign
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16							
17							
18							
19							
20							
21							
22							
23							
24							
25							
26							
27							
28							
29							
30							
31							

This form is to be completed and, by the first week of the next month, data entered into the NSW Drinking Water Database or a copy of this form forwarded to:

The Clerical Officer
Water Unit, NSW Health
PO Box 798
GLADESVILLE NSW 2111

A copy of this form is to be retained by the water utility for two years.

APPENDIX C

Fluoridation Incident Management: Forms 5 and 6

Form 5: Fluoride Dosing Incident Notification

Form 6: Fluoride Emergency Response Plan

FORM 5

FLUORIDE DOSING INCIDENT NOTIFICATION

TO	The Clerical Officer, Water Unit, NSW Health	**FROM** (contact name)
FAX	02 9816 0377	Water Utility
TEL	02 9816 0589	Water Supply System (treatment plant)
Email:	waterqual@doh.health.nsw.gov.au	FAX
DATE		TEL
PAGES		Email:

Notification of:

- ❑ *Commencement of fluoride dosing* _____ time _____ date
- ❑ *Overdosing incident resulting in fluoride exceeding 1.5 mg/L in the treated water entering distribution system*
- ❑ Failure to fluoridate (greater than 24 hours)
- ❑ *Plant out of operation for repair/maintenance*
- ❑ *Under dosing incident resulting in fluoride below 0.9 mg/L (the minimum concentration in the Instrument of Approval) for greater than 72 hours*
- ❑ Normal fluoride dosing recommenced at _____ time _____ date (following interruption)

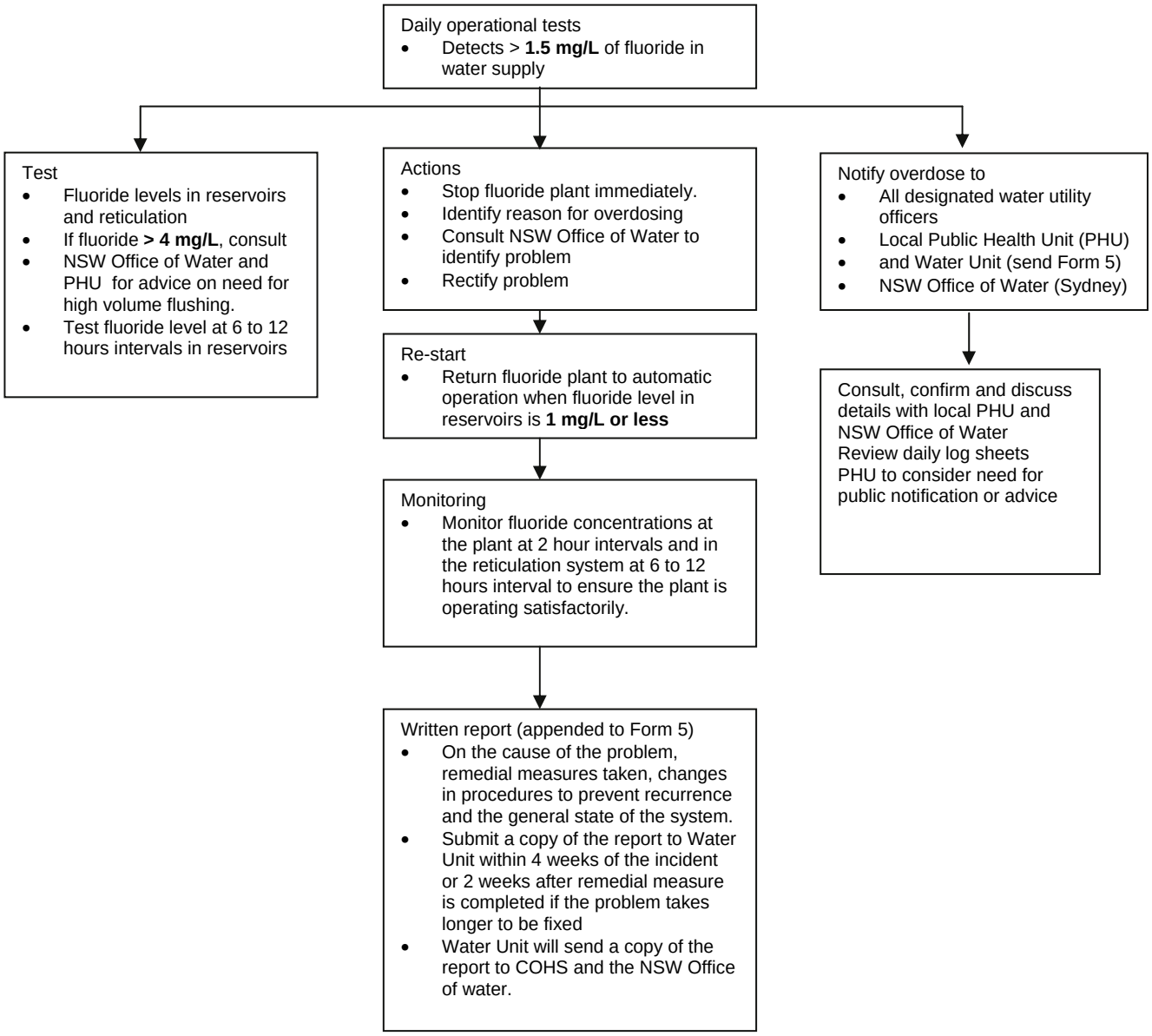
Details:
(include *extent, times, water volume affected, what remedial action has been taken, and what actions the water utility intends to take to minimise the risk of the same event occurring again).*

