



Government Gazette

OF THE STATE OF
NEW SOUTH WALES

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LEGISLATION

Online notification of the making of statutory instruments

Week beginning 7 May 2012

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

Regulations and other statutory instruments

Conveyancers Licensing Amendment (Fees) Regulation 2012 (2012-177) — published LW 11 May 2012

Electricity Supply (General) Amendment (GGAS Scheme) Regulation 2012 (2012-178) — published LW 11 May 2012

Electricity Supply (GGAS Scheme) Proclamation 2012 (2012-179) — published LW 11 May 2012

Home Building Amendment (Fees) Regulation 2012 (2012-180) — published LW 11 May 2012

Motor Dealers Amendment (Fees) Regulation 2012 (2012-181) — published LW 11 May 2012

Motor Vehicle Repairs Amendment (Fees) Regulation 2012 (2012-182) — published LW 11 May 2012

Pawnbrokers and Second-hand Dealers Amendment (Fees) Regulation 2012 (2012-183) — published LW 11 May 2012

Property, Stock and Business Agents Amendment (Fees and Contributions) Regulation 2012 (2012-184) — published LW 11 May 2012

Road Amendment (Unrestrained Passengers Offence Exemptions) Rules 2012 (2012-185) — published LW 11 May 2012

Road Transport (Vehicle Registration) Amendment (Number-Plates) Regulation 2012 (2012-186) — published LW 11 May 2012

Travel Agents Amendment (Fees) Regulation 2012 (2012-187) — published LW 11 May 2012

Universities Governing Bodies (Charles Sturt University) Order 2012 (2012-193) — published LW 11 May 2012

Valuers Amendment (Fees) Regulation 2012 (2012-188) — published LW 11 May 2012

Environmental Planning Instruments

Bellingen Local Environmental Plan 2010 (Amendment No 2) (2012-190) — published LW 11 May 2012

Clarence Valley Local Environmental Plan 2011 (Amendment No 2) (2012-191) — published LW 11 May 2012

State Environmental Planning Policy (Sydney Region Growth Centres) Amendment (Schofields Precinct) 2012 (2012-189) — published LW 11 May 2012

Wingecarribee Local Environmental Plan 2010 (Amendment No 4) (2012-192) — published LW 11 May 2012

Assents to Acts

ACTS OF PARLIAMENT ASSENTED TO

Legislative Assembly Office, Sydney, 8 May 2012

IT is hereby notified, for general information, that Her Excellency the Governor has, in the name and on behalf of Her Majesty, this day assented to the undermentioned Acts passed by the Legislative Assembly and Legislative Council of New South Wales in Parliament assembled, viz.:

Act No. 24, 2012 — An Act to amend the Coroners Act 2009 to make further provision with respect to the conduct of coronial proceedings and post mortem examinations and the publication of matters arising in coronial proceedings. [**Coroners Amendment Bill**]

Act No. 25, 2012 — An Act to amend the Noxious Weeds Act 1993 to make further provision with respect to the control of noxious weeds; and for other purposes. [**Noxious Weeds Amendment Bill**]

Act No. 26, 2012 — An Act to amend the Police Integrity Commission Act 1996 to implement recommendations arising from the statutory review of the Act under section 146; and for other purposes. [**Police Integrity Commission Amendment Bill**]

RONDA MILLER,
Clerk of the Legislative Assembly

ACTS OF PARLIAMENT ASSENTED TO

Legislative Assembly Office, Sydney, 11 May 2012

IT is hereby notified, for general information, that Her Excellency the Governor has, in the name and on behalf of Her Majesty, this day assented to the undermentioned Acts passed by the Legislative Assembly and Legislative Council of New South Wales in Parliament assembled, viz.:

Act No. 27, 2012 — An Act to amend the Industrial Relations Act 1996 with respect to the appointment of administrators of State industrial organisations and the investigation and prosecution of misconduct offences by officers of those organisations; and for other purposes. [**Industrial Relations Amendment (Industrial Organisations) Bill**]

Act No. 28, 2012 — An Act to amend the Sydney Water Catchment Management Act 1998 with respect to the constitution of the Sydney Catchment Authority Board. [**Sydney Water Catchment Management Amendment (Board Members) Bill**]

RONDA MILLER,
Clerk of the Legislative Assembly

OFFICIAL NOTICES**Appointments**

GEOGRAPHICAL NAMES ACT 1966

Geographical Names Board of NSW
Appointment of Member

HER Excellency the Governor, with the advice of the Executive Council, has approved, pursuant to section 3 of the Geographical Names Act 1966, the appointment of Mr Stepan KERKYASHARIAN as a member of the Geographical Names Board. The appointment is for a term of two years, commencing on the date of the Governor's approval.

Her Excellency the Governor, with the advice of the Executive Council gave approval of the nomination on 9 May 2012.

The Hon. GREG PEARCE, M.L.C.,
Minister for Finance and Services

Roads and Maritime Services

ROAD TRANSPORT (GENERAL) ACT 2005

19 Metre B-Double Mass Limit (Amendment) Notice 2012

I, PETER DUNCAN, Chief Executive of Roads and Maritime Services, pursuant to Clause 58 of the Road Transport (Mass, Loading and Access) Regulation 2005, hereby amend the 19 Metre B-Double Mass Limit Notice 2010, that was published on 3 September 2010, in the *New South Wales Government Gazette* No. 111 at page 4336 as set out in the Schedule of this Notice.

PETER DUNCAN,
Chief Executive,
Roads and Maritime Services

SCHEDULE

The 19 Metre B-Double Mass Limit Notice 2010, that was published on 3 September 2010, in the *New South Wales Government Gazette* No. 111 at page 4336 remains in force subject to the following amendment:

[2] Insert after 3.1 Lower Limit to Apply

4.1 Operating Conditions

Clause 73 (1) of the Road Transport (Mass, Loading and Access) Regulation 2005, does not apply to vehicles operating under this Notice. A copy of this Notice is not required to be carried in the vehicle.

ROAD TRANSPORT (GENERAL) ACT 2005

Class 2 Car Carrier Combination (Amendment) Notice 2012

I, PETER DUNCAN, Chief Executive of Roads and Maritime Services, pursuant to Clause 20 of the Road Transport (Mass, Loading and Access) Regulation 2005, hereby amend the Class 2 Car Carrier Combination Notice 2011, that was published on 24 December 2010, in the *New South Wales Government Gazette* No. 140 at page 6148 as set out in the Schedule of this Notice.

PETER DUNCAN,
Chief Executive,
Roads and Maritime Services

SCHEDULE

The Class 2 Car Carrier Combination Notice 2011, that was published on 24 December 2010, in the *New South Wales Government Gazette* No. 140 at page 6148 remains in force subject to the following amendment:

[1] Insert after 3.2.2

3.3 Notices

Clause 73 (1) of the Road Transport (Mass, Loading and Access) Regulation 2005, does not apply to vehicles operating under this Notice. A copy of this Notice is not required to be carried in the vehicle.

ROAD TRANSPORT (GENERAL) ACT 2005

Class 2 Controlled Access Bus (Amendment) Notice 2012

I, PETER DUNCAN, Chief Executive of Roads and Maritime Services, pursuant to Clause 20 of the Road Transport (Mass, Loading and Access) Regulation 2005, hereby amend the Class 2 Controlled Access Bus Notice 2010, that was published on 24 September 2010, in the *New South Wales Government Gazette* No. 117 at page 4722 as set out in the Schedule of this Notice.

PETER DUNCAN,
Chief Executive,
Roads and Maritime Services

SCHEDULE

The Class 2 Controlled Access Bus Notice 2010, that was published on 24 September 2010, in the *New South Wales Government Gazette* No. 117 at page 4722 remains in force subject to the following amendment:

[1] Delete after 3.1 Operating conditions

3.1.1 A copy of this Notice, must be carried in the vehicle whenever operating as controlled access bus and must be produced in response to a request by a police officer or an authorised officer.

[2] Insert after 3.1 Operating conditions

3.1.1 Clause 73 (1) of the Road Transport (Mass, Loading and Access) Regulation 2005, does not apply to vehicles operating under this Notice. A copy of this Notice is not required to be carried in the vehicle.

ROAD TRANSPORT (GENERAL) ACT 2005

Class 2 Converter Dolly Combination (Amendment) Notice 2012

I, PETER DUNCAN, Chief Executive of Roads and Maritime Services, pursuant to Clause 20 of the Road Transport (Mass, Loading and Access) Regulation 2005, hereby amend the Class 2 Converter Dolly Combination Notice 2011, that was published on 17 December 2010, in the *New South Wales Government Gazette* No. 135 at page 5891 as set out in the Schedule of this Notice.

PETER DUNCAN,
Chief Executive,
Roads and Maritime Services

SCHEDULE

The Class 2 Converter Dolly Combination Notice 2011, that was published on 17 December 2010, in the *New South Wales Government Gazette* No. 135 at page 5891 remains in force subject to the following amendment:

[1] Delete after 3.1 Operating conditions

3.1.1 A copy of this Notice, excluding APPENDIX 1, must be carried in the driving compartment whenever the vehicle is operating under this Notice, and must be produced when requested to do so by a police officer or an authorised officer.

