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SPECIAL SUPPLEMENT

PLANT DISEASES (FRUIT FLY OUTBREAK, BOYNTON LANE, BALRANALD) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Trade and Investment, Regional Infrastructure and Services, 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, Boynton Lane, Balranald) Order 2012.*

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 9.

approved systems approach means the risk management measures as specified in Schedule 10.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

assorted tropical and sub-tropical fruits – inedible peel means the host fruit specified in Schedule 2, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

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*.

citrus fruits means the host fruit specified in Schedule 3, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

composite lots means a consignment comprising packages of different types of host fruit sourced from one or more suppliers.

Codex Classification of Foods and Animal Feeds means the listing of food commodities in trade classified into groups on the basis of the commodity's similar potential for pesticides residues, as published by the Joint Food and Agriculture Organization of the United Nations (FAO)/World Health Organisation (WHO) Food Standards Programme Codex Alimentarius Commission (publication available at http://www.codexalimentarius.net).

Department means Department of Trade and Investment, Regional Infrastructure and Services.

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.

fruiting vegetables, other than cucurbits means the host fruit specified in Schedule 4, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

hard green, in the case of:

avocados means the flesh is not soft, or softening, and the skin is not cracked or broken.

bananas, means the fruit is hard and green, with no sign of colouration when assessed over the entire surface area and the skin is unbroken,

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

immature green condition, in the case of papaya (excluding defective flower-end type papaya) and babaco, means the fruit is hard and green and has no ripe colouration.

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

mature green, in the case of:

babaco and papaya (excluding defective flower-end type papaya) means fruit is hard and has no more than 25 % of ripe colouring at the time of packing,

bananas, means the flesh is hard and not flexible, the skin is green and shows no yellow colouration except for areas towards the flower end of a fruit where the sun has bleached the skin but the flesh beneath is still hard, and has no pre-harvest cracks, splits, punctures or other breaks that penetrate through to the flesh,

black sapote means the skin is free from any black colouring and unbroken,

passionfruit means the skin is smooth and unwrinkled and unbroken,

Tahitian lime means the skin has no yellow colouration and is unbroken.

NTN means national trap number.

Outbreak Area means the area described in Schedule 5.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Order O-375 dated 7 October 2011 and published on the Department's webpage on 7 October 2011 and in the NSW Government Gazette No. 99 of 14 October 2011 at pages 6058-6069, 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 area described in Schedule 6.

the Act means the *Plant Diseases Act 1924*.

unbroken skin means the skin has no pre-harvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

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 8 and which comply with the relevant conditions of exception set out in Schedule 8; and

(b) The movement of any host fruit in accordance with Schedule 8 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 8; 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

Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black sapote
Blackberry
Blueberry
Boysenberry
Brazil cherry (Grumichama)
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
Guava
Hog plum
Jaboticaba
Jackfruit
Jew plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee (Litchi)
Mandarin
Mango
Mangosteen
Medlar
Miracle fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Papaya
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly pear
Pummelo (Pomelo)
Quince
Rambutan
Raspberry
Rollinia
Rose apple
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambus

SCHEDULE 2 – Host fruit classified as "Assorted tropical and sub-tropical fruits - inedible peel"

Avocado
Banana
Black sapote
Breadfruit
Caimito (Star apple)
Casimiro (White sapote)
Cherimoya
Custard apple
Durian
Feijoa
Granadilla
Guava (inedible peel varieties only)
Jackfruit
Kiwifruit (inedible peel varieties only)
Longan
Lychee (Litchi)
Mango
Mangosteen
Passionfruit
Papaya
Persimmon (inedible peel varieties only)
Pomegranate
Prickly pear
Rambutan
Sapodilla
Soursop
Sweetsop (Sugar apple)
Wax jambus

SCHEDULE 3 – Host fruit classified as "Citrus fruits"

Citron	Lime	Pummelo (Pomelo)
Grapefruit	Mandarin	Shaddock
Lemon	Orange	Tangelo

SCHEDULE 4 – Host fruit classified as "Fruiting vegetables, other than cucurbits"

Gape gooseberry	Chilli	Pepino
Capsicum	Eggplant	Tomato

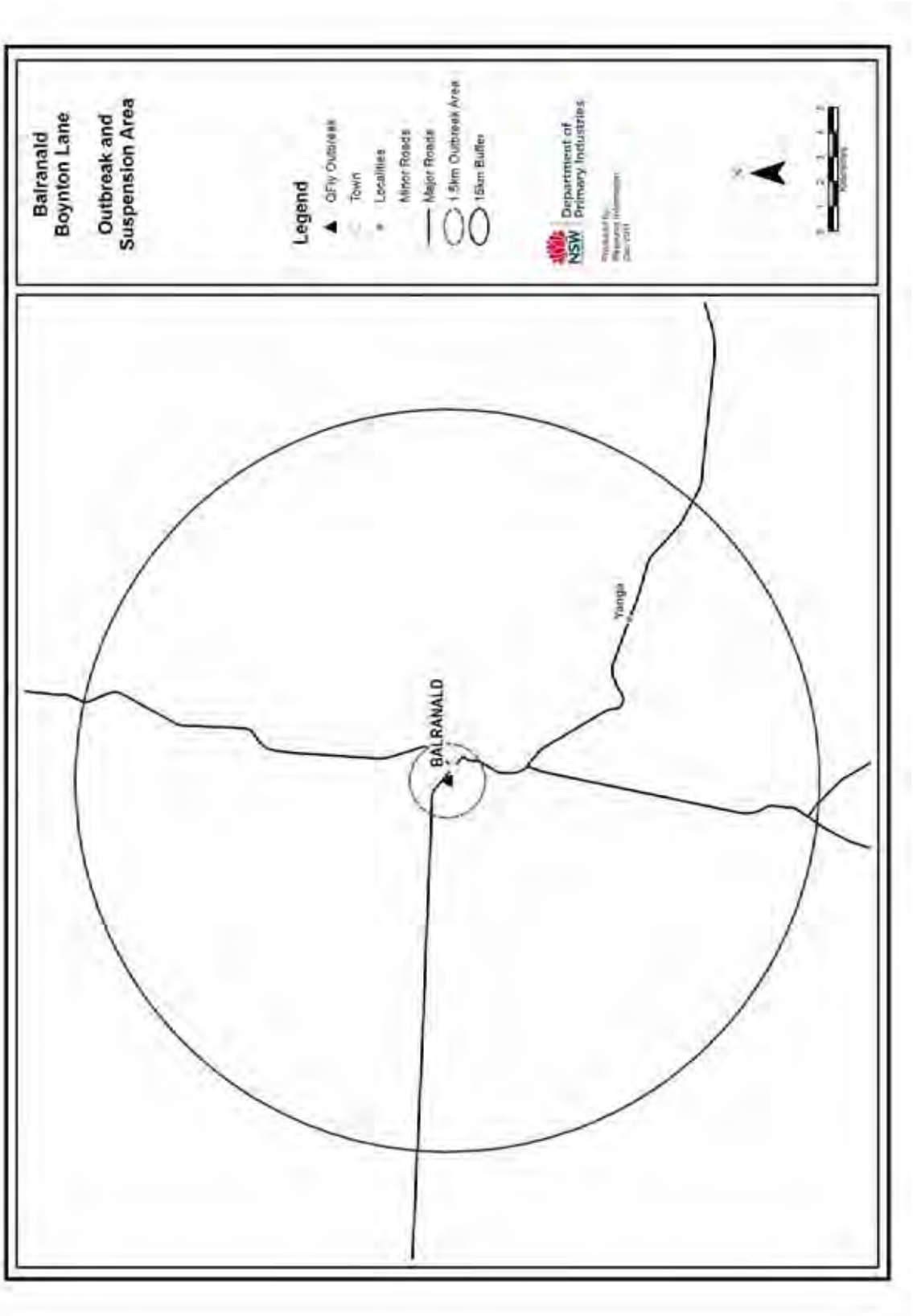
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.63696 South and 143.5573 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 7.

SCHEDULE 6 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.63696 South and 143.5573 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 7.

SCHEDULE 7 – Map of the Boynton Lane, Balranald Outbreak Area and Suspension Area



SCHEDULE 8 - Exceptions for movement of host fruit

Host fruit that has received an approved treatment or approved systems approach

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 which prevent infestation by Queensland fruit fly; and

(b) Prior to movement, the owner or occupier of the property or facility where the host fruit is packed 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:
(A) as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs; or
(B) as a packed lot for the purpose of producing composite lots,
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 packer 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 property or facility 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 which prevent infestation by Queensland fruit fly; 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 transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

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

(iv) 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, are disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and

(iii) all processing wastes are disinfested by heat or freezing, or be buried.

Note: An approved certification assurance arrangement is *ICA-33 Movement of Wine Grapes.*

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 to prevent infestation by Queensland fruit fly 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 which prevent infestation by Queensland fruit fly; and

(b) Prior to movement, the owner or occupier of the property or facility where the host fruit is to be packed 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 transport vehicle is free of all soil and plant debris after loading; and

(iii) 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

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

SCHEDULE 9 – Approved treatments for host fruit

Dimethoate Dip

1. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding black sapote, breadfruit, jackfruit, longan, defective flower-end type papaya, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp.), abiu, rollinia, santol, and tamarillo:

   (a) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for:

      (i) a period of 1 minute; or

      (ii) in the case of passionfruit, dipping for a period of 10 seconds provided the fruit remains wet for a further 60 seconds; and

   (b) dipping must be the final treatment before packing.

2. Host fruit classified as "Citrus fruits":

   (a) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for a period of 1 minute; and

   (b) dipping must be the final treatment before packing, except where a non-recovery gloss coating (wax) and/or compatible fungicide may be added within 24 hour of treatment.

3. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

   (a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

   (b) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for a period of 1 minute; and

   (c) dipping must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-01 Dipping with dimethoate or fenthion.*

Dimethoate Flood Spray

4. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding black sapote, breadfruit, jackfruit, longan, defective flower-end type papaya, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp.), abiu, rollinia, santol, and tamarillo:

   (a) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (b) spraying must be the last treatment before packing.

5. Host fruit classified as "Citrus fruits":

   (a) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (b) spraying must be the final treatment before packing, except where a non-recovery gloss coating (wax) and/or compatible fungicide may be added within 24 hour of treatment.

6. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

   (a) a sample of the lot is inspected before treatment and found free of fruit fly larvae; and

   (b) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate with a rate of at least 16 L/minute/m^2 of the area being flood

sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

(c) spraying must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-02 Flood spraying with dimethoate or fenthion.*

Fenthion Dip

7. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding caimito, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp. and defective flower-end type papaya):

(a) treated postharvest by full immersion in a dip mixture containing 412.5 mg/L fenthion for:

(i) a period of 1 minute; or

(ii) in the case of longan, lycee, passionfruit and rambutan, dipping for a period of 10 seconds provided the fruit remains wet for a further 60 seconds; and

(b) dipping must be the last treatment before packing.

8. Host fruit classified as "Fruiting vegetables, other than cucurbits" (excluding hollow fruited capsicums and chillies):

(a) treated postharvest by full immersion in a dip mixture containing 412.5 mg/L fenthion for a period of 1 minute; and

(b) dipping must be the last treatment before packing.

9. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and

(c) dipping must be the final treatment before packing.

Note: The approved *Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.*

Fenthion Flood Spray

10. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp. and defective flower-end type papaya):

(a) treated postharvest by flood spraying, in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(b) spraying must be the last treatment before packing.

11. Host fruit classified as "Fruiting vegetables, other than cucurbits":

(a) treated postharvest by flood spraying, in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(b) spraying must be the last treatment before packing.

12. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by flood spraying in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/ m^2 of the area being flood

sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(c) spraying must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-02 Flood spraying with dimethoate or fenthion*

Fenthion Non-Recirculating Spray

13. Avocados treated in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 0.6 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

14. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 1.2 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

Note: The approved Certification Assurance Arrangement is *ICA-03 Low volume non-recirculated spraying with fenthion.*

Methyl Bromide Fumigation

15. Any host fruit:

(a) fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent for 2 hours at the following rates:

(i) 10.0ºC - 14.9ºC at 48 g/m^3; or

(ii) 15.0ºC - 20.9ºC at 40 g/m^3; or

(iii) 21.0ºC + at 32 g/m^3; and

(b) in the case of defective flower end-type papaya, is in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-04 Fumigating with methyl bromide.*

Post harvest Cold Treatment

16. Any host fruit (excluding lemons), treated postharvest at a temperature of:

(a) 0ºC ± 0.5ºC for a minimum of 14 days; or

(b) 1.0ºC ± 0.5ºC to 3.0ºC ± 0.5ºC for a minimum of 16 days.

17. Lemons treated post harvest at a temperature of 0.0ºC ± 0.5ºC to 3.0ºC ± 0.5ºC for a minimum of 14 days.

Note: The approved Certification Assurance Arrangement is *ICA-07 Cold treatment.*

Hot Water Treatment

18. Mangoes treated by full immersion in hot water at a temperature of 46.0ºC for a minimum of 10 minutes, as measured in the water and at or as near as practicable to the seed of 3 fruits.

Note: The approved Certification Assurance Arrangement is *ICA-10 Hot water treatment of mangoes.*

High Temperature Forced Air

19. Papaya treated in a hot air chamber, at a temperature of 47.2ºC for at least 3.5 hours as measured in the seed cavity.

Vapour Heat Treatment

20. Mangoes treated by vapour heat at a temperature of:

(a) 46.5ºC for 20 minutes; or

(b) 47.0ºC for 15 minutes.

Note: The approved Certification Assurance Arrangement is *ICA-05 Vapour heat treatment of mangoes under AQIS supervision.*

Gamma Irradiation

21. Any host fruit approved for irradiation by the Food Standards Australia New Zealand (FSANZ) treated post harvest with gamma irradiation at a minimum dose of 150Gy.

Note: The approved Certification Assurance Arrangement is *ICA-55 Irradiation treatment.*

Mature green condition

22. Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-15 Mature green condition of passionfruit, Tahitian limes and black sapotes.*

23. Banana harvested and packed in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-16 Certification of mature green condition of bananas.*

Immature green condition

24. Papaya (excluding defective flower-end type papaya) and babaco harvested and packed in an immature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-08 Mature green condition and immature green condition of papaw and babaco.*

Hard Green condition

25. Bananas (Cavendish variety only) in a hard green condition at the time of packing.

Note: The approved Certification Assurance Arrangement is *ICA-06 Certification of hard green bananas.*

26. Avocados (Hass and Lamb Hass cultivars only) harvested in a hard condition and stored in secured conditions within 24 hours of harvest.

Note: The approved Certification Assurance Arrangement is *ICA-30 Hard condition of avocado for Mediterranean fruit fly and Queensland fruit fly.*

Unbroken skins

27. Durian, jaboticaba, jackfruit, longan, lychee, mangosteen, pomegranate and rambutan harvested and packed with unbroken skin.

Note: The approved certification assurance arrangement is *ICA-13 Unbroken skin condition of approved fruits.*

SCHEDULE 10 - Approved systems approaches for host fruit

Pre-harvest treatment and inspection

1. Capsicums and chillies:

(a) treated pre-harvest with dimethoate or fenthion in accordance with all label and APVMA permit directions for the in-field control of Queensland fruit fly; and

(b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

2. Eggplants:

(a) treated pre-harvest with a program of cover sprays with a chemical containing 500 g/L trichlorfon applied a minimum of 21 days prior to harvest in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

3. Tomatoes:

(a) treated pre-harvest with a program of cover sprays with a chemical containing:

(i) 550 g/L fenthion; or

(ii) 500 g/L trichlorfon applied a minimum of 21 days prior to harvest,

in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

4. Blueberries:

(a) treated pre-harvest with a program of cover sprays with a chemical containing:

(i) 400 g/L dimethoate every 21 days; or

(ii) 500 g/L trichlorfon,

in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) sampled and inspected postharvest and found free of fruit fly larvae.

Note: The approved Certification Assurance Arrangements are *ICA-31 Pre-harvest insecticide treatment of blueberries* and *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

5. Stonefruit:

(a) treated pre-harvest with a program of cover sprays with a chemical containing:

(i) 550 g/L fenthion; or

(ii) 500 g/L trichlorfon applied a minimum of 21 days prior to harvest,

in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of 1 package in every 100 and found free of fruit fly larvae and broken skins.

Note: The approved Certification Assurance Arrangement is *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

6. Pomefruit:

(a) treated pre-harvest with a program of cover sprays with a chemical containine 500 g/L trichlorfon in accordance with all label directions for the control of fruit fly; and

(b) inspected postharvest at the rate of 1 package in every 100 and found free of fruit fly larvae and broken skins.

Note: The approved Certification Assurance Arrangement is *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

7. Table grapes:

(a) treated pre-harvest with a program of:

(i) bait sprays applied to every alternate row of vines at the rate of at least 100 mL per 8 m of vine, at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with:

(A) an insecticide containing 15.4 L of 0.24 g/L spinosad per 100 L of water; or

(B) a mixture containing 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; or

(ii) cover sprays applied to all vines:

(A) at a maximum interval of 14 days commencing at least 5 weeks prior to harvest with a mixture containing 75 mL of 550 g/L fenthion per 100 L of water; or

(B) with a chemical containing 500 g/L trichlorfon in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

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

Note: The approved Certification Assurance Arrangement is I*CA-20 Preharvest treatment and inspection of grapes.*

Pre-harvest treatment and inspection, and post harvest treatment

8. Custard apple, cherimoya, soursop, sweetsop and other *Annona* spp:

(a) treated pre-harvest with a program of:

(i) cover sprays applied to all host fruit trees at a maximum interval of 14 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing 75 mL of 550 g/L fenthion per 100 L of mixture; or

(ii) bait sprays applied at the rate of at least 100 mL to all host fruit trees at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; or

(B) 2 L yeast autolysate protein and 780 mL of 500 g/L trichlorfon per 100 L of water; or

(C) 15.4 L of 0.24 g/L spinosad per 100 L of water; and

(b) inspected post harvest where a sample of the lot is inspected and found free of fruit fly larvae and broken skins; and

(c) treated postharvest (final treatment before packing):

(i) by full immersion for a period of 1 minute in a dip containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion; or

(ii) by flood spraying in a single layer at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds with a mixture containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion.

Note: The approved Certification Assurance Arrangement is *ICA-18 Treatment and inspection of custard apple and other* Annona *spp.*, in conjunction with *ICA-01 Dipping with dimethoate or fenthion* or *ICA-02 Flood spraying with dimethoate or fenthion*,.

9. Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):

(a) treated preharvest with a program of:

(i) cover sprays applied to all host fruit trees at a maximum interval of 14 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 75 mL of 550 g/L fenthion per 100 L of mixture; or

(B) 75 mL of 400 g/L dimethoate per 100 L of mixture; or

(ii) bait sprays applied at the rate of at least 100 mL to all host fruit trees at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 15.4 L of 0.24 g/L spinosad per 100 L of water; or

(B) 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; and

(b) postharvest inspected where a sample of the lot is inspected and found free of fruit fly larvae; and

(c) treated postharvest (final treatment prior to packing):

(i) by full immersion for a period of 1 minute in a dip containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion; or

(ii) by flood spraying in a single layer at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds with a mixture containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion,

(iii) in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 1.2 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

Note: The approved Certification Assurance Arrangement is *ICA-19 Treatment and inspection of mangoes*, in conjunction with *ICA-01 Dipping with dimethoate or fenthion* or *ICA-02 Flood spraying with dimethoate or fenthion* or *ICA-03 Low volume non-recirculated spraying with fenthion*.

Fruit fly monitoring, preharvest baiting, and postharvest inspection

10. Citrus fruits (excluding Meyer lemons) grown in the west of the coastal ranges and south of latitude 22 south and harvested during the period 1 March to 25 August inclusive:

(a) treated with a program of bait sprays applied to all host fruit trees in accordance with all label requirements at a maximum interval of 7 days commencing 12 weeks prior to harvest to the completion of harvest with:

(i) a mixture containing 2 L yeast autoylsate protein; and

(A) 435 mL of 1150 g/L maldison per 100 L of water; or

(B) 400 g of 500 g/kg chlorpyrifos per 100 L of water; or

(C) 400 mL of 500 g/L chlorpyrifos per 100 L of water; or

(D) 780 mL of 500 g/L trichlorofon per 100 L of water; or

(ii) a mixture containing 15.4 L of spinosad per 100 L of water; and

(b) treated with a program of fruit fly trapping and monitoring using at least 2 Lynfield or approved equivalent traps, placed so that every tree within the orchard is within 400 m of a trap, which are inspected at least every 7 days and found free of fruit flies; and

(c) post harvest inspected where a sample of the lot is inspected after packing and found free of fruit fly larvae.

Note: The approved Certification Assurance Arrangement is *ICA-28 Preharvest treatment (bait spraying) and inspection of citrus.*

11. Host fruit grown and packed within a declared Queensland fruit fly Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

(a) treated with a program of fruit fly trapping and monitoring with at least one fruit fly trap installed on the property, monitored in accordance with the *Code of Practice for the Management of Queensland fruit fly*; and

(b) treated with a program of bait sprays applied:

(i) a minimum of two weeks prior to harvest to the completion of harvest; and

(ii) to all host fruit trees with fruit at a stage susceptible to Queensland fruit fly (unless receiving an alternative program of cover sprays), and

(iii) in accordance with all label and APVMA permit directions; and

(iv) with a mixture containing:

(A) 435 mL of 1150 g/L maldison with 2 litres of yeast autolysate protein lure per 100 litres of water; or

(B) 15.4 L of 0.24 g/L spinosad per 100 L of water; and

(d) post harvest inspected in accordance with the specification of *ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.* and found free of fruit fly infestation.

Note: The approved Certification Assurance Arrangement is *ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.*

Dated this 24th day of January 2012.

SATENDRA KUMAR,
Director Plant Biosecurity
Department of Trade and Investment, Regional Infrastructure and Services

Note: The Department's reference is O-387

PLANT DISEASES (FRUIT FLY OUTBREAK, WAKOOL JUNCTION ROAD, GOODNIGHT NORTH) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Trade and Investment, Regional Infrastructure and Services, 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, Wakool Junction Road, Goodnight North) Order 2012*.

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 9.

approved systems approach means the risk management measures as specified in Schedule 10.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

assorted tropical and sub-tropical fruits – inedible peel means the host fruit specified in Schedule 2, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

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*.

citrus fruits means the host fruit specified in Schedule 3, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

composite lots means a consignment comprising packages of different types of host fruit sourced from one or more suppliers.

Codex Classification of Foods and Animal Feeds means the listing of food commodities in trade classified into groups on the basis of the commodity's similar potential for pesticides residues, as published by the Joint Food and Agriculture Organization of the United Nations (FAO)/World Health Organisation (WHO) Food Standards Programme Codex Alimentarius Commission (publication available at http://www.codexalimentarius.net).

Department means Department of Trade and Investment, Regional Infrastructure and Services.

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.

fruiting vegetables, other than cucurbits means the host fruit specified in Schedule 4, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

hard green, in the case of:

avocados means the flesh is not soft, or softening, and the skin is not cracked or broken.

bananas, means the fruit is hard and green, with no sign of colouration when assessed over the entire surface area and the skin is unbroken,

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

immature green condition, in the case of papaya (excluding defective flower-end type papaya) and babaco, means the fruit is hard and green and has no ripe colouration.

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

mature green, in the case of:

babaco and papaya (excluding defective flower-end type papaya) means fruit is hard and has no more than 25 % of ripe colouring at the time of packing,

bananas, means the flesh is hard and not flexible, the skin is green and shows no yellow colouration except for areas towards the flower end of a fruit where the sun has bleached the skin but the flesh beneath is still hard, and has no pre-harvest cracks, splits, punctures or other breaks that penetrate through to the flesh,

black sapote means the skin is free from any black colouring and unbroken,

passionfruit means the skin is smooth and unwrinkled and unbroken,

Tahitian lime means the skin has no yellow colouration and is unbroken.