(Attach additional page if needed)

Submit form within three working days of the fluoride dosing event. A copy of this form is to be retained by the water utility for two years.

Form 6

Fluoride Overdose Response Plan (template guide)



Also note: **NSW Health Response Protocol - Physical and Chemical Quality**
http://www.health.nsw.gov.au/PublicHealth/environment/water/drinking_water.asp

Contact List

	Office Phone	Mobile	Email
Water utility designated officer			
Water utility designated officer			
Water utility designated officer			
Local Public Health Unit			
NSW Health Water Unit	02 9816 0589		waterqual@doh.health.nsw.gov.au
NSW Office of Water (Sydney)	02 8281 7326		Bill.ho @water.nsw.gov.au
NSW Office of Water (Region)			

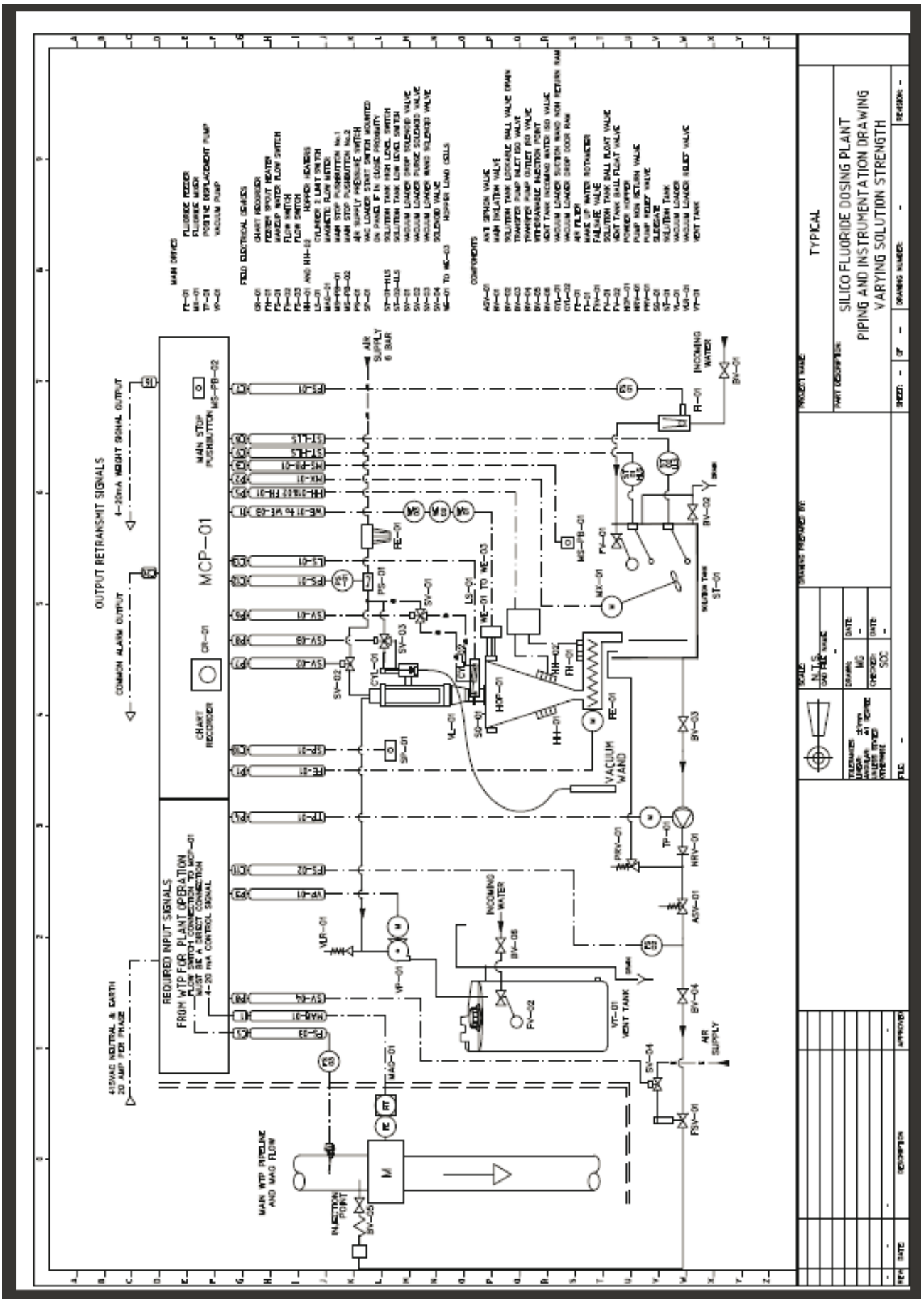
APPENDIX D

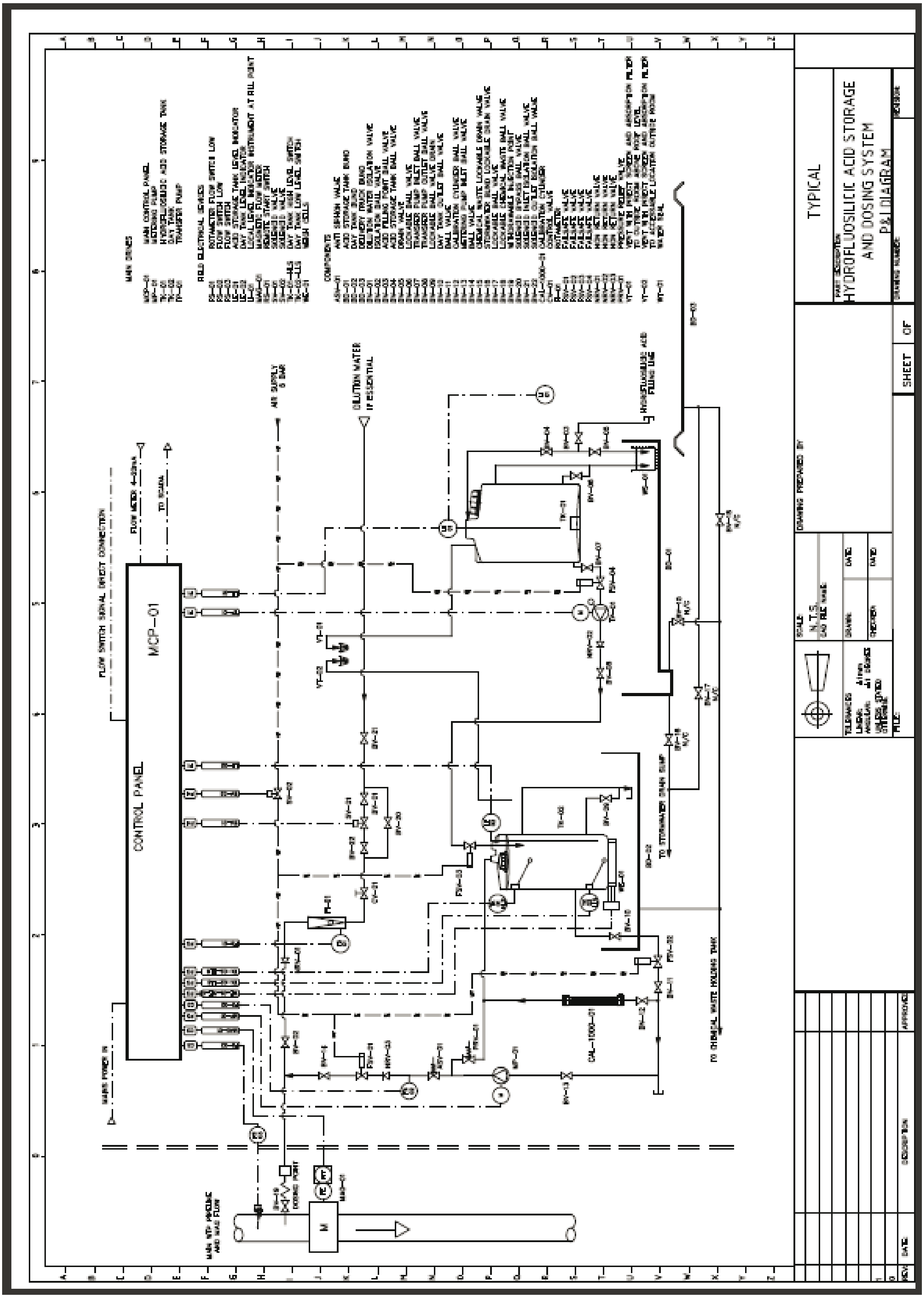
Generic fluoridation plant process and instrumentation diagrams (P&IDs)