[2] Insert after 3.1

3.1.1 Clause 73 (1) of the Road Transport (Mass, Loading and Access) Regulation 2005, does not apply to vehicles operating under this Notice. A copy of this Notice is not required to be carried in the vehicle.

ROAD TRANSPORT (GENERAL) ACT 2005

Class 2 Road Train (Amendment) Notice 2012

I, PETER DUNCAN, Chief Executive of Roads and Maritime Services, pursuant to Clause 20 of the Road Transport (Mass, Loading and Access) Regulation 2005, hereby amend the Class 2 Road Train Notice 2010, that was published on 24 September 2010 in the *New South Wales Government Gazette* No. 117 at page 4671 as set out in the Schedule of this Notice.

PETER DUNCAN,
Chief Executive,
Roads and Maritime Services

SCHEDULE

The Class 2 Road Train Notice 2010, that was published on 24 September 2010, in the *New South Wales Government Gazette* No. 117 at page 4671 remains in force subject to the following amendment:

[1] Delete after 3.1 Operating requirements

3.1.1 A copy of this notice, excluding Appendix 1 must be carried in the driving compartment whenever the vehicle is operating as a road train under this Notice, and must be produced when requested to do so by a police officer or an authorised person.

[2] Insert after 3.1 Operating requirements

3.1.1 Clause 73 (1) of the Road Transport (Mass, Loading and Access) Regulation 2005, does not apply to vehicles operating under this Notice. A copy of this Notice is not required to be carried in the vehicle.

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under the Road Transport (Mass, Loading and Access) Regulation 2005

LISMORE CITY COUNCIL, in pursuance of the Road Transport (Mass, Loading, Access) Regulation 2005, makes the amendment in the Schedule to the routes and areas previously specified on or in which 25 metre B-Double vehicles may be used.

Dated: 10 May 2012.

GENERAL MANAGER,
Lismore City Council
(by delegation from the Minister for Roads)

SCHEDULE

1. Citation

This Notice may be cited as the Lismore City Council 25 metre B-Double Repeal Notice No. 01/2012.

2. Commencement

This Notice takes effect on the date of gazettal.

3. Amendment

The General B Double Permit Notice 2005 is amended by omitting the following from Appendix 2 of that Notice:

<i>Type</i>	<i>Road Name</i>	<i>Starting Point</i>	<i>Finishing Point</i>
25.	Unnamed Road, Loftville.	Bruxner Highway.	Krauss Avenue.
25.	Krauss Avenue, Loftville.	Krauss Avenue.	Habib Drive.

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under Clause 20 of the Road Transport (Mass, Loading and Access) Regulation 2005

LISMORE CITY COUNCIL, in pursuance of Division 4 of Part 2 of the Road Transport (Mass, Loading, Access) Regulation 2005, by this Notice, specify the routes and areas on or in which 25 metre B-Doubles may be used subject to any requirements or conditions set out in the Schedule.

Dated: 10 May 2012.

GENERAL MANAGER,
Lismore City Council
(by delegation from the Minister for Roads)

SCHEDULE
1. Citation

This Notice may be cited as Lismore City Council 25 metre B-Double route Notice No. 02/2012.

2. Commencement

This Notice takes effect on the date of gazettal.

3. Effect

This Notice remains in force until 1 September 2015 unless it is amended or repealed earlier.

4. Application

This Notice applies to those 25 metre B-Double vehicles which comply with Schedule 1 of the Road Transport (Mass, Loading and Access) Regulation 2005 and Schedule 2 of the Road Transport (Vehicle Registration) Regulation 2007.

5. Routes

<i>Type</i>	<i>Road Name</i>	<i>Starting Point</i>	<i>Finishing Point</i>
25.	Unnamed Road, Loftville.	Bruxner Highway.	Krauss Avenue.
25.	Krauss Avenue, Loftville.	Unnamed Road.	Habib Drive.

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under the Road Transport (Mass, Loading and Access) Regulation 2005

NAMBUCCA SHIRE COUNCIL, in pursuance of the Road Transport (Mass, Loading, Access) Regulation 2005, makes the amendment in the Schedule to the routes and areas previously specified on or in which 25 metre B-Double vehicles may be used.

Dated: 9 May 2012.

MICHAEL COULTER,
General Manager,
Nambucca Shire Council
(by delegation from the Minister for Roads)

SCHEDULE**1. Citation**

This Notice may be cited as the. Nambucca Shire Council 25 metre B-Double Repeal Notice No. 1/2012.

2. Commencement

This Notice takes effect on date of gazettal.

3. Amendment

The General B Double Permit Notice 2005 is amended by omitting the following from Appendix 2 of that Notice:

<i>Type</i>	<i>Road Name</i>	<i>Starting Point</i>	<i>Finishing Point</i>	<i>Conditions</i>
25m.	Link Road, Nambucca.	Pacific Highway.	Old Coast Road.	Haulage to be undertaken during daylight hours. In one direction, where fully laden log trucks proceed to the Pacific Highway only. Travel is not permitted on school days between the hours of 8:00-9:30am and 2:30-4:00pm.
25m.	Old Coast Road, Nambucca.	Link Road.	Mann Street.	Haulage to be undertaken during daylight hours. In one direction, where fully laden log trucks proceed to the Pacific Highway only. Travel is not permitted on school days between the hours of 8:00-9:30am and 2:30-4:00pm.
25m.	Mann Street, Nambucca.	Old Coast Road.	Hyland Park Road.	
25m.	Hyland Park Road, Nambucca.	Mann Street.	Tallowood Road (Forest Road).	

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under Clause 20 of the Road Transport (Mass, Loading and Access) Regulation 2005

NAMBUCCA SHIRE COUNCIL, in pursuance of Division 4 of Part 2 of the Road Transport (Mass, Loading, Access) Regulation 2005, by this Notice, specify the routes and areas on or in which 25metre B-Doubles may be used subject to any requirements or conditions set out in the Schedule.

Dated: 10 May 2012.

MICHAEL COULTER,
General Manager,
Nambucca Shire Council
(by delegation from the Minister for Roads)

SCHEDULE**1. Citation**

This Notice may be cited as Nambucca Shire Council 25 Metre B-Double Route Notice No. 02/2012.

2. Commencement

This Notice takes effect on date of gazettal.

3. Effect

This Notice remains in force until 1 September 2015 unless it is amended or repealed earlier.

4. Application

This Notice applies to those 25 metre B-Double vehicles which comply with Schedule 1 of the Road Transport (Mass, Loading and Access) Regulation 2005 and Schedule 2 of the Road Transport (Vehicle Registration) Regulation 2007.

5. Routes

<i>Type</i>	<i>Road Name</i>	<i>Starting Point</i>	<i>Finishing Point</i>	<i>Conditions</i>
25m.	Link Road, Nambucca.	Pacific Highway.	Old Coast Road.	Haulage to be undertaken during daylight hours. In one direction, where fully laden log trucks proceed to the Pacific Highway only. Travel is not permitted on school days between the hours of 8:00-9:30am and 2:30-4:00pm.
25m.	Old Coast Road, Nambucca.	Link Road.	Mann Street.	Haulage to be undertaken during daylight hours. In one direction, where fully laden log trucks proceed to the Pacific Highway only. Travel is not permitted on school days between the hours of 8:00-9:30am and 2:30-4:00pm.
25m.	Mann Street, Nambucca.	Old Coast Road.	Hyland Park Road.	Haulage to be undertaken during daylight hours. In one direction, where fully laden log trucks proceed to the Pacific Highway only. Travel is not permitted on school days between the hours of 8:00-9:30am and 2:30-4:00pm.
25m.	Hyland Park Road, Nambucca.	Mann Street.	Tallowood Road (Forest Road).	Haulage to be undertaken during daylight hours. In one direction, where fully laden log trucks proceed to the Pacific Highway only. Travel is not permitted on school days between the hours of 8:00-9:30am and 2:30-4:00pm.

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under the Road Transport (Mass, Loading and Access) Regulation 2005

I, PETER DUNCAN, Chief Executive Roads and Maritime Services, pursuant to Clause 20 of the Road Transport (Mass, Loading and Access) Regulation 2005, hereby amend the Class 2 Road Train Notice 2010, as published in the *New South Wales Government Gazette* No. 117 on 24 September 2010, at pages 4671 to 4718, as set out in the Schedule of this Notice.

PETER DUNCAN,
Chief Executive,
Roads and Maritime Services

SCHEDULE

1. Citation

This Notice may be cited as the Roads and Maritime Services Class 2 Road Train (Amendment) Notice No. 1/2012.

2. Commencement

This Notice takes effect on and from the date of publication in the *New South Wales Government Gazette*.

3. Effect

This Notice remains in force up to and including 30 September 2015 unless it is repealed earlier.

4. Amendment

Delete the following routes from the table at Appendix 1, under the heading Part 1 – Approved 36.5 metre Road Train routes NSW Western Region.

<i>Type</i>	<i>Road No.</i>	<i>Road Name</i>	<i>Starting Point</i>	<i>Finishing Point</i>	<i>Conditions</i>
RT.	HW17.	Newell Highway, Forbes.	Abattoirs Road, Forbes.	Back Yamma Road (approx. 8km north of Forbes).	No access in the period ½ hour before sunset to ½ hour after sunrise. No access permitted between 7:30am to 9:00am and 3:30pm to 5:00pm on school days.