NTN means national trap number.

Outbreak Area means the area described in Schedule 5.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Order O-375 dated 7 October 2011 and published on the Department's webpage on 7 October 2011 and in the NSW Government Gazette No. 99 of 14 October 2011 at pages 6058-6069, 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 area described in Schedule 6.

the Act means the *Plant Diseases Act 1924*.

unbroken skin means the skin has no pre-harvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

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 8 and which comply with the relevant conditions of exception set out in Schedule 8; and

(b) The movement of any host fruit in accordance with Schedule 8 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 8; 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

Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black sapote
Blackberry
Blueberry
Boysenberry
Brazil cherry (Grumichama)
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
Guava
Hog plum
Jaboticaba
Jackfruit
Jew plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee (Litchi)
Mandarin
Mango
Mangosteen
Medlar
Miracle fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Papaya
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly pear
Pummelo (Pomelo)
Quince
Rambutan
Raspberry
Rollinia
Rose apple
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambus

SCHEDULE 2 – Host fruit classified as “Assorted tropical and sub-tropical fruits - inedible peel”

Avocado
Banana
Black sapote
Breadfruit
Caimito (Star apple)
Casimiro (White sapote)
Cherimoya
Custard apple
Durian
Feijoa
Granadilla
Guava (inedible peel varieties only)
Jackfruit
Kiwifruit (inedible peel varieties only)
Longan
Lychee (Litchi)
Mango
Mangosteen
Passionfruit
Papaya
Persimmon (inedible peel varieties only)
Pomegranate
Prickly pear
Rambutan
Sapodilla
Soursop
Sweetsop (Sugar apple)
Wax jambus

SCHEDULE 3 – Host fruit classified as "Citrus fruits"

Citron	Lime	Pummelo (Pomelo)
Grapefruit	Mandarin	Shaddock
Lemon	Orange	Tangelo

SCHEDULE 4 – Host fruit classified as "Fruiting vegetables, other than cucurbits"

Gape gooseberry	Chilli	Pepino
Capsicum	Eggplant	Tomato

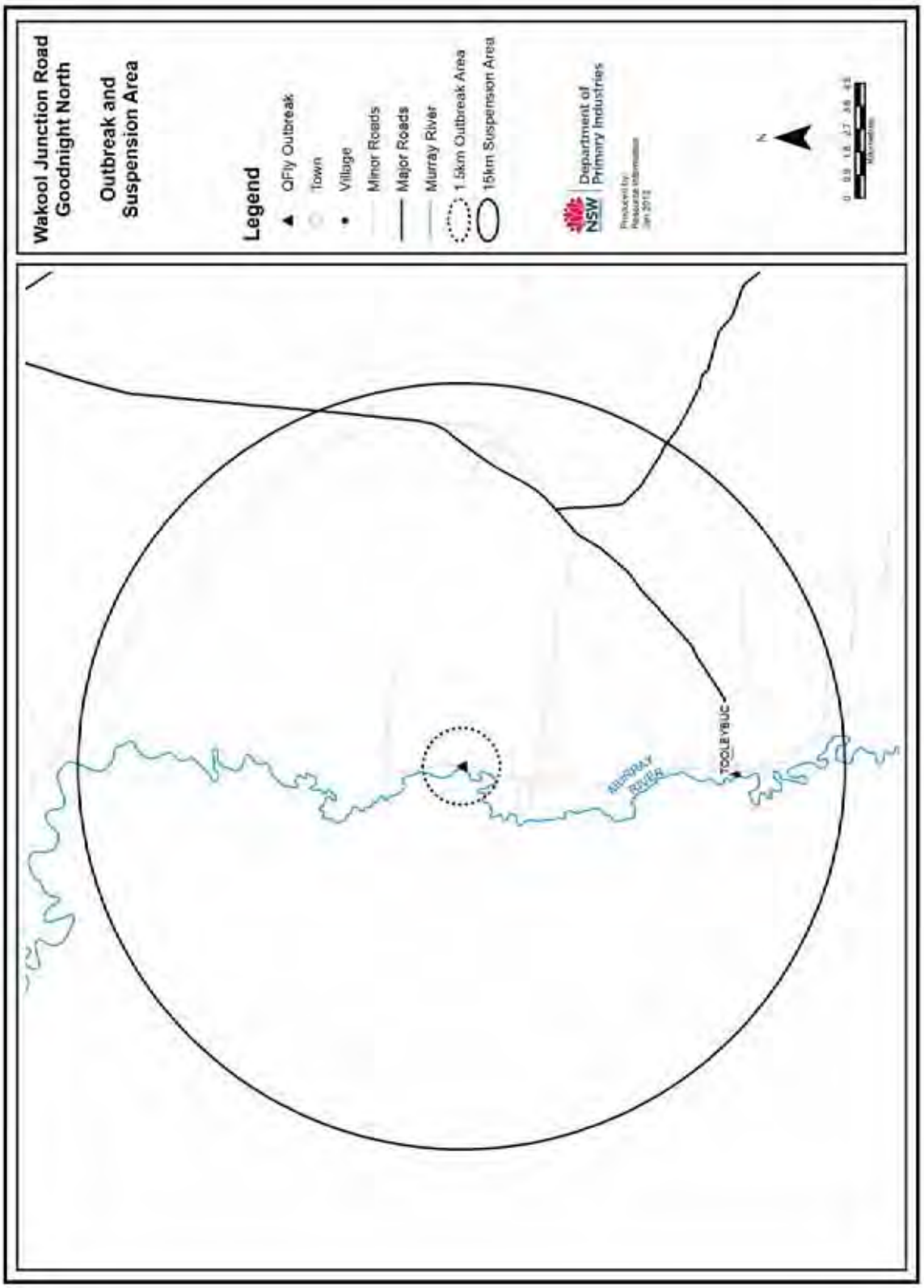
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.9332099 South and 143.3441534 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 7.

SCHEDULE 6 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.9332099 South and 143.3441534 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 7.

SCHEDULE 7 – Map of the Wakool Junction Road, Goodnight North Outbreak Area and Suspension Area



SCHEDULE 8 - Exceptions for movement of host fruit

Host fruit that has received an approved treatment or approved systems approach

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 which prevent infestation by Queensland fruit fly; and

(b) Prior to movement, the owner or occupier of the property or facility where the host fruit is packed 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:
(A) as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs; or
(B) as a packed lot for the purpose of producing composite lots,
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 packer 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 property or facility 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 which prevent infestation by Queensland fruit fly; 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 transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

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

(iv) 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, are disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and

(iii) all processing wastes are disinfested by heat or freezing, or be buried.

Note: An approved certification assurance arrangement is *ICA-33 Movement of Wine Grapes.*

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 to prevent infestation by Queensland fruit fly 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 which prevent infestation by Queensland fruit fly; and

(b) Prior to movement, the owner or occupier of the property or facility where the host fruit is to be packed 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 transport vehicle is free of all soil and plant debris after loading; and

(iii) 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

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

SCHEDULE 9 – Approved treatments for host fruit

Dimethoate Dip

1. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding black sapote, breadfruit, jackfruit, longan, defective flower-end type papaya, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp.), abiu, rollinia, santol, and tamarillo:

   (a) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for:

      (i) a period of 1 minute; or

      (ii) in the case of passionfruit, dipping for a period of 10 seconds provided the fruit remains wet for a further 60 seconds; and

   (b) dipping must be the final treatment before packing.

2. Host fruit classified as "Citrus fruits":

   (a) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for a period of 1 minute; and

   (b) dipping must be the final treatment before packing, except where a non-recovery gloss coating (wax) and/or compatible fungicide may be added within 24 hour of treatment.

3. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

   (a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

   (b) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for a period of 1 minute; and

   (c) dipping must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-01 Dipping with dimethoate or fenthion.*

Dimethoate Flood Spray

4. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding black sapote, breadfruit, jackfruit, longan, defective flower-end type papaya, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp.), abiu, rollinia, santol, and tamarillo:

   (a) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (b) spraying must be the last treatment before packing.

5. Host fruit classified as "Citrus fruits":

   (a) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (b) spraying must be the final treatment before packing, except where a non-recovery gloss coating (wax) and/or compatible fungicide may be added within 24 hour of treatment.

6. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

   (a) a sample of the lot is inspected before treatment and found free of fruit fly larvae; and

   (b) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate with a rate of at least 16 L/minute/m^2 of the area being flood

sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

(c) spraying must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-02 Flood spraying with dimethoate or fenthion.*

Fenthion Dip

7. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding caimito, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp. and defective flower-end type papaya):

(a) treated postharvest by full immersion in a dip mixture containing 412.5 mg/L fenthion for:

(i) a period of 1 minute; or

(ii) in the case of longan, lycee, passionfruit and rambutan, dipping for a period of 10 seconds provided the fruit remains wet for a further 60 seconds; and

(b) dipping must be the last treatment before packing.

8. Host fruit classified as "Fruiting vegetables, other than cucurbits" (excluding hollow fruited capsicums and chillies):

(a) treated postharvest by full immersion in a dip mixture containing 412.5 mg/L fenthion for a period of 1 minute; and

(b) dipping must be the last treatment before packing.

9. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and

(c) dipping must be the final treatment before packing.

Note: The approved *Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.*

Fenthion Flood Spray

10. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp. and defective flower-end type papaya):

(a) treated postharvest by flood spraying, in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(b) spraying must be the last treatment before packing.

11. Host fruit classified as "Fruiting vegetables, other than cucurbits":

(a) treated postharvest by flood spraying, in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(b) spraying must be the last treatment before packing.

12. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by flood spraying in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/ m^2 of the area being flood

sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(c) spraying must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-02 Flood spraying with dimethoate or fenthion*

Fenthion Non-Recirculating Spray

13. Avocados treated in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 0.6 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

14. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 1.2 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

Note: The approved Certification Assurance Arrangement is *ICA-03 Low volume non-recirculated spraying with fenthion.*

Methyl Bromide Fumigation

15. Any host fruit:

(a) fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent for 2 hours at the following rates:

(i) 10.0ºC - 14.9ºC at 48 g/m^3; or

(ii) 15.0ºC - 20.9ºC at 40 g/m^3; or

(iii) 21.0ºC + at 32 g/m^3; and

(b) in the case of defective flower end-type papaya, is in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-04 Fumigating with methyl bromide.*

Post harvest Cold Treatment

16. Any host fruit (excluding lemons), treated postharvest at a temperature of:

(a) 0ºC ± 0.5ºC for a minimum of 14 days; or

(b) 1.0ºC ± 0.5ºC to 3.0ºC ± 0.5ºC for a minimum of 16 days.

17. Lemons treated post harvest at a temperature of 0.0ºC ± 0.5ºC to 3.0ºC ± 0.5ºC for a minimum of 14 days.

Note: The approved Certification Assurance Arrangement is *ICA-07 Cold treatment.*

Hot Water Treatment

18. Mangoes treated by full immersion in hot water at a temperature of 46.0ºC for a minimum of 10 minutes, as measured in the water and at or as near as practicable to the seed of 3 fruits.

Note: The approved Certification Assurance Arrangement is *ICA-10 Hot water treatment of mangoes.*

High Temperature Forced Air

19. Papaya treated in a hot air chamber, at a temperature of 47.2ºC for at least 3.5 hours as measured in the seed cavity.

Vapour Heat Treatment

20. Mangoes treated by vapour heat at a temperature of:

(a) 46.5ºC for 20 minutes; or

(b) 47.0ºC for 15 minutes.

Note: The approved Certification Assurance Arrangement is *ICA-05 Vapour heat treatment of mangoes under AQIS supervision.*

Gamma Irradiation

21. Any host fruit approved for irradiation by the Food Standards Australia New Zealand (FSANZ) treated post harvest with gamma irradiation at a minimum dose of 150Gy.