A Dry powder fluoride feeding system

B Hydrofluosilicic acid storage and dosing system

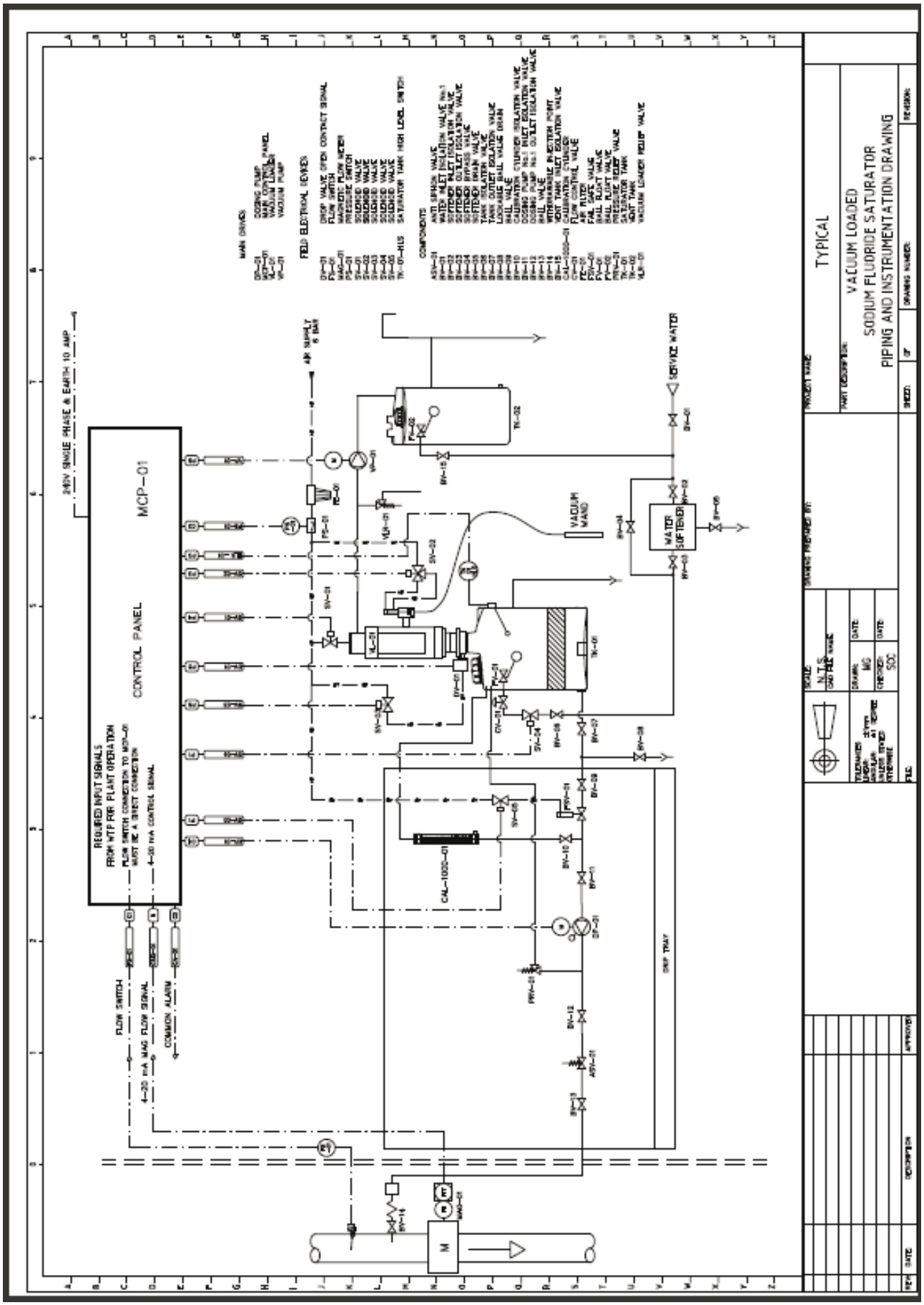
C Fluoride saturator system


TYPICAL
SILICO FLUORIDE DOSING PLANT
PIPING AND INSTRUMENTATION DRAWING
VARYING SOLUTION STRENGTH
MCP-01
OUTPUT RETRANSMIT SIGNALS
REQUIRED INPUT SIGNALS
FROM WTP FOR PLANT OPERATION
VACUUM WAND
VENT TANK
MAIN WTP PIPELINE AND MAG FLOW
INJECTION POINT
AIR SUPPLY
INCOMING WATER



58

NSW Health Fluoridation Code of Practice


TYPICAL
VACUUM LOADED
SODIUM FLUORIDE SATURATOR
PIPING AND INSTRUMENTATION DRAWING
MCP-01
CONTROL PANEL
WATER SOFTENER
VACUUM WAND
DRIP TRAY
FLOW SWITCH
COMMON ALARM

APPENDIX E

Sample standard operating procedure (SOP) for fluoride measurement

Standard Operating Procedure (SOP)

Title: Determination of fluoride in drinking water by the method of ion selective electrode (ISE)

a. Introduction

These procedures are designed to give general instructions on how to perform the determination of fluoride in drinking water. They represent best practice.