Insert the following routes into the table at Appendix 1, under the heading Part 1 – Approved 36.5 metre Road Train routes NSW Western Region.

<i>Type</i>	<i>Road No.</i>	<i>Road Name</i>	<i>Starting Point</i>	<i>Finishing Point</i>
RT.	HW17.	Newell Highway, Forbes.	Abattoirs Road, Forbes.	Back Yamma Road (approx. 8 km north of Forbes).

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under the Road Transport (Mass, Loading and Access) Regulation 2005

I, PETER DUNCAN, Chief Executive Roads and Maritime Services, pursuant to Clause 25 of the Road Transport (Mass, Loading and Access) Regulation 2005, hereby amend the 4.6 Metre High Vehicle Notice 2008, as published in *New South Wales Government Gazette* No. 185 on 21 December 2007, at pages 10618 to 10674, as set out in the Schedule of this Notice.

PETER DUNCAN,
Chief Executive,
Roads and Maritime Services

SCHEDULE
1. Citation

This Notice may be cited as the Roads and Maritime Services 4.6 Metre High Vehicle Notice 2008 (Amendment) Notice No. 7/2012.

2. Commencement

This Notice takes effect on and from the date of publication in the New South Wales Government Gazette.

3. Effect

This Notice remains in force up to and including 31 December 2012 unless it is repealed earlier.

4. Amendment

Delete the following route from the table at Appendix 2, under the heading Part 1 – 4.6 metre high vehicle routes within the Sydney Region.

<i>Road No.</i>	<i>State Route</i>	<i>Starting Point</i>	<i>Finishing Point</i>	<i>Conditions</i>
	Sydney-Newcastle Freeway.	HW10 Pacific Highway, Wahroonga.	Gosford boundary (Hawkesbury River Bridge northern bank).	
MR1.	MR1 Princes Highway.	Sydney Park Road (MR528), St Peters.	Southern Freeway, Waterfall.	Southbound travel only permitted between King Georges Road and Port Hacking Road.
MR5.	Parramatta Road.	Liverpool Road, Ashfield.	James Ruse Drive, Granville.	
MR171.	Bunnerong Road – Anzac Parade – Cleveland Street – City Road – Parramatta Road.	Botany Road, Matraville.	Old Canterbury Road, Lewisham.	

Delete the following routes from the table at Appendix 2, under the heading Part 2 – 4.6 metre high vehicle routes in New South Wales (excluding the Sydney Region).

Northern NSW				
<i>Road No.</i>	<i>State Route</i>	<i>Starting Point</i>	<i>Finishing Point</i>	
HW12.	Gwydir Highway.	Pacific Highway (HW10), Grafton.	Campbell Street, Inverell.	
HW12.	Gwydir Highway.	Henderson Street, Inverell.	Newell Highway (HW17), Moree.	

Insert the following routes into the table at Appendix 2, under the heading Part 1 – 4.6 metre high vehicle routes within the Sydney Region.

<i>Road No.</i>	<i>State Route</i>	<i>Starting Point</i>	<i>Finishing Point</i>	<i>Conditions</i>
F3.	Sydney Newcastle Freeway and ramps.	Cumberland Highway (Pennant Hills Road) (MR13), Wahroonga.	Hawkesbury River Bridge northern abutment.	
HW1.	Princes Highway.	Sydney Park Road (MR528), St Peters.	Townson Street, Blakehurst.	

<i>Road No.</i>	<i>State Route</i>	<i>Starting Point</i>	<i>Finishing Point</i>	<i>Conditions</i>
HW1.	Princes Highway.	Townson Street, Blakehurst.	Ellis Street, Sylvania.	Northbound over Tom Ugly's Bridge: vehicles over 4.3 m and no more than 4.6 m high must safely move to the middle lane to avoid low clearance obstacles (overhead bridge truss struts).
HW1.	Princes Highway.	Ellis Street, Sylvania.	Southern Freeway (F6), Waterfall.	
HW10.	Pacific Highway.	Sydney Newcastle Freeway (F3).	Cumberland Highway (Pennant Hills Road) (MR13), Wahroonga.	
MR5.	Parramatta Road.	Sloane Street, Haberfield.	Concord Road/ Lidcombe Avenue (MR), Strathfield.	
MR5.	Parramatta Road.	George Street, Homebush.	James Ruse Drive (MR309), Granville.	
MR171.	Bunnerong Road.	Botany Road (MR170), Matraville.	Anzac Parade (MR171), Kingsford.	
MR171.	Anzac Parade.	Bunnerong Road (MR171), Kingsford.	Cleveland Street (MR330), Moore Park.	
MR330.	Cleveland Street.	Anzac Parade (MR171), Moore Park.	City Road (HW1), Chippendale.	

Insert the following routes into the table at Appendix 2, under the heading Part 2 – 4.6 metre high vehicle routes in New South Wales (excluding the Sydney Region).

Northern NSW				
<i>Road No.</i>	<i>State Route</i>	<i>Starting Point</i>	<i>Finishing Point</i>	
HW12.	Gwydir Highway.	Pacific Highway (HW10), Grafton.	Henderson Street / Campbell Street (South), Inverell.	
HW12.	Gwydir Highway.	Campbell Street (North), Inverell.	Newell Highway (HW17), Moree.	

ROAD TRANSPORT (GENERAL) ACT 2005

Notice under the Road Transport (Mass, Loading and Access) Regulation 2005

ORANGE CITY COUNCIL, in pursuance of the Road Transport (Mass, Loading, Access) Regulation 2005, make the amendment in the Schedule to the routes and areas previously specified on or in which 19 metre B-Doubles may be used.

Dated: 14 May 2012.

GARY STYLES,
General Manager,
Orange City Council
(by delegation from the Minister for Roads)

SCHEDULE**1. Citation**

This Notice may be cited as the Orange City Council 19 metre B-Double Notice No. 1/2012.

2. Commencement

This Notice takes effect on the date of gazettal.

3. Effect

This Notice remains in force until 1 September 2015 unless it is amended or repealed earlier.

4. Application

This Notice applies to those 19 metre B-Double vehicles where gross weight exceeds 50 tonnes which comply with Schedule 1 of the Road Transport (Mass, Loading and Access) Regulation 2005 and Schedule 2 of the Road Transport (Vehicle Registration) Regulation 2007.

5. Routes

<i>Type</i>	<i>Road No.</i>	<i>Road Name</i>	<i>Starting Point</i>	<i>Finishing Point</i>	<i>Direction</i>
19.	022.	Barrett Street, Orange.	8 Barrett Street.	Woodward Street.	Both.
19.	293.	Woodward Street, Orange.	Racecourse Road.	Moulder Street.	Both.
19.	199.	Moulder Street, Orange.	Woodward Street.	Peisley Street.	Both.
19.	229.	Peisley Street, Orange.	Moulder Street.	76 Peisley Street.	Both.
19.	229.	Peisley Street, Orange.	76 Peisley Street.	Summer Street.	Both.
19.	258.	Summer Street, Orange.	Peisley Street.	Dairy Creek Road.	Both.
19.	075.	Dairy Creek Road, Orange.	Mitchell Highway.	Elsham Avenue.	Both.
19.	088.	Elsham Avenue, Orange.	Dairy Creek Road.	Ash Street.	Both.
19.	014.	Ash Street, Orange.	Elsham Avenue.	Huntley Road.	Both.
19.	126.	Huntley Road, Orange.	Ash Street.	Forest Road.	Both.
19.	097.	Forest Road, Orange.	Huntley Road.	Carcoar Street Spring Hill.	Both.
19.	942.	Carcoar Street, Spring Hill.	Forest Road.	Spring Hill Road Spring Hill.	Both.
19.	943.	Chapman Street, Spring Hill.	Carcoar Street Spring Hill.	Whiley Road.	Both.
19.	305.	Whiley Road.	Carcoar Street Spring Hill.	Millthorpe Road.	Both.
19.	365.	Millthorpe Road.	Whiley Road.	Mitchell Highway.	Both.

ROADS ACT 1993

Notice of Dedication of Land as Public Road at New Lambton Heights in the Newcastle City Council area

Roads and Maritime Services, by its delegate, dedicates the land described in the schedule below as public road under section 10 of the Roads Act 1993.

Anna C North
Manager, Compulsory Acquisition & Road Dedication
Roads and Maritime Services

SCHEDULE

ALL those pieces or parcels of land situated in the Newcastle City Council area, Parish of Newcastle and County of Northumberland, shown as:

<u>Description of Land</u>	<u>Title Particulars</u>
Lot 19 Deposited Plan 263568	Certificate of Title Volume 4258 Folio 8
Lot 15 Deposited Plan 263567	Certificate of Title Volume 10628 Folio 27
Lot 16 Deposited Plan 263567	
Lot 17 Deposited Plan 263567	
Lot 21 Deposited Plan 263567	Certificate of Title Volume 5284 Folio 72
The area of 6 ½ perches shown on the plan attached to Notice of Resumption of Land Dealing G544668 (*), being part of Lot 1 Deposited Plan 19357	Certificate of Title Volume 5355 Folio 242
The area of 2 ½ perches shown on the plan attached to Notice of Resumption of Land Dealing G544668 (*), being part of Lot 1 Deposited Plan 19357	Certificate of Title Volume 5351 Folio 93
Lot 2 Deposited Plan 626142	Folio Identifier 2 / 626142
Lot 201 Deposited Plan 1065934	Folio Identifier 201 / 1065934
The area of 1 rood 3 perches shown on Deposited Plan 439433, being part of Lot 1 Deposited Plan 331528	Certificate of Title Volume 4713 Folio 22
The area of 7 ½ perches shown on Deposited Plan 439433, being part of Lot 1 Deposited Plan 328663	Certificate of Title Volume 4578 Folio 111

* Note: Notice of Resumption of Land Dealing G544668 is registered in the office of Land and Property Information, NSW.