Note: The approved Certification Assurance Arrangement is *ICA-55 Irradiation treatment.*

Mature green condition

22. Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-15 Mature green condition of passionfruit, Tahitian limes and black sapotes.*

23. Banana harvested and packed in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-16 Certification of mature green condition of bananas.*

Immature green condition

24. Papaya (excluding defective flower-end type papaya) and babaco harvested and packed in an immature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-08 Mature green condition and immature green condition of papaw and babaco.*

Hard Green condition

25. Bananas (Cavendish variety only) in a hard green condition at the time of packing.

Note: The approved Certification Assurance Arrangement is *ICA-06 Certification of hard green bananas.*

26. Avocados (Hass and Lamb Hass cultivars only) harvested in a hard condition and stored in secured conditions within 24 hours of harvest.

Note: The approved Certification Assurance Arrangement is *ICA-30 Hard condition of avocado for Mediterranean fruit fly and Queensland fruit fly.*

Unbroken skins

27. Durian, jaboticaba, jackfruit, longan, lychee, mangosteen, pomegranate and rambutan harvested and packed with unbroken skin.

Note: The approved certification assurance arrangement is *ICA-13 Unbroken skin condition of approved fruits.*

SCHEDULE 10 - Approved systems approaches for host fruit

Pre-harvest treatment and inspection

1. Capsicums and chillies:

(a) treated pre-harvest with dimethoate or fenthion in accordance with all label and APVMA permit directions for the in-field control of Queensland fruit fly; and

(b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

2. Eggplants:

(a) treated pre-harvest with a program of cover sprays with a chemical containing 500 g/L trichlorfon applied a minimum of 21 days prior to harvest in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

3. Tomatoes:

(a) treated pre-harvest with a program of cover sprays with a chemical containing:

(i) 550 g/L fenthion; or

(ii) 500 g/L trichlorfon applied a minimum of 21 days prior to harvest,

in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

4. Blueberries:

(a) treated pre-harvest with a program of cover sprays with a chemical containing:

(i) 400 g/L dimethoate every 21 days; or

(ii) 500 g/L trichlorfon,

in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) sampled and inspected postharvest and found free of fruit fly larvae.

Note: The approved Certification Assurance Arrangements are *ICA-31 Pre-harvest insecticide treatment of blueberries* and *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

5. Stonefruit:

(a) treated pre-harvest with a program of cover sprays with a chemical containing:

(i) 550 g/L fenthion; or

(ii) 500 g/L trichlorfon applied a minimum of 21 days prior to harvest,

in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of 1 package in every 100 and found free of fruit fly larvae and broken skins.

Note: The approved Certification Assurance Arrangement is *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

6. Pomefruit:

(a) treated pre-harvest with a program of cover sprays with a chemical containine 500 g/L trichlorfon in accordance with all label directions for the control of fruit fly; and

(b) inspected postharvest at the rate of 1 package in every 100 and found free of fruit fly larvae and broken skins.

Note: The approved Certification Assurance Arrangement is *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

7. Table grapes:

(a) treated pre-harvest with a program of:

(i) bait sprays applied to every alternate row of vines at the rate of at least 100 mL per 8 m of vine, at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with:

(A) an insecticide containing 15.4 L of 0.24 g/L spinosad per 100 L of water; or

(B) a mixture containing 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; or

(ii) cover sprays applied to all vines:

(A) at a maximum interval of 14 days commencing at least 5 weeks prior to harvest with a mixture containing 75 mL of 550 g/L fenthion per 100 L of water; or

(B) with a chemical containing 500 g/L trichlorfon in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

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

Note: The approved Certification Assurance Arrangement is I*CA-20 Preharvest treatment and inspection of grapes.*

Pre-harvest treatment and inspection, and post harvest treatment

8. Custard apple, cherimoya, soursop, sweetsop and other *Annona* spp:

(a) treated pre-harvest with a program of:

(i) cover sprays applied to all host fruit trees at a maximum interval of 14 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing 75 mL of 550 g/L fenthion per 100 L of mixture; or

(ii) bait sprays applied at the rate of at least 100 mL to all host fruit trees at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; or

(B) 2 L yeast autolysate protein and 780 mL of 500 g/L trichlorfon per 100 L of water; or

(C) 15.4 L of 0.24 g/L spinosad per 100 L of water; and

(b) inspected post harvest where a sample of the lot is inspected and found free of fruit fly larvae and broken skins; and

(c) treated postharvest (final treatment before packing):

(i) by full immersion for a period of 1 minute in a dip containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion; or

(ii) by flood spraying in a single layer at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds with a mixture containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion.

Note: The approved Certification Assurance Arrangement is *ICA-18 Treatment and inspection of custard apple and other* Annona *spp.*, in conjunction with *ICA-01 Dipping with dimethoate or fenthion* or *ICA-02 Flood spraying with dimethoate or fenthion*,.

9. Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):

(a) treated preharvest with a program of:

(i) cover sprays applied to all host fruit trees at a maximum interval of 14 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 75 mL of 550 g/L fenthion per 100 L of mixture; or

(B) 75 mL of 400 g/L dimethoate per 100 L of mixture; or

(ii) bait sprays applied at the rate of at least 100 mL to all host fruit trees at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 15.4 L of 0.24 g/L spinosad per 100 L of water; or

(B) 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; and

(b) postharvest inspected where a sample of the lot is inspected and found free of fruit fly larvae; and

(c) treated postharvest (final treatment prior to packing):

(i) by full immersion for a period of 1 minute in a dip containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion; or

(ii) by flood spraying in a single layer at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds with a mixture containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion,

(iii) in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 1.2 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

Note: The approved Certification Assurance Arrangement is *ICA-19 Treatment and inspection of mangoes*, in conjunction with *ICA-01 Dipping with dimethoate or fenthion* or *ICA-02 Flood spraying with dimethoate or fenthion* or *ICA-03 Low volume non-recirculated spraying with fenthion*.

Fruit fly monitoring, preharvest baiting, and postharvest inspection

10. Citrus fruits (excluding Meyer lemons) grown in the west of the coastal ranges and south of latitude 22 south and harvested during the period 1 March to 25 August inclusive:

(a) treated with a program of bait sprays applied to all host fruit trees in accordance with all label requirements at a maximum interval of 7 days commencing 12 weeks prior to harvest to the completion of harvest with:

(i) a mixture containing 2 L yeast autoylsate protein; and

(A) 435 mL of 1150 g/L maldison per 100 L of water; or

(B) 400 g of 500 g/kg chlorpyrifos per 100 L of water; or

(C) 400 mL of 500 g/L chlorpyrifos per 100 L of water; or

(D) 780 mL of 500 g/L trichlorofon per 100 L of water; or

(ii) a mixture containing 15.4 L of spinosad per 100 L of water; and

(b) treated with a program of fruit fly trapping and monitoring using at least 2 Lynfield or approved equivalent traps, placed so that every tree within the orchard is within 400 m of a trap, which are inspected at least every 7 days and found free of fruit flies; and

(c) post harvest inspected where a sample of the lot is inspected after packing and found free of fruit fly larvae.

Note: The approved Certification Assurance Arrangement is *ICA-28 Preharvest treatment (bait spraying) and inspection of citrus.*

11. Host fruit grown and packed within a declared Queensland fruit fly Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

(a) treated with a program of fruit fly trapping and monitoring with at least one fruit fly trap installed on the property, monitored in accordance with the *Code of Practice for the Management of Queensland fruit fly*; and

(b) treated with a program of bait sprays applied:

(i) a minimum of two weeks prior to harvest to the completion of harvest; and

(ii) to all host fruit trees with fruit at a stage susceptible to Queensland fruit fly (unless receiving an alternative program of cover sprays), and

(iii) in accordance with all label and APVMA permit directions; and

(iv) with a mixture containing:

(A) 435 mL of 1150 g/L maldison with 2 litres of yeast autolysate protein lure per 100 litres of water; or

(B) 15.4 L of 0.24 g/L spinosad per 100 L of water; and

(d) post harvest inspected in accordance with the specification of *ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.* and found free of fruit fly infestation.

Note: The approved Certification Assurance Arrangement is *ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.*

Dated this 24th day of January 2012.

SATENDRA KUMAR,
Director Plant Biosecurity
Department of Trade and Investment, Regional Infrastructure and Services

Note: The Department's reference is O-388

PLANT DISEASES (FRUIT FLY OUTBREAK, LITTLE FOREST LANE, BARHAM EAST) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Trade and Investment, Regional Infrastructure and Services, 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, Little Forest Lane, Barham East) Order 2012*.

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 9.

approved systems approach means the risk management measures as specified in Schedule 10.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

assorted tropical and sub-tropical fruits – inedible peel means the host fruit specified in Schedule 2, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

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*.

citrus fruits means the host fruit specified in Schedule 3, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

composite lots means a consignment comprising packages of different types of host fruit sourced from one or more suppliers.

Codex Classification of Foods and Animal Feeds means the listing of food commodities in trade classified into groups on the basis of the commodity's similar potential for pesticides residues, as published by the Joint Food and Agriculture Organization of the United Nations (FAO)/World Health Organisation (WHO) Food Standards Programme Codex Alimentarius Commission (publication available at http://www.codexalimentarius.net).

Department means Department of Trade and Investment, Regional Infrastructure and Services.

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.

fruiting vegetables, other than cucurbits means the host fruit specified in Schedule 4, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

hard green, in the case of:

avocados means the flesh is not soft, or softening, and the skin is not cracked or broken.

bananas, means the fruit is hard and green, with no sign of colouration when assessed over the entire surface area and the skin is unbroken,

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

immature green condition, in the case of papaya (excluding defective flower-end type papaya) and babaco, means the fruit is hard and green and has no ripe colouration.

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

mature green, in the case of:

babaco and papaya (excluding defective flower-end type papaya) means fruit is hard and has no more than 25 % of ripe colouring at the time of packing,

bananas, means the flesh is hard and not flexible, the skin is green and shows no yellow colouration except for areas towards the flower end of a fruit where the sun has bleached the skin but the flesh beneath is still hard, and has no pre-harvest cracks, splits, punctures or other breaks that penetrate through to the flesh,

black sapote means the skin is free from any black colouring and unbroken,

passionfruit means the skin is smooth and unwrinkled and unbroken,

Tahitian lime means the skin has no yellow colouration and is unbroken.

NTN means national trap number.

Outbreak Area means the area described in Schedule 5.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Order O-375 dated 7 October 2011 and published on the Department's webpage on 7 October 2011 and in the NSW Government Gazette No. 99 of 14 October 2011 at pages 6058-6069, 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 area described in Schedule 6.

the Act means the *Plant Diseases Act 1924*.

unbroken skin means the skin has no pre-harvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

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 8 and which comply with the relevant conditions of exception set out in Schedule 8; and

(b) The movement of any host fruit in accordance with Schedule 8 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 8; 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

Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black sapote
Blackberry
Blueberry
Boysenberry
Brazil cherry (Grumichama)
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
Guava
Hog plum
Jaboticaba
Jackfruit
Jew plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee (Litchi)
Mandarin
Mango
Mangosteen
Medlar
Miracle fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Papaya
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly pear
Pummelo (Pomelo)
Quince
Rambutan
Raspberry
Rollinia
Rose apple
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambus

SCHEDULE 2 – Host fruit classified as "Assorted tropical and sub-tropical fruits - inedible peel"

Avocado
Banana
Black sapote
Breadfruit
Caimito (Star apple)
Casimiro (White sapote)
Cherimoya
Custard apple
Durian
Feijoa
Granadilla
Guava (inedible peel varieties only)
Jackfruit
Kiwifruit (inedible peel varieties only)
Longan
Lychee (Litchi)
Mango
Mangosteen
Passionfruit
Papaya
Persimmon (inedible peel varieties only)
Pomegranate
Prickly pear
Rambutan
Sapodilla
Soursop
Sweetsop (Sugar apple)
Wax jambus

SCHEDULE 3 – Host fruit classified as "Citrus fruits"

Citron	Lime	Pummelo (Pomelo)
Grapefruit	Mandarin	Shaddock
Lemon	Orange	Tangelo

SCHEDULE 4 – Host fruit classified as "Fruiting vegetables, other than cucurbits"