Due to the large variety of instruments capable of performing this determination, these procedures cannot give specific instructions on the use of such instruments. The user must refer to and become familiar with the operating manual(s) of the specific instrument used in the plant.

b. Principles

The fluoride electrode has a single crystal of an insoluble fluoride salt at its base. When this sensing element comes into contact with a solution containing free fluoride ions, a potential develops across it and it is measured against a reference electrode immersed in the same solution.

The fraction of free fluoride ions to total fluoride ions in solution is dependent on the total ionic strength of the solution. By keeping the ionic strength high and constant the measured free fluoride ions is proportional to the concentration of fluoride in solution.

The presence of metal ions (e.g. iron and aluminium) causes interferences. The addition of appropriate buffers containing complexing agents limits the effect of interferences.

c Minimum Equipment Requirement

i. Meter: either direct readout or a pH/mV meter with a resolution of 0.1 mV;
ii. Fluoride selective electrodes (either a combined electrode, or separate measuring and reference electrodes);
iii. Magnetic stirrer with electrode holder;
iv. Magnetic teflon coated stir bars ;
v. 12 x 150 or 200 ml, beakers, preferably made of plastic;
vi. De-ionised or distilled water;
vii. Fluoride standards;
viii. Buffer;
ix. 100 ml, measuring cylinder;
x. 5 or 10 ml, dispensing pipette;
xi. 12 x 100 – 250 ml, plastic storage bottle with tight fitting cap;
xii. 4 cycle semi-log graph paper (not required for direct readout meters);
xiii. thermometer.

NB: Combined fluoride electrodes incorporate the ISE and Reference electrodes into a single unit.

d Type of Meters

Two types of meters are available: Direct Readout and pH/mV Readout.

Direct Readout: Once calibrated these instruments display the actual concentration of fluoride in solution.

pH/mV: These instrument display the potential difference in mV between the ISE and the reference electrode. The readings (in mV) for the standards are plotted on semi-log graph paper from which fluoride concentrations for samples are extrapolated.

e Recommended Checks Prior to Analysis

i. The electrolyte level in the reference electrode must be kept between 5 mm and 20 mm below the filling hole. Refill with the solution recommended by the electrode supplier.
ii. Ensure that the level of electrolyte in the electrode is always at least 20mm above the top of the solution being measured.
iii. Ensure that all the filler holes are unplugged prior to measurements. Replace plugs at completion of testing (to ensure free flow of electrolyte).
iv. Wipe the base of the ISE clean with a soft tissue, make sure to remove any crystallised material present.
v. Inspect the base of the ISE. The base should be free of any scratch or other mechanical damage. Replace electrode if damage is present.
vi. If the ISE has been stored dry, immerse it in a solution containing the High Standard for 10-15 minutes before analysis. This conditions the electrode.

f Recommended Calibration Standards

Accurate standards of known fluoride concentration are essential for the proper determination of fluoride in drinking water.

A minimum of two standards are necessary to calibrate the ISE instrument. The fluoride concentration in the High Standard should be close to the upper limits of the sought concentration. The fluoride concentration in the Low Standard should be 1/10th of that of the High Standard.

The most practical standards are:

i. **High Standard**: 2.0 mg/L fluoride
ii. **Low Standard**: 0.2 mg/L fluoride (Note: this standard can be prepared by diluting the High Standard 10 times, i.e. 100 mL High Standard diluted to 1000 mL with de-ionised or distilled water)

Calibration standards should be replaced yearly or when readings of the QC standard are consistently outside acceptable range. Upon receiving a new set of standards, decant at least 100 mL into a plastic storage bottle, cap the bottle tightly and keep in the fridge. These can be used whenever contamination of standards is suspected.

When not in use, keep standards in a fridge. Remove from fridge and allow reaching room temperature before use for calibration.

The above standards can be purchased through the Division of Analytical Laboratories, phone 02 9646 0424.

g Recommended Quality Control Standards

The Quality Control (QC) standards are used to check the meter and procedures. They need to be independent of the standards used for calibration and have to be close to the fluoride concentration sought.

The most practical QC standard is 1.0 mg/L fluoride.

Preferably this solution should be prepared from a stock fluoride solution other than the one used for preparing the calibration standards. This fluoride stock standard should be from a different manufacturer or from the same manufacturer but with a different batch number. This is important to ensure the validity and stability of the stock standard used to prepared the calibration standards

QC standard should be replaced every 12 months or when readings are consistently outside acceptable range. Upon receiving a new QC standard, decant at least 100 mL into a plastic storage bottle, cap the bottle tightly and keep in the fridge. This can be used whenever contamination of the QC standard is suspected.