(RMS Papers: 23/325.13)

ROADS ACT 1993

Notice of Dedication of Land as Public Road at Jugiong
in the Harden Shire Council area

Roads and Maritime Services of New South Wales, by
its delegate, dedicates the land described in the schedule
below as public road under section 10 of the Roads Act
1993.

Anna C North
Manager, Compulsory Acquisition & Road Dedication
Roads and Maritime Services

SCHEDULE

ALL that piece or parcel of land situated in the Harden
Shire Council area, Parish of Jugiong and County of
Harden, shown as Lot 491 Deposited Plan 1173708.

(RMS Papers: SF2012/006656/1; RO 2/206.120)

ROADS ACT 1993

Notice of Dedication of Land as Public Road
at Aarons Pass and Cudgegong in the Mid-Western
Regional Council area

Roads and Maritime Services, by its delegate, dedicates
the land described in the schedule below as public road
under section 10 of the Roads Act 1993.

Anna C North
Manager, Compulsory Acquisition & Road Dedication
Roads and Maritime Services

SCHEDULE

ALL those pieces or parcels of land situated in the Mid-
Western Regional Council area, Parishes of Bocoble
and Tabrabucca, County of Roxburgh, shown as:

Lots 42 and 44 Deposited Plan 1157172; and

Lots 57 to 67 inclusive Deposited Plan 1160463.

(RMS Papers: 10M3344; RO SF2011/002367/1)

ROADS ACT 1993

Notice of Dedication of Land as Public Road at North
Gundagai in the Gundagai Shire Council area

Roads and Maritime Services of New South Wales, by
its delegate, dedicates the land described in the schedule
below as public road under section 10 of the Roads Act
1993.

Anna C North
Manager, Compulsory Acquisition & Road Dedication
Roads and Maritime Services

SCHEDULE

ALL that piece or parcel of land situated in the
Gundagai Shire Council area, Parish of North Gundagai
and County of Clarendon, shown as Lot A Deposited
Plan 389319.

(RMS Papers: 2/178.1333)

Department of Trade and Investment, Regional Infrastructure and Services

MINE HEALTH AND SAFETY ACT 2004

Notice under Section 187

I, ROBERT REGAN, Chief Inspector under the Mine Health and Safety Act 2004 ('the Act'), pursuant to section 187 of the Act by this order:

1. Revoke the notice titled "Documents Required to be Supplied to Chief Inspector" published in the *New South Wales Government Gazette* No. 93 of 26 June 2009, at page 3603, and
2. Specify that, if the Act or the regulations made under the Act require something to be sent or given to the Chief Inspector, it is sufficient that it is sent or given to any government official of the Department of Trade and Investment, Regional Infrastructure and Services:
 - (a) at any office of the Department or using any postal address, or
 - (b) by electronic or facsimile transmission to any of the email addresses or facsimile numbers, listed in the Schedule below.

SCHEDULE

Armidale

Earth Sciences Building (C2),
Ring Road North,
PO Box U86,
University of New England,
Armidale NSW 2351.

Email: armidale.metexnotification@industry.nsw.gov.au.
Fax: (02) 6772 8664.

Broken Hill

Level 2, 32 Sulphide Street,
PO Box 696,
Broken Hill NSW 2880.

Email: brokenhill.metexnotification@industry.nsw.gov.au.
Fax: (08) 8087 8005.

Cobar

NSW Government Office Block,
62-64 Marshall Street,
PO Box 157,
Cobar NSW 2835.

Email: cobar.metexnotification@industry.nsw.gov.au.
Fax: (02) 6836 4395.

Lightning Ridge

Miners Association Building
Lot 60, Morilla Street,
PO Box 314,
Lightning Ridge NSW 2834.

Email: lightningridge.metexnotification@industry.nsw.gov.au.
Fax: (02) 6829 0825.

Lithgow

Hartley Building,
Suite 1, 1st Floor, 184 Mort Street,
PO Box 69,
Lithgow NSW 2790.

Email: lithgow.coalnotification@industry.nsw.gov.au.
Fax: (02) 6352 3876.

Maitland

516 High Street,
Maitland NSW 2320,
PO Box 344,
Hunter Region Mail Centre NSW 2310.

Email: maitland.metexnotification@industry.nsw.gov.au.
Fax: (02) 4931 6790.

Orange

161 Kite Street,
Locked Bag 21,
Orange NSW 2800.

Email: orange.metexnotification@industry.nsw.gov.au.
Fax: (02) 6360 5343.

Singleton

Coal Services Building,
1 Civic Avenue,
PO Box 51,
Singleton NSW 2330.

Email: singleton.coalnotification@industry.nsw.gov.au.
Fax: (02) 6572 1201.

Wollongong

Government Office Block,
Level 3, Block F, 84 Crown Street,
PO Box 674,
Wollongong NSW 2500.

Email: wollongong.metexnotification@industry.nsw.gov.au.
Fax: (02) 4226 3851.

Dated this 11th day of May 2012.

ROBERT REGAN,
Chief Inspector,
Department of Trade and Investment,
Regional Infrastructure and Services

MINERAL RESOURCES

NOTICE is given that the following applications have been received:

EXPLORATION LICENCE APPLICATIONS

(T12-1121)

No. 4574, PEEL MINING LIMITED (ACN 119 343 734), area of 66 units, for Group 1, dated 14 May 2012. (Cobar Mining Division).

(T12-1122)

No. 4575, PEEL MINING LIMITED (ACN 119 343 734), area of 78 units, for Group 1, dated 14 May 2012. (Cobar Mining Division).

(T12-1123)

No. 4576, PEEL MINING LIMITED (ACN 119 343 734), area of 84 units, for Group 1, dated 14 May 2012. (Cobar Mining Division).

(T12-1124)

No. 4577, SOC1 PTY LTD (ACN 158 330 646), area of 100 units, for Group 1, dated 15 May 2012. (Armidale Mining Division).

(T12-1125)

No. 4578, PMR4 PTY LTD (ACN 158 330 404), area of 100 units, for Group 1, dated 15 May 2012. (Inverell Mining Division).

(T12-1126)

No. 4579, PMR4 PTY LTD (ACN 158 330 404), area of 100 units, for Group 1, dated 15 May 2012. (Inverell Mining Division).

(T12-1127)

No. 4580, PMR4 PTY LTD (ACN 158 330 404), area of 100 units, for Group 1, dated 15 May 2012. (Coffs Harbour Mining Division).

(T12-1128)

No. 4581, PMR3 PTY LTD (ACN 157 845 620), area of 100 units, for Group 1, dated 15 May 2012. (Coffs Harbour Mining Division).

(T12-1129)

No. 4582, PMR3 PTY LTD (ACN 157 845 620), area of 100 units, for Group 1, dated 15 May 2012. (Coffs Harbour Mining Division).

(T12-1130)

No. 4583, PMR5 PTY LTD (ACN 158 330 379), area of 100 units, for Group 1, dated 15 May 2012. (Armidale Mining Division).

(T12-1131)

No. 4584, PMR5 PTY LTD (ACN 158 330 379), area of 100 units, for Group 1, dated 15 May 2012. (Armidale Mining Division).

(T12-1132)

No. 4585, BLACK RANGE METALS PTY LTD (ACN 158 123 687), area of 99 units, for Group 1, dated 16 May 2012. (Broken Hill Mining Division).

MINING LEASE APPLICATION

(T12-1509)

No. 425, CUMNOCK NO.1 COLLIERY PTY LIMITED (ACN 051 932 122) and ICRA CUMNOCK PTY LTD (ACN 129 006 819), area of about 382.5 hectares, to mine for coal, dated 8 May 2012. (Singleton Mining Division).

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

NOTICE is given that the following applications have been received:

REQUEST FOR CANCELLATION OF AUTHORITIES

(T08-0232)

Exploration Licence No. 7329, VALE AUSTRALIA EA PTY LTD, (ACN 081 724 101), Counties of Culgoa and Gunderbooka, area of 211 units. Application for Cancellation was received on 1 May 2012.

(T08-0233)

Exploration Licence No. 7330, VALE AUSTRALIA EA PTY LTD, (ACN 081 724 101), County of Culgoa and Gunderbooka, area of 106 units. Application for Cancellation was received on 1 May 2012.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

NOTICE is given that the following applications have been granted:

EXPLORATION LICENCE APPLICATIONS

(T11-0323)

No. 4406, now Exploration Licence No. 7921, CARPENTARIA EXPLORATION LIMITED (ACN 095 117 981), County of Farnell, Map Sheet (7135), area of 86 units, for Group 1, dated 19 April 2012, for a term until 19 April 2014.