Gape gooseberry	Chilli	Pepino
Capsicum	Eggplant	Tomato

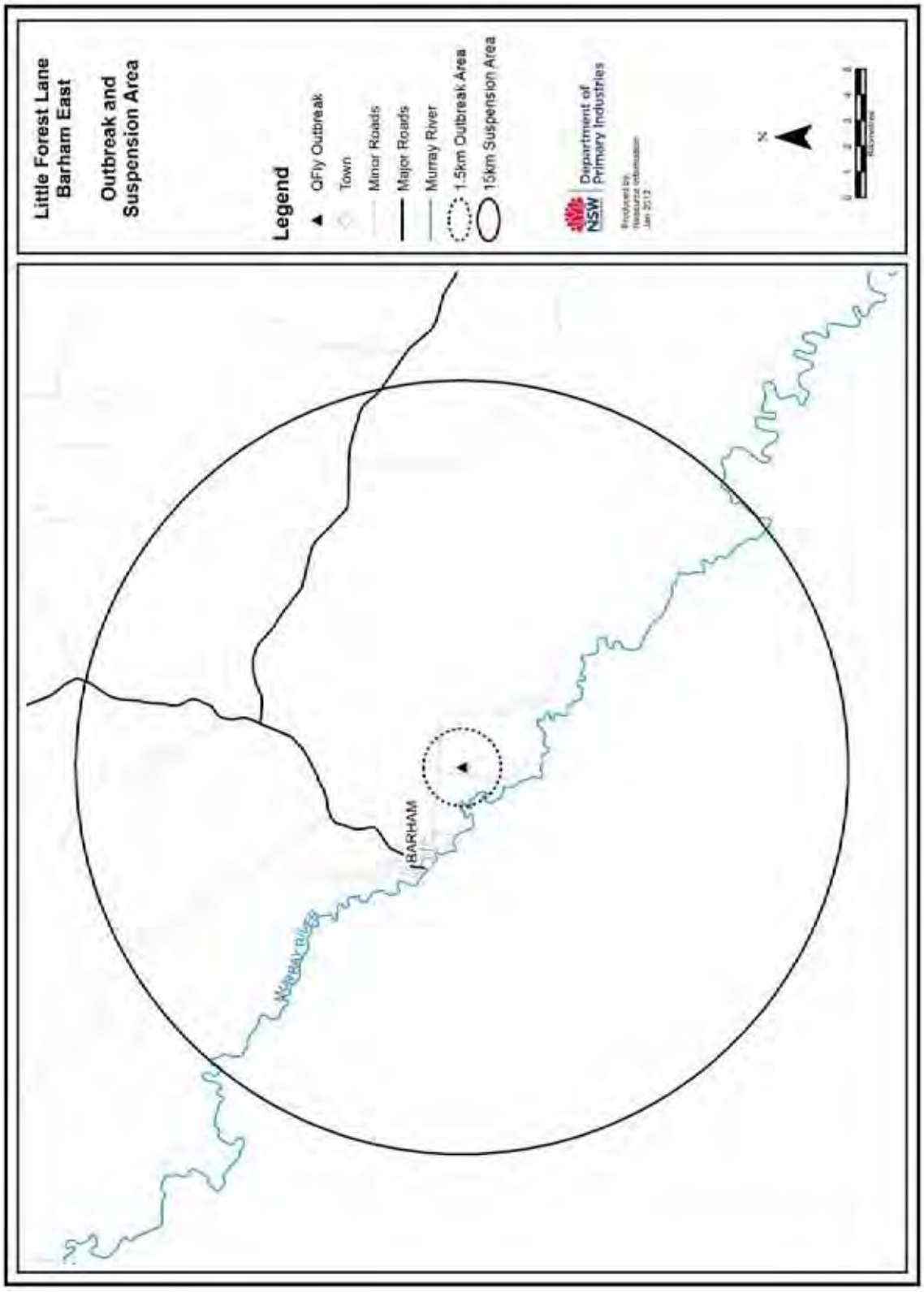
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.643103 South and 144.167898 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 7.

SCHEDULE 6 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -35.643103 South and 144.167898 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 7.

SCHEDULE 7 – Map of the Little Forest Lane, Barham East Outbreak Area and Suspension Area



SCHEDULE 8 - Exceptions for movement of host fruit

Host fruit that has received an approved treatment or approved systems approach

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 which prevent infestation by Queensland fruit fly; and

(b) Prior to movement, the owner or occupier of the property or facility where the host fruit is packed 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:
(A) as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs; or
(B) as a packed lot for the purpose of producing composite lots,
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 packer 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 property or facility 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 which prevent infestation by Queensland fruit fly; 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 transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

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

(iv) 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, are disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and

(iii) all processing wastes are disinfested by heat or freezing, or be buried.

Note: An approved certification assurance arrangement is *ICA-33 Movement of Wine Grapes.*

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 to prevent infestation by Queensland fruit fly 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 which prevent infestation by Queensland fruit fly; and

(b) Prior to movement, the owner or occupier of the property or facility where the host fruit is to be packed 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 transport vehicle is free of all soil and plant debris after loading; and

(iii) 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

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

SCHEDULE 9 – Approved treatments for host fruit

Dimethoate Dip

1. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding black sapote, breadfruit, jackfruit, longan, defective flower-end type papaya, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp.), abiu, rollinia, santol, and tamarillo:

(a) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for:

(i) a period of 1 minute; or

(ii) in the case of passionfruit, dipping for a period of 10 seconds provided the fruit remains wet for a further 60 seconds; and

(b) dipping must be the final treatment before packing.

2. Host fruit classified as "Citrus fruits":

(a) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for a period of 1 minute; and

(b) dipping must be the final treatment before packing, except where a non-recovery gloss coating (wax) and/or compatible fungicide may be added within 24 hour of treatment.

3. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for a period of 1 minute; and

(c) dipping must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-01 Dipping with dimethoate or fenthion.*

Dimethoate Flood Spray

4. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding black sapote, breadfruit, jackfruit, longan, defective flower-end type papaya, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp.), abiu, rollinia, santol, and tamarillo:

   (a) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (b) spraying must be the last treatment before packing.

5. Host fruit classified as "Citrus fruits":

   (a) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (b) spraying must be the final treatment before packing, except where a non-recovery gloss coating (wax) and/or compatible fungicide may be added within 24 hour of treatment.

6. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

   (a) a sample of the lot is inspected before treatment and found free of fruit fly larvae; and

   (b) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate with a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (c) spraying must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-02 Flood spraying with dimethoate or fenthion.*

Fenthion Dip

7. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding caimito, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp. and defective flower-end type papaya):

   (a) treated postharvest by full immersion in a dip mixture containing 412.5 mg/L fenthion for:

      (i) a period of 1 minute; or

      (ii) in the case of longan, lycee, passionfruit and rambutan, dipping for a period of 10 seconds provided the fruit remains wet for a further 60 seconds; and

   (b) dipping must be the last treatment before packing.

8. Host fruit classified as "Fruiting vegetables, other than cucurbits" (excluding hollow fruited capsicums and chillies):

   (a) treated postharvest by full immersion in a dip mixture containing 412.5 mg/L fenthion for a period of 1 minute; and

   (b) dipping must be the last treatment before packing.

9. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

   (a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

   (b) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and

(c) dipping must be the final treatment before packing.

Note: The approved *Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.*

Fenthion Flood Spray

10. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp. and defective flower-end type papaya):

(a) treated postharvest by flood spraying, in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(b) spraying must be the last treatment before packing.

11. Host fruit classified as "Fruiting vegetables, other than cucurbits":

(a) treated postharvest by flood spraying, in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(b) spraying must be the last treatment before packing.

12. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by flood spraying in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/ m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(c) spraying must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-02 Flood spraying with dimethoate or fenthion*

Fenthion Non-Recirculating Spray

13. Avocados treated in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 0.6 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

14. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 1.2 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

Note: The approved Certification Assurance Arrangement is *ICA-03 Low volume non-recirculated spraying with fenthion.*

Methyl Bromide Fumigation

15. Any host fruit:

(a) fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent for 2 hours at the following rates:

(i) 10.0ºC - 14.9ºC at 48 g/m^3; or

(ii) 15.0ºC - 20.9ºC at 40 g/m^3; or

(iii) 21.0ºC + at 32 g/m^3; and

(b) in the case of defective flower end-type papaya, is in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-04 Fumigating with methyl bromide.*

Post harvest Cold Treatment

16. Any host fruit (excluding lemons), treated postharvest at a temperature of:

(a) 0ºC ± 0.5ºC for a minimum of 14 days; or

(b) 1.0ºC ± 0.5ºC to 3.0ºC ± 0.5ºC for a minimum of 16 days.

17. Lemons treated post harvest at a temperature of 0.0ºC ± 0.5ºC to 3.0ºC ± 0.5ºC for a minimum of 14 days.

Note: The approved Certification Assurance Arrangement is *ICA-07 Cold treatment.*

Hot Water Treatment

18. Mangoes treated by full immersion in hot water at a temperature of 46.0ºC for a minimum of 10 minutes, as measured in the water and at or as near as practicable to the seed of 3 fruits.

Note: The approved Certification Assurance Arrangement is *ICA-10 Hot water treatment of mangoes.*

High Temperature Forced Air

19. Papaya treated in a hot air chamber, at a temperature of 47.2ºC for at least 3.5 hours as measured in the seed cavity.

Vapour Heat Treatment

20. Mangoes treated by vapour heat at a temperature of:

(a) 46.5ºC for 20 minutes; or

(b) 47.0ºC for 15 minutes.

Note: The approved Certification Assurance Arrangement is *ICA-05 Vapour heat treatment of mangoes under AQIS supervision.*

Gamma Irradiation

21. Any host fruit approved for irradiation by the Food Standards Australia New Zealand (FSANZ) treated post harvest with gamma irradiation at a minimum dose of 150Gy.

Note: The approved Certification Assurance Arrangement is *ICA-55 Irradiation treatment.*

Mature green condition

22. Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-15 Mature green condition of passionfruit, Tahitian limes and black sapotes.*

23. Banana harvested and packed in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-16 Certification of mature green condition of bananas.*

Immature green condition

24. Papaya (excluding defective flower-end type papaya) and babaco harvested and packed in an immature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-08 Mature green condition and immature green condition of papaw and babaco.*

Hard Green condition

25. Bananas (Cavendish variety only) in a hard green condition at the time of packing.

Note: The approved Certification Assurance Arrangement is *ICA-06 Certification of hard green bananas.*

26. Avocados (Hass and Lamb Hass cultivars only) harvested in a hard condition and stored in secured conditions within 24 hours of harvest.

Note: The approved Certification Assurance Arrangement is *ICA-30 Hard condition of avocado for Mediterranean fruit fly and Queensland fruit fly.*

Unbroken skins

27. Durian, jaboticaba, jackfruit, longan, lychee, mangosteen, pomegranate and rambutan harvested and packed with unbroken skin.

Note: The approved certification assurance arrangement is *ICA-13 Unbroken skin condition of approved fruits.*

SCHEDULE 10 - Approved systems approaches for host fruit

Pre-harvest treatment and inspection

1. Capsicums and chillies:
   (a) treated pre-harvest with dimethoate or fenthion in accordance with all label and APVMA permit directions for the in-field control of Queensland fruit fly; and
   (b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

2. Eggplants:
   (a) treated pre-harvest with a program of cover sprays with a chemical containing 500 g/L trichlorfon applied a minimum of 21 days prior to harvest in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and
   (b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

3. Tomatoes:
   (a) treated pre-harvest with a program of cover sprays with a chemical containing:
      (i) 550 g/L fenthion; or
      (ii) 500 g/L trichlorfon applied a minimum of 21 days prior to harvest,

      in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and
   (b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

4. Blueberries:

(a) treated pre-harvest with a program of cover sprays with a chemical containing:

(i) 400 g/L dimethoate every 21 days; or

(ii) 500 g/L trichlorfon,

in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) sampled and inspected postharvest and found free of fruit fly larvae.