When not in use, keep QC standard in a fridge. Remove from fridge and allow it to reach room temperature before use.
The above QC Standard can be purchased through the Division of Analytical Laboratories, phone 02 9646 0424.

h The Function of Buffers

Buffers, often abbreviated to TISAB (Total Ion Strength Adjustment Buffer) in fluoride determination have three distinct functions, they:

i. Adjust and maintain constant pH of solution;
ii. Adjust and maintain high ionic strength of solution; and
iii. Free fluoride ions from complexes thus making them available for determination.

The principal cause of error in fluoride determination by ISE is the failure of the buffer to perform one or more of the above tasks.

The strength and hence the volume ratio of sample to buffer are critical factors.

i Recommended Buffers

Two buffers are in common use: **Low Level TISAB** and **High Level TISAB**

Low Level TISAB (also known as **TISAB II**) is recommended only for fluoride concentrations less than 0.4 mg/L and in the absence of iron and aluminium. It is used in the ratio of 1:1, i.e. 50 mL sample and 50 mL buffer.

High Level TISAB (also known as **TISAB IV**) is recommended for general use for samples containing up to 2 mg/L fluoride. It is suitable for samples containing up to 100 mg/L of iron and aluminium. Because of its considerably higher strength, the ratio of buffer to sample can be reduced to 1 in 50, i.e. 2 mL of buffer to 100 mL of sample or standard. It is the recommended buffer for fluoride determination.

TISAB IV can be purchased through the Division of Analytical Laboratories, phone 02 9646 0424.

j Preparation of Buffers

The preparation of buffers involves using hazardous chemicals. It should be attempted only by competent and trained personnel skilled in handling concentrated acids and alkalis. It must be carried out in a laboratory equipped with analytical balances, glassware and pH meter.

Due to the criticality of buffers, it is recommended that they be purchased ready-to-use.

Follow the instruction below to prepare buffers.

i **Low Level TISAB (TISAB II):** To 500 mL of distilled water in a 1L beaker add 57mL of Glacial Acidic Acid and 58 g of reagent grade Sodium Chloride. Allow the solution to cool to room temperature and using a calibrated pH meter adjust the pH of the solution to 5.0 – 5.5 using 5M Sodium Hydroxide. Pour into a 1 L volumetric flask and make to the mark with distilled water.

ii **High Level TISAB (TISAB IV):** To 500 mL of distilled water in a 1 L beaker add 84 mL of concentrated Hydrochloric Acid (36-38%), 242 g of Tris (Hydroxymethyl) Amino Methane and 230 g of reagent grade Sodium Tartrate. Stir to dissolve and allow the solution to cool to room temperature. Pour into a 1 L volumetric flask and make to the mark with distilled water.

k Calibration and Measurements Using Direct Readout Meters

Consult the meter instruction manual to ensure that electrodes are connected properly and all the functions of the meter are understood.

i **Using High Level TISAB IV**

1. Measure 100 mL of the Low Standard, transfer it to a beaker and add 2 mL of buffer.
2. Add a magnetic stir bar to the beaker, rinse electrodes with deionised water, blot them dry and immerse them in the solution. Start stirring and wait for a stable reading.
3. Follow instructions set out in the instruction manual on how to adjust the meter so that it reads the value of the Low Standard.
4. Repeat procedures from 1. to 3. using the High Standard.
5. Measure 100 mL of the QC Standard, transfer to a beaker and add 2 mL of buffer.
6. Add a magnetic stir bar to the beaker, rinse electrodes with deionised water, blot them dry and immerse them in the solution. Start stirring and wait for a stable reading.
7. The reading should be within 5% of stated value, e.g. acceptable values for a 1mg/L QC Standard are within the range 0.95 – 1.05 mg/L. Repeat calibration and Steps 5. and 6. till such time QC Standard falls within the acceptable range.
8. Continue with sample measurements using 100 mL of sample and 2 mL of TISAB IV. Record concentration of fluoride in mg/L.
9. When testing multiple samples, re-measure the QC Standard prepared in Step 5. above every 10 samples and after the last sample. The acceptance criteria stated in 7. above should be met. If they are not met, then ignore results, repeat calibration and sample measurements.

ii **Using Low Level TISAB II**

Follow identical steps as above but use equal volume of TISAB II to standard and sample (e.g. 50 mL of buffer with 50 mL standard or sample).

NOTE: The volume of samples, Low, High and QC Standards can be reduced from 100 to 50 mL provided a smaller beaker is used so that the liquid adequately covers the ISE. If this is done, then the volume of TISAB used should be reduced accordingly (i.e. from 2 mL to 1 mL).