(T11-0325)

No. 4409, now Exploration Licence No. 7924, RENISON CONSOLIDATED MINES NL (ACN 003 049 714), County of Sandon, Map Sheet (9136, 9236), area of 25 units, for Group 1, dated 2 May 2012, for a term until 2 May 2015.

(T11-0370)

No. 4446, now Exploration Licence No. 7922, DRILLTEST (AUSTRALIA) PTY LTD (ACN 112 156 055), County of Menindee, Map Sheet (7133), area of 50 units, for Group 1, dated 19 April 2012, for a term until 19 April 2014.

(T11-0372)

No. 4448, now Exploration Licence No. 7923, DRILLTEST (AUSTRALIA) PTY LTD (ACN 112 156 055), Counties of Menindee and Yancowinna, Map Sheet (7133, 7233), area of 49 units, for Group 1, dated 19 April 2012, for a term until 19 April 2014.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

NOTICE is given that the following application has been withdrawn:

EXPLORATION LICENCE APPLICATION

(T12-1043)

No. 4499, TELLUS RESOURCES LTD (ACN 144 733 595), County of Bathurst, County of Georgiana and County of Westmoreland, Map Sheet (8830). Withdrawal took effect on 15 May 2012.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

NOTICE is given that the following applications for renewal have been received:

(T04-0020)

Exploration Licence No. 6241, RIMFIRE PACIFIC MINING NL (ACN 006 911 744), area of 15 units. Application for renewal received 14 May 2012.

(07-0087)

Exploration Licence No. 6789, OROYA MINING LIMITED (ACN 009 146 794), area of 22 units. Application for renewal received 14 May 2012.

(T09-0205)

Exploration Licence No. 7548, OROYA MINING LIMITED (ACN 009 146 794), area of 78 units. Application for renewal received 14 May 2012.

(T09-0206)

Exploration Licence No. 7549, OROYA MINING LIMITED (ACN 009 146 794), area of 98 units. Application for renewal received 14 May 2012.

(T09-0207)

Exploration Licence No. 7550, OROYA MINING LIMITED (ACN 009 146 794), area of 85 units. Application for renewal received 14 May 2012.

(T09-0208)

Exploration Licence No. 7551, OROYA MINING LIMITED (ACN 009 146 794), area of 100 units. Application for renewal received 14 May 2012.

(T09-0210)

Exploration Licence No. 7552, OROYA MINING LIMITED (ACN 009 146 794), area of 73 units. Application for renewal received 14 May 2012.

(T09-0264)

Exploration Licence No. 7553, OROYA MINING LIMITED (ACN 009 146 794), area of 100 units. Application for renewal received 14 May 2012.

(T09-0262)

Exploration Licence No. 7562, Anthony Claude BERGER, area of 7 units. Application for renewal received 11 May 2012.

(T09-0273)

Exploration Licence No. 7563, Anthony Claude BERGER, area of 22 units. Application for renewal received 11 May 2012.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

RENEWAL OF CERTAIN AUTHORITIES

NOTICE is given that the following authorities have been renewed:

(07-1313)

Exploration Licence No. 5728, CHALLENGER MINES PTY LTD (ACN 090 166 528), County of Wynyard, Map Sheet (8527), area of 29 units, for a further term until 16 May 2013. Renewal effective on and from 14 May 2012.

(T02-0366)

Exploration Licence No. 6106, RIMFIRE PACIFIC MINING NL (ACN 006 911 744), County of Murchison, Map Sheet (8937, 8938), area of 34 units, for a further term until 28 July 2013. Renewal effective on and from 17 April 2012.

(T03-0035)

Exploration Licence No. 6132, PLATSEARCH NL (ACN 003 254 395), EAGLEHAWK GEOLOGICAL CONSULTING PTY LTD (ACN 061 324 454) and TRIAKO RESOURCES PTY LTD (ACN 008 498 119), County of Yancowinna, Map Sheet (7134, 7234), area of 43 units, for a further term until 30 September 2013. Renewal effective on and from 10 May 2012.

(11-5999)

Exploration Licence No. 6483, BIACIL HOLDINGS PTY LTD (ACN 114 218 549), Counties of Hardinge and Sandon, Map Sheet (9136, 9137), area of 100 units, for a further term until 20 November 2013. Renewal effective on and from 14 May 2012.

(11-4850)

Exploration Licence No. 6883, PEEL MINING LIMITED (ACN 119 343 734), County of Inglis, Map Sheet (9036), area of 18 units, for a further term until 21 September 2013. Renewal effective on and from 10 May 2012.

(07-0285)

Exploration Licence No. 6884, PEEL MINING LIMITED (ACN 119 343 734), Counties of Darling and Inglis, Map Sheet (9036), area of 32 units, for a further term until 21 September 2013. Renewal effective on and from 10 May 2012.

(10-1223)

Mining Lease No. 1437 (Act 1992), MAITLAND MAIN COLLIERIES PTY LTD (ACN 000 012 652), JFE STEEL AUSTRALIA (GC) PTY LTD (ACN 113 447 466), JS GLENNIES CREEK PTY LTD (ACN 113 447 055), NS GLENNIES CREEK PTY LIMITED (ACN 113 447 331), POS-GC PTY LTD (ACN 113 446 414) and VALE AUSTRALIA (GC) PTY LTD (ACN 097 238 349), Parish of Auckland, County of Durham, Map Sheet (9133-3-S), area of 14.8 hectares, for a further term until 27 March 2032. Renewal effective on and from 30 March 2012.

(10-1224)

Mining Lease No. 1518 (Act 1992), MAITLAND MAIN COLLIERIES PTY LTD (ACN 000 012 652), JFE STEEL AUSTRALIA (GC) PTY LTD (ACN 113 447 466), JS GLENNIES CREEK PTY LTD (ACN 113 447 055), NS GLENNIES CREEK PTY LIMITED (ACN 113 447 331), POS-GC PTY LTD (ACN 113 446 414) and VALE AUSTRALIA (GC) PTY LTD (ACN 097 238 349), Parish of Auckland, County of Durham, Map Sheet (9133-3-S), area of 9.587 hectares, for a further term until 27 March 2032. Renewal effective on and from 30 March 2012.

(10-1225)

Mining Lease No. 1551 (Act 1992), MAITLAND MAIN COLLIERIES PTY LTD (ACN 000 012 652), JFE STEEL AUSTRALIA (GC) PTY LTD (ACN 113 447 466), JS GLENNIES CREEK PTY LTD (ACN 113 447 055), NS GLENNIES CREEK PTY LIMITED (ACN 113 447 331), POS-GC PTY LTD (ACN 113 446 414) and VALE

AUSTRALIA (GC) PTY LTD (ACN 097 238 349), Parish of Auckland, County of Durham, Map Sheet (9133-3-S), area of 43.1 hectares, for a further term until 27 March 2032. Renewal effective on and from 30 March 2012.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

**WITHDRAWAL OF APPLICATIONS FOR
RENEWAL**

NOTICE is given that the applications for renewal in respect of the following authorities have been withdrawn:

(T09-0021)

Exploration Licence No. 7351, PANGAEA MINERALS PTY LIMITED (ACN 120 631 316), Counties of Fitzgerald and Yungnulgra, Map Sheet (7636), area of 6 units. The authority ceased to have effect on 15 May 2012.

(09-4369)

Exploration Licence No. 7352, PANGAEA MINERALS PTY LIMITED (ACN 120 631 316), County of Fitzgerald, Map Sheet (7537), area of 16 units. The authority ceased to have effect on 15 May 2012.

(T09-0187)

Exploration Licence No. 7532, PANGAEA MINERALS PTY LIMITED (ACN 120 631 316), County of Landsborough, Map Sheet (7837, 7937), area of 100 units. The authority ceased to have effect on 8 May 2012.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

**CANCELLATION OF AUTHORITIES AT REQUEST
OF HOLDERS**

NOTICE is given that the following authorities have been cancelled:

(T11-0203)

Exploration Licence No. 6025, LFB RESOURCES NL (ACN 073 478 574), County of Ashburnham and County of Wellington, Map Sheet (8631, 8731), area of 35 units. Cancellation took effect on 9 January 2012.

(T11-0203)

Exploration Licence No. 6091, LFB RESOURCES NL (ACN 073 478 574), County of Ashburnham and County of Wellington, Map Sheet (8631), area of 15 units. Cancellation took effect on 9 January 2012.

(T09-0034)

Exploration Licence No. 7335, NEW SOUTH RESOURCES LIMITED (ACN 119 557 416), County of Clarendon, Map Sheet (8428), area of 6 units. Cancellation took effect on 9 May 2012.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

TRANSFER

(T09-0276)

Exploration Licence No. 7472, formerly held by CGNM RESOURCES PTY LTD (ACN 139 443 137) has been transferred to GRIGM RESOURCES PTY LTD (ACN 148051567). The transfer was registered on 2 May 2012.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

EXPIRY

Mining Claim Converted To Lease No. 317 (Act 1992), Garry Domenico SIGNOR, Parish of Kilfera, County of Manara. This title expired on 10 May 2012.