Note: The approved Certification Assurance Arrangements are *ICA-31 Pre-harvest insecticide treatment of blueberries* and *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

5. Stonefruit:

(a) treated pre-harvest with a program of cover sprays with a chemical containing:

(i) 550 g/L fenthion; or

(ii) 500 g/L trichlorfon applied a minimum of 21 days prior to harvest,

in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

(b) inspected postharvest at the rate of 1 package in every 100 and found free of fruit fly larvae and broken skins.

Note: The approved Certification Assurance Arrangement is *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

6. Pomefruit:

(a) treated pre-harvest with a program of cover sprays with a chemical containine 500 g/L trichlorfon in accordance with all label directions for the control of fruit fly; and

(b) inspected postharvest at the rate of 1 package in every 100 and found free of fruit fly larvae and broken skins.

Note: The approved Certification Assurance Arrangement is *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

7. Table grapes:

(a) treated pre-harvest with a program of:

(i) bait sprays applied to every alternate row of vines at the rate of at least 100 mL per 8 m of vine, at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with:

(A) an insecticide containing 15.4 L of 0.24 g/L spinosad per 100 L of water; or

(B) a mixture containing 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; or

(ii) cover sprays applied to all vines:

(A) at a maximum interval of 14 days commencing at least 5 weeks prior to harvest with a mixture containing 75 mL of 550 g/L fenthion per 100 L of water; or

(B) with a chemical containing 500 g/L trichlorfon in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

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

Note: The approved Certification Assurance Arrangement is I*CA-20 Preharvest treatment and inspection of grapes.*

Pre-harvest treatment and inspection, and post harvest treatment

8. Custard apple, cherimoya, soursop, sweetsop and other *Annona* spp:

(a) treated pre-harvest with a program of:

(i) cover sprays applied to all host fruit trees at a maximum interval of 14 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing 75 mL of 550 g/L fenthion per 100 L of mixture; or

(ii) bait sprays applied at the rate of at least 100 mL to all host fruit trees at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; or

(B) 2 L yeast autolysate protein and 780 mL of 500 g/L trichlorfon per 100 L of water; or

(C) 15.4 L of 0.24 g/L spinosad per 100 L of water; and

(b) inspected post harvest where a sample of the lot is inspected and found free of fruit fly larvae and broken skins; and

(c) treated postharvest (final treatment before packing):

(i) by full immersion for a period of 1 minute in a dip containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion; or

(ii) by flood spraying in a single layer at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds with a mixture containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion.

Note: The approved Certification Assurance Arrangement is *ICA-18 Treatment and inspection of custard apple and other* Annona *spp.*, in conjunction with *ICA-01 Dipping with dimethoate or fenthion* or *ICA-02 Flood spraying with dimethoate or fenthion,*.

9. Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):

(a) treated preharvest with a program of:

(i) cover sprays applied to all host fruit trees at a maximum interval of 14 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 75 mL of 550 g/L fenthion per 100 L of mixture; or

(B) 75 mL of 400 g/L dimethoate per 100 L of mixture; or

(ii) bait sprays applied at the rate of at least 100 mL to all host fruit trees at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 15.4 L of 0.24 g/L spinosad per 100 L of water; or

(B) 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; and

(b) postharvest inspected where a sample of the lot is inspected and found free of fruit fly larvae; and

(c) treated postharvest (final treatment prior to packing):

(i) by full immersion for a period of 1 minute in a dip containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion; or

(ii) by flood spraying in a single layer at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds with a mixture containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion,

(iii) in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 1.2 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

Note: The approved Certification Assurance Arrangement is *ICA-19 Treatment and inspection of mangoes*, in conjunction with *ICA-01 Dipping with dimethoate or fenthion* or *ICA-02 Flood spraying with dimethoate or fenthion* or *ICA-03 Low volume non-recirculated spraying with fenthion*.

Fruit fly monitoring, preharvest baiting, and postharvest inspection

10. Citrus fruits (excluding Meyer lemons) grown in the west of the coastal ranges and south of latitude 22 south and harvested during the period 1 March to 25 August inclusive:

(a) treated with a program of bait sprays applied to all host fruit trees in accordance with all label requirements at a maximum interval of 7 days commencing 12 weeks prior to harvest to the completion of harvest with:

(i) a mixture containing 2 L yeast autoylsate protein; and

(A) 435 mL of 1150 g/L maldison per 100 L of water; or

(B) 400 g of 500 g/kg chlorpyrifos per 100 L of water; or

(C) 400 mL of 500 g/L chlorpyrifos per 100 L of water; or

(D) 780 mL of 500 g/L trichlorofon per 100 L of water; or

(ii) a mixture containing 15.4 L of spinosad per 100 L of water; and

(b) treated with a program of fruit fly trapping and monitoring using at least 2 Lynfield or approved equivalent traps, placed so that every tree within the orchard is within 400 m of a trap, which are inspected at least every 7 days and found free of fruit flies; and

(c) post harvest inspected where a sample of the lot is inspected after packing and found free of fruit fly larvae.

Note: The approved Certification Assurance Arrangement is *ICA-28 Preharvest treatment (bait spraying) and inspection of citrus.*

11. Host fruit grown and packed within a declared Queensland fruit fly Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

(a) treated with a program of fruit fly trapping and monitoring with at least one fruit fly trap installed on the property, monitored in accordance with the *Code of Practice for the Management of Queensland fruit fly*; and

(b) treated with a program of bait sprays applied:

(i) a minimum of two weeks prior to harvest to the completion of harvest; and

(ii) to all host fruit trees with fruit at a stage susceptible to Queensland fruit fly (unless receiving an alternative program of cover sprays), and

(iii) in accordance with all label and APVMA permit directions; and

(iv) with a mixture containing:

(A) 435 mL of 1150 g/L maldison with 2 litres of yeast autolysate protein lure per 100 litres of water; or

(B) 15.4 L of 0.24 g/L spinosad per 100 L of water; and

(d) post harvest inspected in accordance with the specification of *ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.* and found free of fruit fly infestation.

Note: The approved Certification Assurance Arrangement is *ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.*

Dated this 24th day of January 2012.

SATENDRA KUMAR,
Director Plant Biosecurity
Department of Trade and Investment, Regional Infrastructure and Services

Note: The Department's reference is O-389

PLANT DISEASES (FRUIT FLY OUTBREAK REVOCATION) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Trade and Investment, Regional Infrastructure and Services, 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 sections 3(2) and 4 of the Act hereby revoke the Orders described in the Schedule and any Order revived as a result of these revocations.

SCHEDULE

Order	*Edition of NSW Government Gazette and publication date*	*Page numbers*
O-231 Plant Diseases (Fruit Fly Outbreak, Hillston NTN 2338) Order 2011	No.28 of 18 March 2011	2104-2108
O-249 Plant Diseases (Fruit Fly Outbreak, Hunt Drive, Robinvale) Order 2011	No. 9 of 28 January 2011	301-305
O-268 Plant Diseases (Fruit Fly Outbreak, Murray Valley Hwy, Wood Wood) Order 2011	Special Supplement No.18 of 21 February 2011	1260-1264
O-269 Plant Diseases (Fruit Fly Outbreak, Fifth Street, Nichols Point) Order 2011	Special Supplement No.18 of 21 February 2011	1270-1274
O-276 Plant Diseases (Fruit Fly Outbreak, Coleambally NTN 2590) Order 2011	Special Supplement No. 18 of 21 February 2011	1295-1299
O-278 Plant Diseases (Fruit Fly Outbreak, Darlington Point NTN 2583) Order 2011	Special Supplement No.18 of 21 February 2011	1310-1314
O-281 Plant Diseases (Fruit Fly Outbreak, Church Street, Nyah) Order 2011	Special Supplement No.18 of 21 February 2011	1339-1343
O-290 Plant Diseases (Fruit Fly Outbreak, Johns Street, Mildura) Order 2011	No. 24 of 4 March 2011	1605-1609
O-293 Plant Diseases (Fruit Fly Outbreak, Murray Valley Hwy, Boundary Bend West) Order 2011	No. 24 of 4 March 2011	1610-1614
O-295 Plant Diseases (Fruit Fly Outbreak, Sandy Lane, Cardross) Order 2011	No. 24 of 4 March 2011	1620-1624
O-300 Plant Diseases (Fruit Fly Outbreak, Commercial Street, Merbein) Order 2011	No. 26 of 7 March 2011	1878-1882
O-301 Plant Diseases (Fruit Fly Outbreak, Murray Valley Hwy, Lake Powell) Order 2011	No. 26 of 7 March 2011	1898-1902
O-302 Plant Diseases (Fruit Fly Outbreak, Darlington Point NTN 2597) Order 2011	No. 26 of 7 March 2011	1883-1887
O-310 Plant Diseases (Fruit Fly Outbreak, Kulkyne Way, Karadoc) Order 2011	No. 28 of 18 March 2011	2144-2148

O-312 Plant Diseases (Fruit Fly Outbreak, Robinvale Road, Wemen) Order 2011	No. 28 of 18 March 2011	2154-2158
O-319 Plant Diseases (Fruit Fly Outbreak, Cottman Road, Beverford South) Order 2011	No. 28 of 18 March 2011	2214-2218
O-320 Plant Diseases (Fruit Fly Outbreak, Allan Street, Nyah West) Order 2011	No. 28 of 18 March 2011	2219-2223
O-335 Plant Diseases (Fruit Fly Outbreak, Church Road, Woorinen) Order 2011	No. 35 of 8 April 2011	2471-2475
O-336 Plant Diseases (Fruit Fly Outbreak, Nangiloc Road, Nangiloc) Order 2011	No. 35 of 8 April 2011	2486-2490
O-337 Plant Diseases (Fruit Fly Outbreak, Coleambally NTN 2598) Order 2011	No. 35 of 8 April 2011	2481-2485
O-344 Plant Diseases (Fruit Fly Outbreak, Narrung) Order 2011	No. 50 of 20 May 2011	2956-2960
O-346 Plant Diseases (Fruit Fly Outbreak, Maher Street, Euston) Order 2011	No. 50 of 20 May 2011	2921-2925
O-356 Plant Diseases (Fruit Fly Outbreak, River Ave, Merbein) Order 2011	No. 50 of 20 May 2011	2941-2945
O-360 Plant Diseases (Fruit Fly Outbreak, Beveridge Street, Piangil) Order 2011	No. 50 of 20 May 2011	2906-2910
O-363 Plant Diseases (Fruit Fly Outbreak, Darlington Point NTN 2581) Order 2011	No. 53 of 3 June 2011	3407-3411
O-365 Plant Diseases (Fruit Fly Outbreak, River Access Road, Yelta) Order 2011	No. 53 of 3 June 2011	3427-3431
O-366 Plant Diseases (Fruit Fly Outbreak, Kingfisher Road, Gol Gol East) Order 2011	No. 53 of 3 June 2011	3412-3416

Dated this 24th of January 2012

SATENDRA KUMAR
Director Plant Biosecurity
Department of Trade and Investment, Regional Infrastructure and Services

Note: The Department's reference is O-390R

PLANT DISEASES (FRUIT FLY OUTBREAK, POOLEY STREET, BURONGA) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director Plant Biosecurity of the Department of Trade and Investment, Regional Infrastructure and Services, 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, Pooley Street, Buronga) Order 2012.*

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 9.

approved systems approach means the risk management measures as specified in Schedule 10.

APVMA means the Australian Pesticides and Veterinary Medicines Authority.

assorted tropical and sub-tropical fruits – inedible peel means the host fruit specified in Schedule 2, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

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*.

citrus fruits means the host fruit specified in Schedule 3, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

composite lots means a consignment comprising packages of different types of host fruit sourced from one or more suppliers.

Codex Classification of Foods and Animal Feeds means the listing of food commodities in trade classified into groups on the basis of the commodity's similar potential for pesticides

residues, as published by the Joint Food and Agriculture Organization of the United Nations (FAO)/World Health Organisation (WHO) Food Standards Programme Codex Alimentarius Commission (publication available at http://www.codexalimentarius.net).

Department means Department of Trade and Investment, Regional Infrastructure and Services.