At the conclusion of testing plug all the electrode holes and store the electrodes in a solution containing about 1 mg/L of fluoride (e.g. the High Standard solution used for calibration). In the event that the electrodes are not to be used for over a week, drain them and store them dry in their original container.

l Calibration and Measurements Using mV/pH Meters

Consult the meter instruction manual to ensure that electrodes are connected properly and all the functions of the meter are understood.

i **Using High Level TISAB IV**

1. Measure 100 mL of the Low Standard, transfer it to a beaker and add 2 mL of buffer.
2. Add a magnetic stir bar to the beaker, rinse electrodes with deionised water, blot them dry and immerse them in the solution. Start stirring and wait for a stable reading.
3. Record the mV reading.
4. Repeat procedures from 1. to 3. using the High Standard.
5. Subtract one reading from the other. A value between 55 and 60 mV indicates that the meter is working correctly otherwise check meters, electrodes and repeat calibration.
6. Plot the mV reading of each standard against the standard concentration. The standard concentrations are plotted on the log scale of the graph. Draw a straight line between the points.
7. Measure 100 mL of the QC Standard, transfer to a beaker and add 2 mL of buffer.

8. Add a magnetic stir bar, rinse electrodes with water, blot them dry and immerse them in the solution. Start stirring and wait for a stable reading.
9. Record the mV reading and extrapolate the concentration of the QC Standard from the graph prepared in 6.
10. The concentration should be within 5% of stated value (e.g. acceptable values for a 1mg/L QC Standard would be 0.95 – 1.05 mg/L). Repeat calibration and steps 7. to 9. till such time QC Standard falls within the acceptable range.
11. Continue with sample measurements using 100 mL of sample and 2 mL of TISAB IV. Record the mV of each sample and extrapolate the fluoride concentration in mg/L from the plotted graph.
12. When testing multiple samples, re-measure the QC Standard prepared in Step 7. above every 10 samples and after the last sample. The acceptance criteria stated in 10. above should be met. If they are not met, then ignore results, repeat calibration and sample measurements.

ii **Using Low Level TISAB II**

Follow identical steps as above but use equal volume of TISAB II to standard and sample (e.g. 50 mL of buffer with 50 mL standard or sample).

NOTE: The volume of samples, Low, High and QC Standards can be reduced from 100 to 50 mL provided a smaller beaker is used so that the liquid adequately covers the ISE. If this is done, then the volume of TISAB used should be reduced accordingly (i.e. from 2 mL to 1 mL).

m. Troubleshooting

Due to the large variety of instruments available for this type of analysis, it is not possible to provide detailed causes and solutions for all possible problems or symptoms. Please refer to instrument manual for details. Below are some of the common symptoms, their possible cause and possible remedies.

Symptom	Possible Cause	Remedy
Wrong QC results but calibration curve appears OK	Incorrect QC standard used	Check QC standard, use stored QC Standard
	Incorrect use of the calibration standards	Check calibration standards, use stored standards if not able to correct problem (e.g. if standards are contaminated)
	Incorrect use of TISAB or no TISAB added	Use TISAB in the same ratio for standards as per QC standard
	Incorrect use of semilog paper	Plot mV on the linear axis and make sure that the concentration on the log axis are properly marked, e.g. the distance between the point marked 0.5 and 1.0 MUST be the same as that marked 1.0 and 2.0.
	Incorrect recording of mV readings	Make sure that you record the sign of the mV (it can be +ve and –ve!)
Low or no slope	Contaminated standards	Check calibration standards, use stored standards if not able to correct problem (e.g. if standards are contaminated)
	TISAB was not used	Use TISAB in the correct proportion to sample
	Electrode malfunction	Check electrode, electrolyte levels and replace electrode/s if necessary
Noisy and/or unstable readings	Problems with the reference electrode or wrong electrode used	Check for correct electrode to be used with the specific fluoride electrode; air bubbles in electrode or incorrect electrolyte used. Empty and refill electrode
	TISAB was not used	Use TISAB in the correct proportion to sample
	Defective meter or poorly grounded	Check meter, see meter instruction manual
Reading slowly drifting in one direction only	Standard and samples not at room temperature and/or at different temperature	Allow sufficient time for solutions to reach steady room temperature
	Fluoride electrode dirty	Check and clean electrode, refer to instructions supplied with the meter
	Incorrect reference electrode filling solution used	Empty electrode and refill with correct solution
Meter will not read or reading off scale	Defective meter	Check meter, see meter instruction manual
	Electrodes not plugged in properly	Check connections of electrodes to meter
	Electrodes not in solution	Make sure electrodes are in solution and just few mm above stirring bar
	Reference electrode empty	Refill with correct solution
	Static electricity	Ground the meter correctly

PRIVATE ADVERTISEMENTS

COUNCIL NOTICES

SHOALHAVEN CITY COUNCIL

Naming of Roads

SHOALHAVEN CITY COUNCIL advises that in accordance with section 162.1 of the Roads Act 1993 and Part 2, Division 2, Clause 9, Road Regulations 2008 it has named the following road:

Road Name	*Location*
Enterprise Avenue	Unnamed road off Browns Road, South Nowra adjacent to Lot 32, DP 1099168

No objections to the proposed name were received within the advertising period. R. PIGG, General Manager, Bridge Road, Nowra NSW 2541. File SF9928-03 [5804]

WYONG SHIRE COUNCIL

Naming of Roads

NOTICE is hereby given that in accordance with section 162 (1) of the Roads Act 1993, as amended, Council has named the roads shown hereunder:

Location	*Names*
Lot 22, DP 1109786, Settlement Drive, Wadalba.	Seer Place and Florin Place.
Lot 8, DP 7738, Sparks Road, Woongarrah.	Mary MacKillop Drive and Tenison Woods Close.