CHRIS HARTCHER, M.P.,
Minister for Resources and Energy

PLANT DISEASES (FRUIT FLY OUTBREAK, OSWIN ROAD, BEVERFORD) 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, Oswin Road, Beverford) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

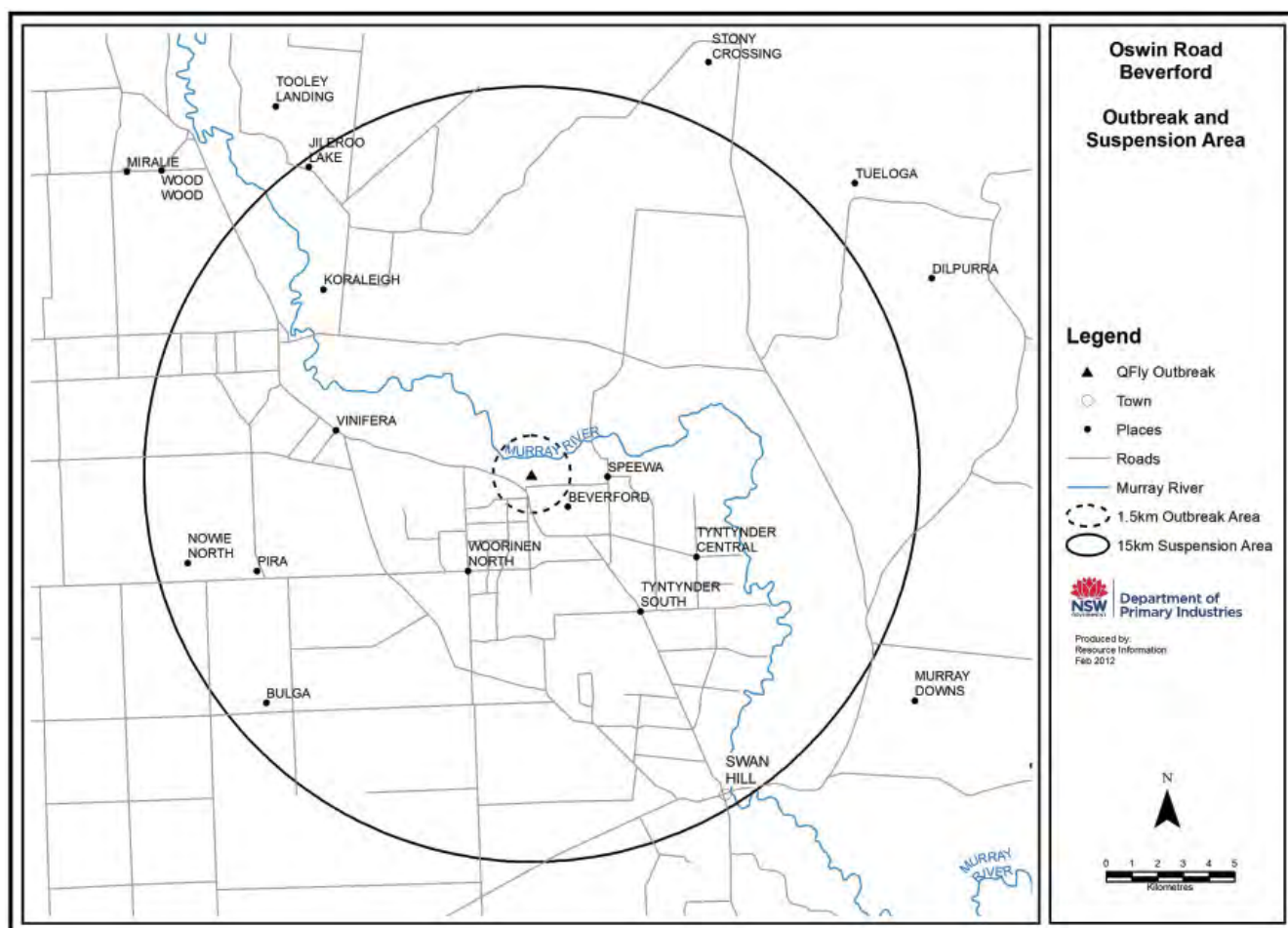
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.224500 South and 143.482926 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 -35.224500 South and 143.482926 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 Oswin Road, Beverford Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
- a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - dipping must be the final treatment before packing.
- Note:* The procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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):
- 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/m² 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
 - spraying must be the final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits:
- 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/m² 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
 - spraying must be the final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
- a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - 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/m² 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
 - spraying must be the final treatment before packing.
- Note:* The procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
- a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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:
- 10.0°C – 14.9°C at 48 g/m³; or
 - 15.0°C – 20.9°C at 40 g/m³; or
 - 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
- 0°C ± 0.5°C for a minimum of 14 days; or
 - 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

(2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-406

PLANT DISEASES (FRUIT FLY OUTBREAK, DARLINGTON POINT NTN 2583) 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, Darlington Point NTN 2583) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

NTN means national trap number.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

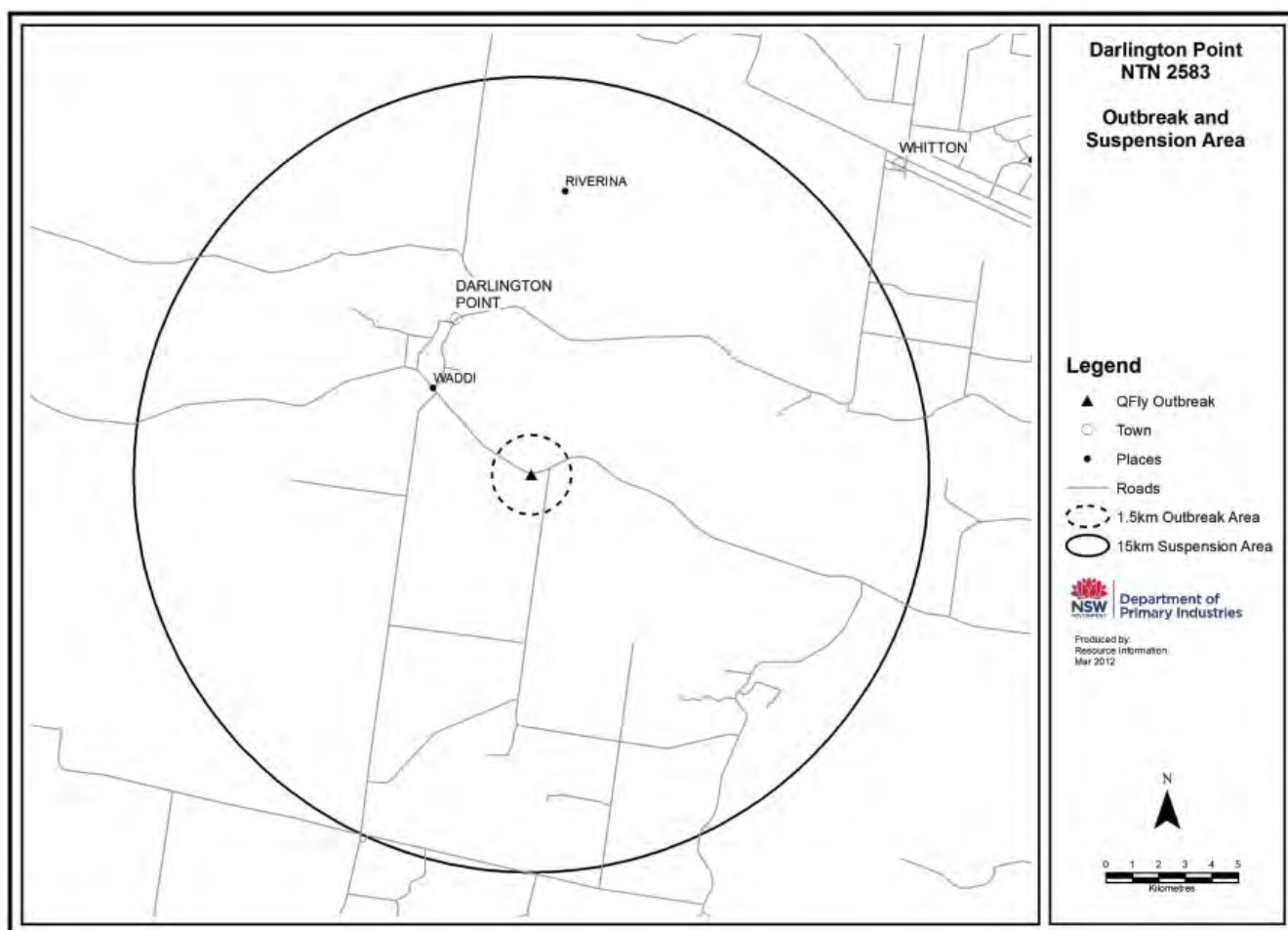
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.621450 South and 146.030067 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 -34.621450 South and 146.030067 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 Darlington Point NTN2583 Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-407

PLANT DISEASES (FRUIT FLY OUTBREAK, VINIFERA ROAD, VINIFERA) 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, Vinifera Road, Vinifera) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