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.

fruiting vegetables, other than cucurbits means the host fruit specified in Schedule 4, being host fruit classified as such in accordance with the Codex Classification of Foods and Animal Feeds.

hard green, in the case of:

avocados means the flesh is not soft, or softening, and the skin is not cracked or broken.

bananas, means the fruit is hard and green, with no sign of colouration when assessed over the entire surface area and the skin is unbroken,

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

immature green condition, in the case of papaya (excluding defective flower-end type papaya) and babaco, means the fruit is hard and green and has no ripe colouration.

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

mature green, in the case of:

babaco and papaya (excluding defective flower-end type papaya) means fruit is hard and has no more than 25 % of ripe colouring at the time of packing,

bananas, means the flesh is hard and not flexible, the skin is green and shows no yellow colouration except for areas towards the flower end of a fruit where the sun has bleached the skin but the flesh beneath is still hard, and has no pre-harvest cracks, splits, punctures or other breaks that penetrate through to the flesh,

black sapote means the skin is free from any black colouring and unbroken,

passionfruit means the skin is smooth and unwrinkled and unbroken,

Tahitian lime means the skin has no yellow colouration and is unbroken.

NTN means national trap number.

Outbreak Area means the area described in Schedule 5.

Outer Area means the portion of New South Wales known as the NSW Fruit Fly Exclusion Zone, as specified in Order O-375 dated 7 October 2011 and published on the Department's webpage on 7 October 2011 and in the NSW Government Gazette No. 99 of 14 October 2011 at pages 6058-6069, 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 area described in Schedule 6.

the Act means the *Plant Diseases Act 1924*.

unbroken skin means the skin has no pre-harvest cracks, punctures, pulled stems or other breaks which penetrate through the skin and that have not healed with callus tissue.

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 8 and which comply with the relevant conditions of exception set out in Schedule 8; and

(b) The movement of any host fruit in accordance with Schedule 8 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 8; 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

Acerola
Apple
Apricot
Avocado
Babaco
Banana
Black sapote
Blackberry
Blueberry
Boysenberry
Brazil cherry (Grumichama)
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
Guava
Hog plum
Jaboticaba
Jackfruit
Jew plum
Ju jube
Kiwifruit
Lemon
Lime
Loganberry
Longan
Loquat
Lychee (Litchi)
Mandarin
Mango
Mangosteen
Medlar
Miracle fruit
Mulberry
Nashi
Nectarine
Orange
Passionfruit
Papaya
Peach
Peacharine
Pear
Pepino
Persimmon
Plum
Plumcot
Pomegranate
Prickly pear
Pummelo (Pomelo)
Quince
Rambutan
Raspberry
Rollinia
Rose apple
Santol
Sapodilla
Shaddock
Soursop
Sweetsop (Sugar apple)
Strawberry
Tamarillo
Tangelo
Tomato
Wax jambus

SCHEDULE 2 – Host fruit classified as “Assorted tropical and sub-tropical fruits - inedible peel”

Avocado
Banana
Black sapote
Breadfruit
Caimito (Star apple)
Casimiro (White sapote)
Cherimoya
Custard apple
Durian
Feijoa
Granadilla
Guava (inedible peel varieties only)
Jackfruit
Kiwifruit (inedible peel varieties only)
Longan
Lychee (Litchi)
Mango
Mangosteen
Passionfruit
Papaya
Persimmon (inedible peel varieties only)
Pomegranate
Prickly pear
Rambutan
Sapodilla
Soursop
Sweetsop (Sugar apple)
Wax jambus

SCHEDULE 3 – Host fruit classified as "Citrus fruits"

Citron	Lime	Pummelo (Pomelo)
Grapefruit	Mandarin	Shaddock
Lemon	Orange	Tangelo

SCHEDULE 4 – Host fruit classified as "Fruiting vegetables, other than cucurbits"

Gape gooseberry	Chilli	Pepino
Capsicum	Eggplant	Tomato

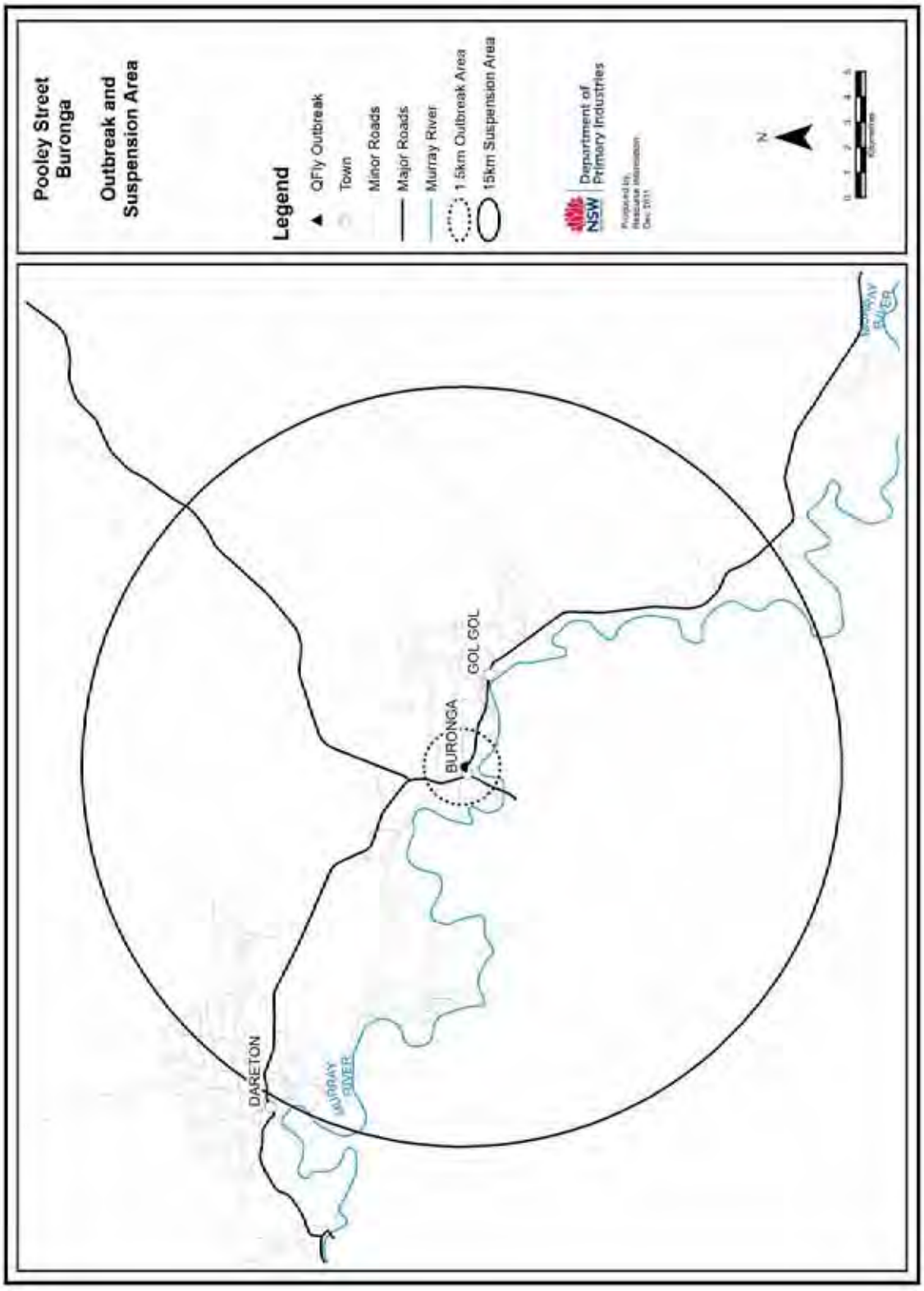
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.16898 South and 142.18479 East, being the area within the 1.5 kilometre radius circle (broken line) in the map in Schedule 7.

SCHEDULE 6 – Suspension Area

The area within a 15 kilometre radius of coordinates decimal degrees -34.16898 South and 142.18479 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 7.

SCHEDULE 7 – Map of the Pooley Street, Buronga Outbreak Area and Suspension Area



SCHEDULE 8 - Exceptions for movement of host fruit

Host fruit that has received an approved treatment or approved systems approach

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 which prevent infestation by Queensland fruit fly; and

(b) Prior to movement, the owner or occupier of the property or facility where the host fruit is packed 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:
(A) as a lot for the purpose of producing smaller packs of host fruit and has been repacked in smaller packs; or
(B) as a packed lot for the purpose of producing composite lots,
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 packer 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 property or facility 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 which prevent infestation by Queensland fruit fly; 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 transport vehicle so as to prevent infestation by Queensland fruit fly and spillage during transportation; and

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

(iv) 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, are disposed of in a manner generally accepted as likely to prevent the spread of Queensland fruit fly; and

(iii) all processing wastes are disinfested by heat or freezing, or be buried.

Note: An approved certification assurance arrangement is *ICA-33 Movement of Wine Grapes.*

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 to prevent infestation by Queensland fruit fly 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 which prevent infestation by Queensland fruit fly; and

(b) Prior to movement, the owner or occupier of the property or facility where the host fruit is to be packed 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 transport vehicle is free of all soil and plant debris after loading; and

(iii) 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

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

SCHEDULE 9 – Approved treatments for host fruit

Dimethoate Dip

1. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding black sapote, breadfruit, jackfruit, longan, defective flower-end type papaya, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp.), abiu, rollinia, santol, and tamarillo:

   (a) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for:

      (i) a period of 1 minute; or

      (ii) in the case of passionfruit, dipping for a period of 10 seconds provided the fruit remains wet for a further 60 seconds; and

   (b) dipping must be the final treatment before packing.

2. Host fruit classified as "Citrus fruits":

   (a) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for a period of 1 minute; and

   (b) dipping must be the final treatment before packing, except where a non-recovery gloss coating (wax) and/or compatible fungicide may be added within 24 hour of treatment.

3. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

   (a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

   (b) treated postharvest by full immersion in a dip containing 400 mg/L dimethoate for a period of 1 minute; and

   (c) dipping must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-01 Dipping with dimethoate or fenthion.*

Dimethoate Flood Spray

4. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding black sapote, breadfruit, jackfruit, longan, defective flower-end type papaya, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp.), abiu, rollinia, santol, and tamarillo:

   (a) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (b) spraying must be the last treatment before packing.

5. Host fruit classified as "Citrus fruits":

   (a) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

   (b) spraying must be the final treatment before packing, except where a non-recovery gloss coating (wax) and/or compatible fungicide may be added within 24 hour of treatment.

6. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

   (a) a sample of the lot is inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by flood spraying in a single layer with a mixture containing 400 mg/L dimethoate with a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds; and

(c) spraying must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-02 Flood spraying with dimethoate or fenthion.*

Fenthion Dip

7. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding caimito, mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp. and defective flower-end type papaya):

(a) treated postharvest by full immersion in a dip mixture containing 412.5 mg/L fenthion for:

(i) a period of 1 minute; or

(ii) in the case of longan, lycee, passionfruit and rambutan, dipping for a period of 10 seconds provided the fruit remains wet for a further 60 seconds; and

(b) dipping must be the last treatment before packing.

8. Host fruit classified as "Fruiting vegetables, other than cucurbits" (excluding hollow fruited capsicums and chillies):

(a) treated postharvest by full immersion in a dip mixture containing 412.5 mg/L fenthion for a period of 1 minute; and

(b) dipping must be the last treatment before packing.

9. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and

(c) dipping must be the final treatment before packing.

Note: The approved *Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.*

Fenthion Flood Spray

10. Host fruit classified as "Assorted tropical and sub-tropical fruits – inedible peel" (excluding mango, custard apple, cherimoya, soursop, sweetsop and other *Annona* spp. and defective flower-end type papaya):

(a) treated postharvest by flood spraying, in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(b) spraying must be the last treatment before packing.

11. Host fruit classified as "Fruiting vegetables, other than cucurbits":

(a) treated postharvest by flood spraying, in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(b) spraying must be the last treatment before packing.

12. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated postharvest by flood spraying in a single layer with a mixture containing 412.5 mg/L fenthion at a rate of at least 16 L/minute/ m^2 of the area being flood sprayed, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds; and

(c) spraying must be the final treatment before packing.

Note: The approved Certification Assurance Arrangement is *ICA-02 Flood spraying with dimethoate or fenthion*

Fenthion Non-Recirculating Spray

13. Avocados treated in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 0.6 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

14. Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):

(a) a sample of the lot inspected before treatment and found free of fruit fly larvae; and

(b) treated in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 1.2 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

Note: The approved Certification Assurance Arrangement is *ICA-03 Low volume non-recirculated spraying with fenthion.*

Methyl Bromide Fumigation

15. Any host fruit:

(a) fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent for 2 hours at the following rates:

(i) 10.0ºC - 14.9ºC at 48 g/m^3; or

(ii) 15.0ºC - 20.9ºC at 40 g/m^3; or

(iii) 21.0ºC + at 32 g/m^3; and

(b) in the case of defective flower end-type papaya, is in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-04 Fumigating with methyl bromide.*

Post harvest Cold Treatment

16. Any host fruit (excluding lemons), treated postharvest at a temperature of:

(a) 0ºC ± 0.5ºC for a minimum of 14 days; or

(b) 1.0ºC ± 0.5ºC to 3.0ºC ± 0.5ºC for a minimum of 16 days.

17. Lemons treated post harvest at a temperature of 0.0ºC ± 0.5ºC to 3.0ºC ± 0.5ºC for a minimum of 14 days.

Note: The approved Certification Assurance Arrangement is *ICA-07 Cold treatment.*

Hot Water Treatment

18. Mangoes treated by full immersion in hot water at a temperature of 46.0ºC for a minimum of 10 minutes, as measured in the water and at or as near as practicable to the seed of 3 fruits.

Note: The approved Certification Assurance Arrangement is *ICA-10 Hot water treatment of mangoes.*

High Temperature Forced Air

19. Papaya treated in a hot air chamber, at a temperature of 47.2ºC for at least 3.5 hours as measured in the seed cavity.

Vapour Heat Treatment

20. Mangoes treated by vapour heat at a temperature of:

(a) 46.5ºC for 20 minutes; or

(b) 47.0ºC for 15 minutes.

Note: The approved Certification Assurance Arrangement is *ICA-05 Vapour heat treatment of mangoes under AQIS supervision.*

Gamma Irradiation

21. Any host fruit approved for irradiation by the Food Standards Australia New Zealand (FSANZ) treated post harvest with gamma irradiation at a minimum dose of 150Gy.

Note: The approved Certification Assurance Arrangement is *ICA-55 Irradiation treatment.*

Mature green condition

22. Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-15 Mature green condition of passionfruit, Tahitian limes and black sapotes.*

23. Banana harvested and packed in a mature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-16 Certification of mature green condition of bananas.*

Immature green condition

24. Papaya (excluding defective flower-end type papaya) and babaco harvested and packed in an immature green condition.

Note: The approved Certification Assurance Arrangement is *ICA-08 Mature green condition and immature green condition of papaw and babaco.*

Hard Green condition

25. Bananas (Cavendish variety only) in a hard green condition at the time of packing.

Note: The approved Certification Assurance Arrangement is *ICA-06 Certification of hard green bananas.*

26. Avocados (Hass and Lamb Hass cultivars only) harvested in a hard condition and stored in secured conditions within 24 hours of harvest.

Note: The approved Certification Assurance Arrangement is *ICA-30 Hard condition of avocado for Mediterranean fruit fly and Queensland fruit fly.*

Unbroken skins

27. Durian, jaboticaba, jackfruit, longan, lychee, mangosteen, pomegranate and rambutan harvested and packed with unbroken skin.

Note: The approved certification assurance arrangement is *ICA-13 Unbroken skin condition of approved fruits.*

SCHEDULE 10 - Approved systems approaches for host fruit

Pre-harvest treatment and inspection

1. Capsicums and chillies:
   (a) treated pre-harvest with dimethoate or fenthion in accordance with all label and APVMA permit directions for the in-field control of Queensland fruit fly; and
   (b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

2. Eggplants:
   (a) treated pre-harvest with a program of cover sprays with a chemical containing 500 g/L trichlorfon applied a minimum of 21 days prior to harvest in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and
   (b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

3. Tomatoes:
   (a) treated pre-harvest with a program of cover sprays with a chemical containing:
      (i) 550 g/L fenthion; or
      (ii) 500 g/L trichlorfon applied a minimum of 21 days prior to harvest,

      in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and
   (b) inspected postharvest, where a sample of the lot is inspected and found free of fruit fly.

Note: The approved Certification Assurance Arrangement is *ICA-26 Pre-harvest treatment and postharvest inspection of tomatoes, capsicums, chillies and eggplant.*

4. Blueberries:
   (a) treated pre-harvest with a program of cover sprays with a chemical containing:
      (i) 400 g/L dimethoate every 21 days; or
      (ii) 500 g/L trichlorfon,

      in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and
   (b) sampled and inspected postharvest and found free of fruit fly larvae.

Note: The approved Certification Assurance Arrangements are *ICA-31 Pre-harvest insecticide treatment of blueberries* and *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

5. Stonefruit:
   (a) treated pre-harvest with a program of cover sprays with a chemical containing:
      (i) 550 g/L fenthion; or
      (ii) 500 g/L trichlorfon applied a minimum of 21 days prior to harvest,

      in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and
   (b) inspected postharvest at the rate of 1 package in every 100 and found free of fruit fly larvae and broken skins.

Note: The approved Certification Assurance Arrangement is *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

6. Pomefruit:

(a) treated pre-harvest with a program of cover sprays with a chemical containine 500 g/L trichlorfon in accordance with all label directions for the control of fruit fly; and

(b) inspected postharvest at the rate of 1 package in every 100 and found free of fruit fly larvae and broken skins.

Note: The approved Certification Assurance Arrangement is *ICA-21 Pre-harvest treatment and inspection of stonefruit, pome fruit and blueberries.*

7. Table grapes:

(a) treated pre-harvest with a program of:

(i) bait sprays applied to every alternate row of vines at the rate of at least 100 mL per 8 m of vine, at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with:

(A) an insecticide containing 15.4 L of 0.24 g/L spinosad per 100 L of water; or

(B) a mixture containing 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; or

(ii) cover sprays applied to all vines:

(A) at a maximum interval of 14 days commencing at least 5 weeks prior to harvest with a mixture containing 75 mL of 550 g/L fenthion per 100 L of water; or

(B) with a chemical containing 500 g/L trichlorfon in accordance with all label and APVMA permit directions for the control of Queensland fruit fly; and

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

Note: The approved Certification Assurance Arrangement is I*CA-20 Preharvest treatment and inspection of grapes.*

Pre-harvest treatment and inspection, and post harvest treatment

8. Custard apple, cherimoya, soursop, sweetsop and other *Annona* spp:

(a) treated pre-harvest with a program of:

(i) cover sprays applied to all host fruit trees at a maximum interval of 14 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing 75 mL of 550 g/L fenthion per 100 L of mixture; or

(ii) bait sprays applied at the rate of at least 100 mL to all host fruit trees at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; or

(B) 2 L yeast autolysate protein and 780 mL of 500 g/L trichlorfon per 100 L of water; or

(C) 15.4 L of 0.24 g/L spinosad per 100 L of water; and

(b) inspected post harvest where a sample of the lot is inspected and found free of fruit fly larvae and broken skins; and

(c) treated postharvest (final treatment before packing):

(i) by full immersion for a period of 1 minute in a dip containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion; or

(ii) by flood spraying in a single layer at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds with a mixture containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion.

Note: The approved Certification Assurance Arrangement is *ICA-18 Treatment and inspection of custard apple and other* Annona *spp.*, in conjunction with *ICA-01 Dipping with dimethoate or fenthion* or *ICA-02 Flood spraying with dimethoate or fenthion*,.

9. Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):

(a) treated preharvest with a program of:

(i) cover sprays applied to all host fruit trees at a maximum interval of 14 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 75 mL of 550 g/L fenthion per 100 L of mixture; or

(B) 75 mL of 400 g/L dimethoate per 100 L of mixture; or

(ii) bait sprays applied at the rate of at least 100 mL to all host fruit trees at a maximum interval of 7 days commencing 6 weeks prior to harvest to the completion of harvest with a mixture containing:

(A) 15.4 L of 0.24 g/L spinosad per 100 L of water; or

(B) 2 L yeast autolysate protein and 435 mL of 1150 g/L maldison per 100 L of water; and

(b) postharvest inspected where a sample of the lot is inspected and found free of fruit fly larvae; and

(c) treated postharvest (final treatment prior to packing):

(i) by full immersion for a period of 1 minute in a dip containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion; or

(ii) by flood spraying in a single layer at a rate of at least 16 L/minute/m^2 of the area being flood sprayed, providing complete coverage of the fruit for a minimum of 10 seconds after which the fruit must remain wet for a further 60 seconds with a mixture containing:

(A) 400 mg/L dimethoate; or

(B) 412.5 mg/L fenthion,

(iii) in a single layer non-recirculating system with a mixture containing 412.5 mg/L fenthion at a rate of at least 1.2 L/minute/m^2, providing complete coverage of the host fruit for a minimum of 10 seconds after which the host fruit must remain wet for a further 60 seconds.

Note: The approved Certification Assurance Arrangement is *ICA-19 Treatment and inspection of mangoes*, in conjunction with *ICA-01 Dipping with dimethoate or fenthion* or *ICA-02 Flood spraying with dimethoate or fenthion* or *ICA-03 Low volume non-recirculated spraying with fenthion*.

Fruit fly monitoring, preharvest baiting, and postharvest inspection

10. Citrus fruits (excluding Meyer lemons) grown in the west of the coastal ranges and south of latitude 22 south and harvested during the period 1 March to 25 August inclusive:

(a) treated with a program of bait sprays applied to all host fruit trees in accordance with all label requirements at a maximum interval of 7 days commencing 12 weeks prior to harvest to the completion of harvest with:

(i) a mixture containing 2 L yeast autoylsate protein; and

(A) 435 mL of 1150 g/L maldison per 100 L of water; or

(B) 400 g of 500 g/kg chlorpyrifos per 100 L of water; or

(C) 400 mL of 500 g/L chlorpyrifos per 100 L of water; or

(D) 780 mL of 500 g/L trichlorofon per 100 L of water; or

(ii) a mixture containing 15.4 L of spinosad per 100 L of water; and

(b) treated with a program of fruit fly trapping and monitoring using at least 2 Lynfield or approved equivalent traps, placed so that every tree within the orchard is within 400 m of a trap, which are inspected at least every 7 days and found free of fruit flies; and

(c) post harvest inspected where a sample of the lot is inspected after packing and found free of fruit fly larvae.

Note: The approved Certification Assurance Arrangement is *ICA-28 Preharvest treatment (bait spraying) and inspection of citrus.*

11. Host fruit grown and packed within a declared Queensland fruit fly Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

(a) treated with a program of fruit fly trapping and monitoring with at least one fruit fly trap installed on the property, monitored in accordance with the *Code of Practice for the Management of Queensland fruit fly*; and

(b) treated with a program of bait sprays applied:

(i) a minimum of two weeks prior to harvest to the completion of harvest; and

(ii) to all host fruit trees with fruit at a stage susceptible to Queensland fruit fly (unless receiving an alternative program of cover sprays), and

(iii) in accordance with all label and APVMA permit directions; and

(iv) with a mixture containing:

(A) 435 mL of 1150 g/L maldison with 2 litres of yeast autolysate protein lure per 100 litres of water; or

(B) 15.4 L of 0.24 g/L spinosad per 100 L of water; and

(d) post harvest inspected in accordance with the specification of *ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.* and found free of fruit fly infestation.

Note: The approved Certification Assurance Arrangement is *ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.*

Dated this 24th day of January 2012.

SATENDRA KUMAR,
Director Plant Biosecurity
Department of Trade and Investment, Regional Infrastructure and Services

Note: The Department's reference is O-386

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