Council has renamed the road hereunder:

Location	*Names*
Section of Riveroak Drive, Mardi.	Freshwater Drive.

No objections to the proposed names were received within the prescribed period of time. M. WHITTAKER, General Manager, Wyong Shire Council, PO Box 20, Wyong NSW 2259. [5805]

ESTATE NOTICES

NOTICE of intended distribution of estate. – Any person having any claim upon the estate of EDITH FARLEY, late of Rhodes, in the State of New South Wales, who died on 8 January 2011, must send particulars of the claim to the legal representative for the estate, c.o. C. P. White & Sons (Burwood), Solicitors, 15 Belmore Street, Burwood, not more than 30 days after publication of this notice. After that time the legal representative intends to distribute the property in the estate unless an application or notice of intended application for a family provision order is received by the legal representative. New South Wales Grant made 14 March 2011. C. P. WHITE & SONS, Solicitors, 15 Belmore Street, Burwood NSW 2134 (PO Box 36, Burwood NSW 1805), (DX 8550, Burwood), tel.: (02) 9744 2198. [5806]

NOTICE of intended distribution of estate. – Any person having any claim upon the estate of EILEEN CLARE DENNIS, late of Hornsby, in the State of New South Wales, who died on 31 December 2010, must send particulars of the claim to the legal representative for the estate, c.o. Barton & Co., Solicitors, of 128/121-133 Pacific Highway, Hornsby, not more than 30 days after publication of this notice. After that time the legal representative intends to distribute the property in the estate unless an application or notice of intended application for a family provision order is received by the legal representative. New South Wales Grant made 28 March 2011. BARTON & CO, Solicitors, 128/121-133 Pacific Highway, Hornsby NSW 2077 (PO Box 344, Hornsby NSW 1630), tel.: (02) 9476 1744. [5807]

COMPANY NOTICES

NOTICE of member's voluntary liquidation. – TOWN & COUNTRY METAL PRODUCTS PTY LTD (ACN 000 531 028). – At a general meeting of the abovenamed company, duly convened and held at 44 Henson Street, Merrylands NSW 2160 on 23 March 2011, the following special resolutions were passed: "That the company be wound up as a member's voluntary liquidation and that Phillip J. Ashton be appointed liquidator for the purpose of such winding up." "That on the winding up of the company, subject to the payment of debts and liabilities of the company and the cost of liquidation, if necessary, the assets may be distributed amongst the members in specie, in whole or in part, according to their rights and interests in the company." Dated 23 March 2011. PHILLIP J. ASHTON, NTAA Public Accountant, 2/28 Adelaide Street, East Gosford NSW 2250, tel.: (02) 4324 9655. [5808]

HARDEN SHIRE COUNCIL

Section 713, Local Government Act 1993

Sale of Land for Unpaid Rates

NOTICE is hereby given to the persons named hereunder that Harden Shire Council has resolved in pursuance of section 713 of the Local Government Act 1993, to sell the land described hereunder of which the persons named appear to be the owners or in which they appear to have an interest, and on which the amount of rates stated in each case, as at 16 March 2011 are due:

Owners or persons having interest in land (a)	Description of land (b)	*Amount of rates overdue for more than five(5) years* (c)	*Amount of all other rates and charges due and in arrears* (d)	*Total* (e)
Emily Ann MACKLIN, John Wayne HACK and WESTPAC BANKING CORPORATION.	Lot 5-6, section A, DP 8477, Boorowa Street, Galong NSW 2585.	$3,695.31	$2,131.37	$5,826.68
Henry John WEBB.	Lot 8, section 64, DP 758737, Scott Street, Harden NSW 2587.	$9,093.53	$4,125.83	$13,219.36

In default of payment to the Council of the amount stated in Column (e) above and any other Rates (including charges) becoming due and payable after publication of this notice or an arrangement satisfactory to the Council for all such rates being entered into by the rateable person, before the time fixed for the sale, the land will be offered for sale by public auction at the Council Chambers, 3 East Street, Harden, on Saturday, 23 July, 2011, commencing at 10:00 a.m. MAX KERSHAW, General Manager, Harden Shire Council, PO Box 110, Harden NSW 2587.

[5809]

ISSN 0155-6320

Authorised to be printed
DENIS H. HELM, Government Printer.