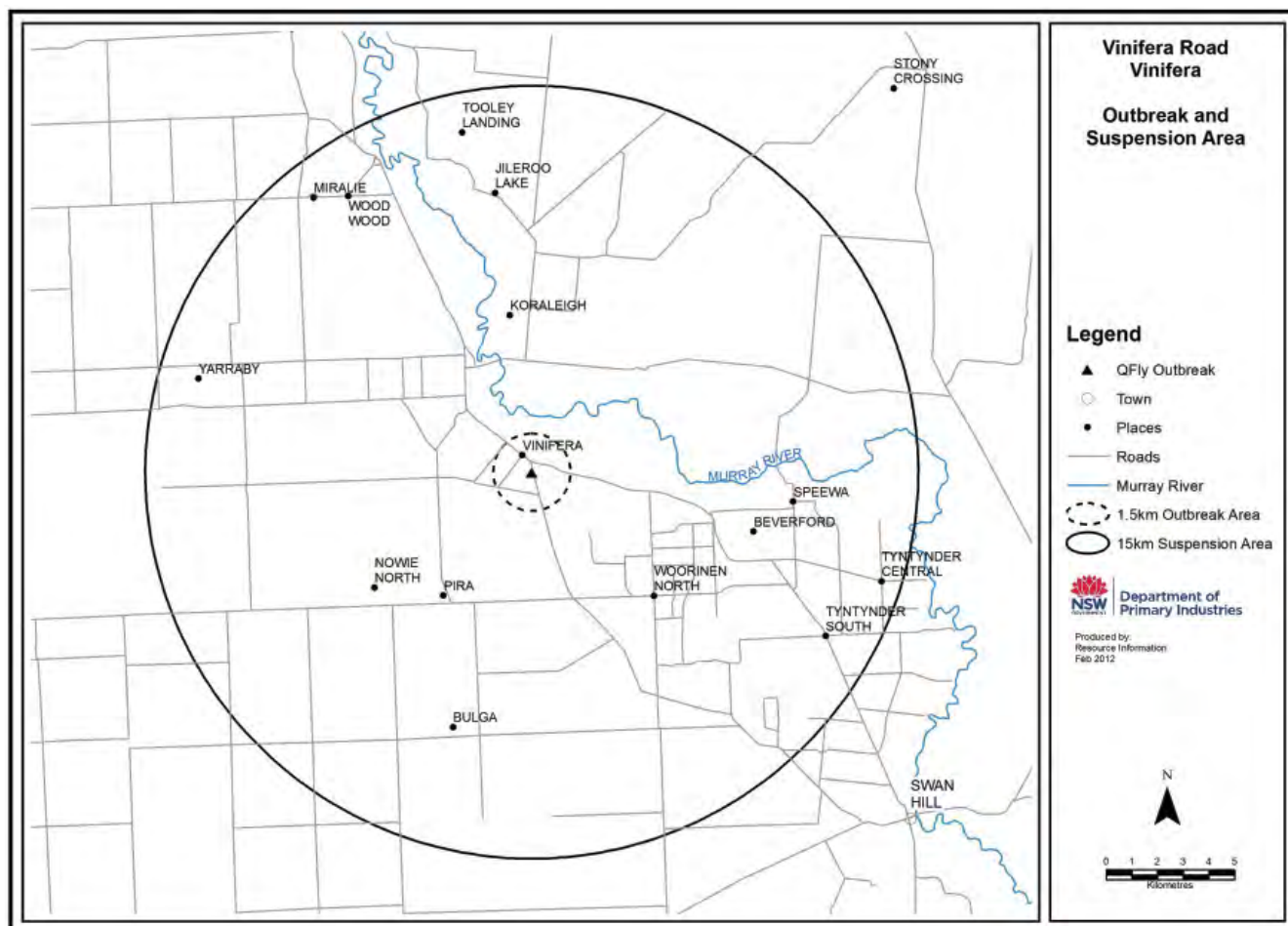
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.212810 South and 143.404230 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 -35.212810 South and 143.404230 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 Vinifera Road, Vinifera Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
- a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - dipping must be the final treatment before packing.

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

5 Fenthion Flood Spray

- 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):
 - 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/m² 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
 - spraying must be the final treatment before packing.
- Fruiting vegetables, other than cucurbits:
 - 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/m² 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
 - spraying must be the final treatment before packing.
- Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - 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/m² 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
 - spraying must be the final treatment before packing.

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

6 Fenthion Non-Recirculating Spray

- 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/m², 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.
- Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

Any host fruit:

- fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent for 2 hours at the following rates:
 - 10.0°C – 14.9°C at 48 g/m³; or
 - 15.0°C – 20.9°C at 40 g/m³; or
 - 21.0°C + at 32 g/m³; and
- in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - 0°C ± 0.5°C for a minimum of 14 days; or
 - 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

- (2) Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):
 - (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:
 - (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
 - (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle (“the transport vehicle”):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department’s reference is O-404

PLANT DISEASES (FRUIT FLY OUTBREAK, LAKE BOGA) 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, Lake Boga) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

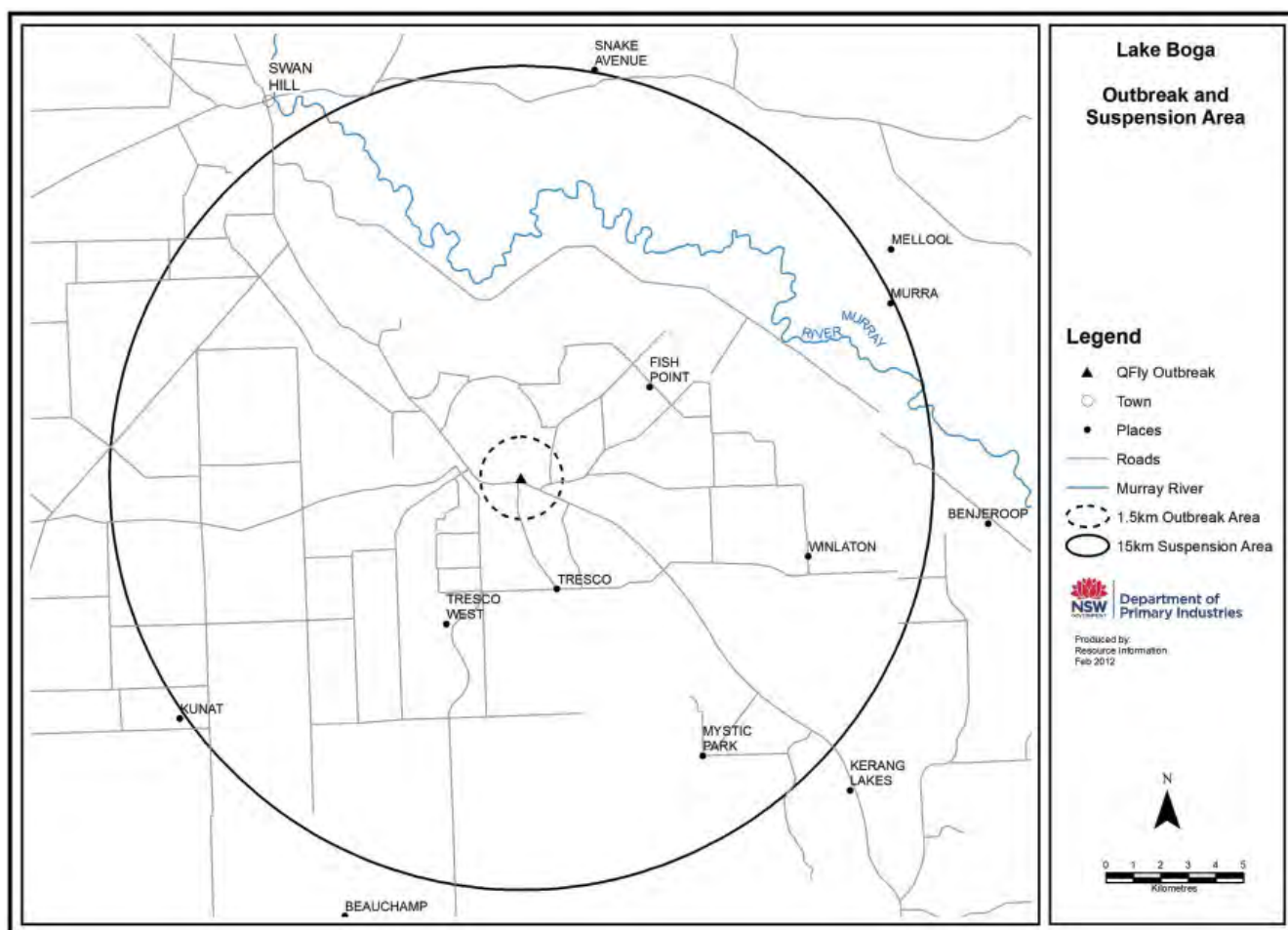
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.465050 South and 143.656770 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 -35.465050 South and 143.656770 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 Lake Boga Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
- a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - dipping must be the final treatment before packing.

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

5 Fenthion Flood Spray

- (1) 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):
- 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/m² 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
 - spraying must be the final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits:
- 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/m² 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
 - spraying must be the final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
- a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - 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/m² 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
 - spraying must be the final treatment before packing.

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

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
- a sample of the lot inspected before treatment and found free of Queensland fruit fly larvae; and
 - 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

Any host fruit:

- fumigated postharvest with a fumigant containing 1000 g/kg methyl bromide as its only active constituent for 2 hours at the following rates:
 - 10.0°C – 14.9°C at 48 g/m³; or
 - 15.0°C – 20.9°C at 40 g/m³; or
 - 21.0°C + at 32 g/m³; and
- in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
- 0°C ± 0.5°C for a minimum of 14 days; or
 - 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.

(2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:
 - (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
 - (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-405

PLANT DISEASES (FRUIT FLY OUTBREAK, HILLSTON NTN 2320) 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, Hillston NTN 2320) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

NTN means national trap number.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- (a) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - (b) 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- (a) a Plant Health Certificate certifying:
 - (i) the origin of the host fruit; and
 - (ii) that the host fruit has received an approved treatment; or
 - (iii) that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - (b) a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- (a) a Plant Health Certificate certifying:
 - (i) the origin of the host fruit; and
 - (ii) that the origin of the host fruit is an area free of Queensland fruit fly; or
 - (b) a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

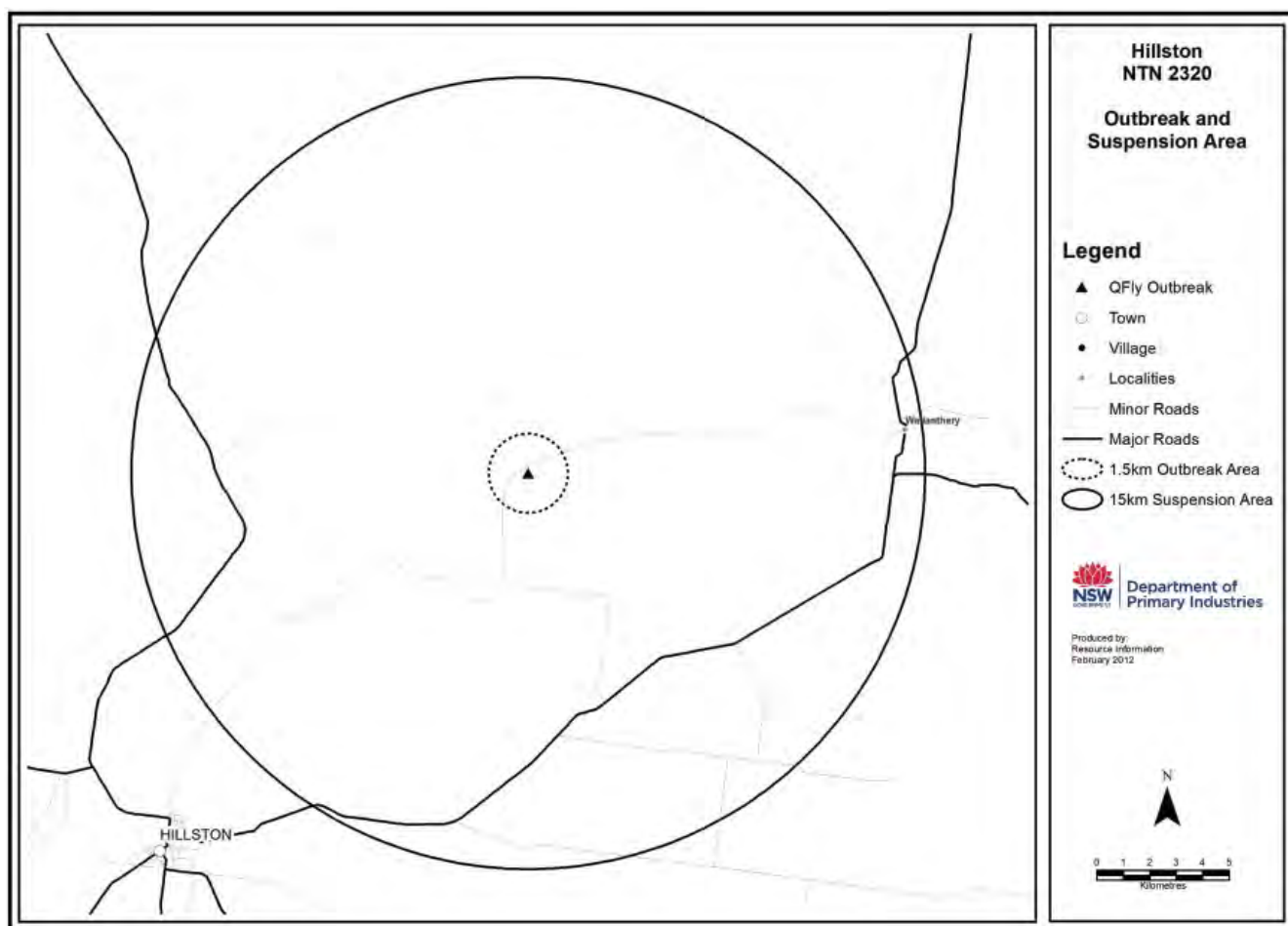
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -33.358284 South and 145.683155 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 -33.358284 South and 145.683155 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 Hillston NTN 2320 Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

(2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-402

PLANT DISEASES (FRUIT FLY OUTBREAK, DARLINGTON POINT NTN 2596) 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, Darlington Point NTN 2596) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

NTN means national trap number.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11(3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- (a) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - (b) 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- (a) a Plant Health Certificate certifying:
 - (i) the origin of the host fruit; and
 - (ii) that the host fruit has received an approved treatment; or
 - (iii) that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - (b) a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- (a) a Plant Health Certificate certifying:
 - (i) the origin of the host fruit; and
 - (ii) that the origin of the host fruit is an area free of Queensland fruit fly; or
 - (b) a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

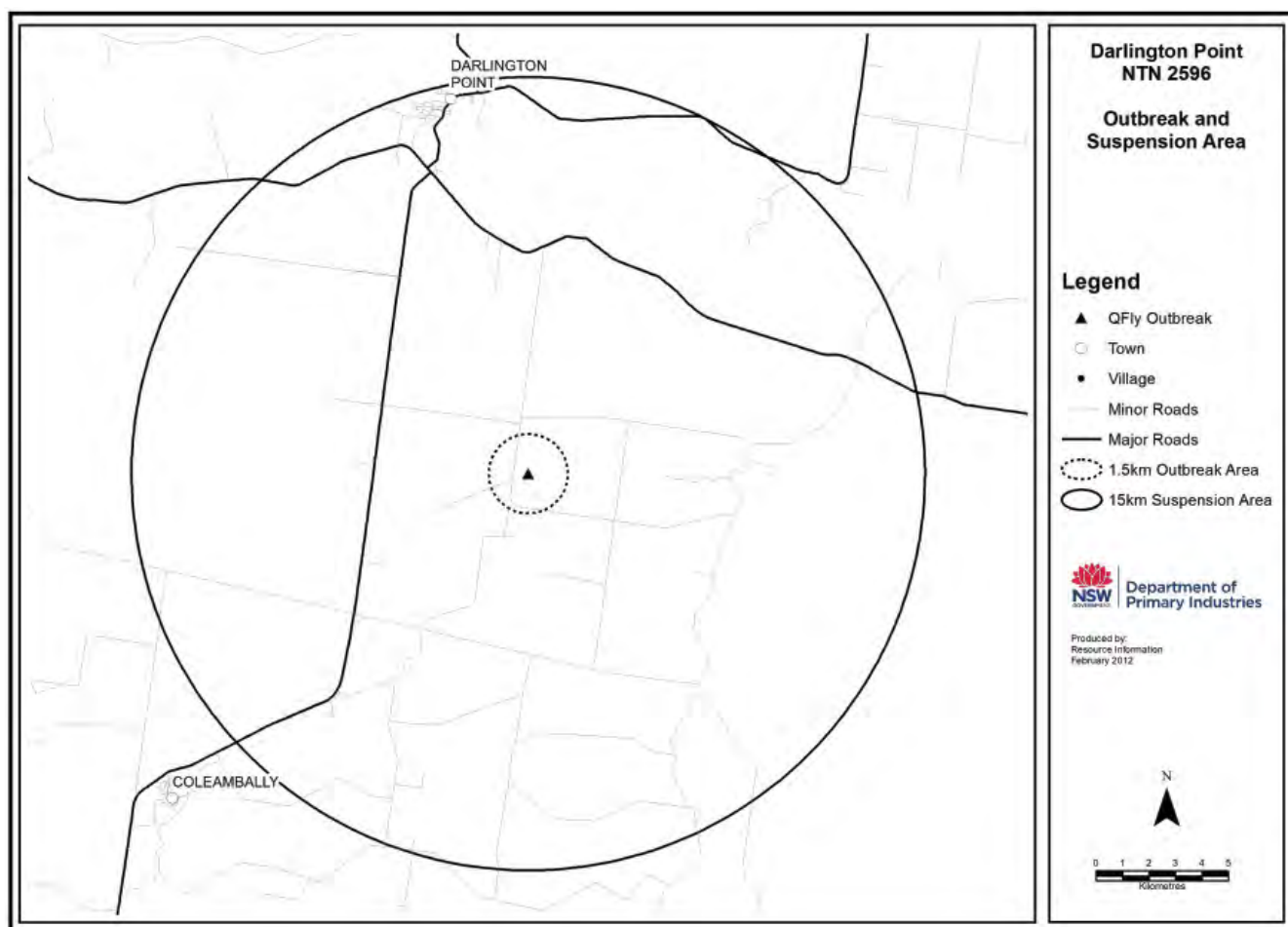
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.696233 South and 146.029983 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 -34.696233 South and 146.029983 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 Darlington Point NTN 2596 Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-403

PLANT DISEASES (FRUIT FLY OUTBREAK, RIVER ROAD, MURRABIT) 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, River Road, Murrabit) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

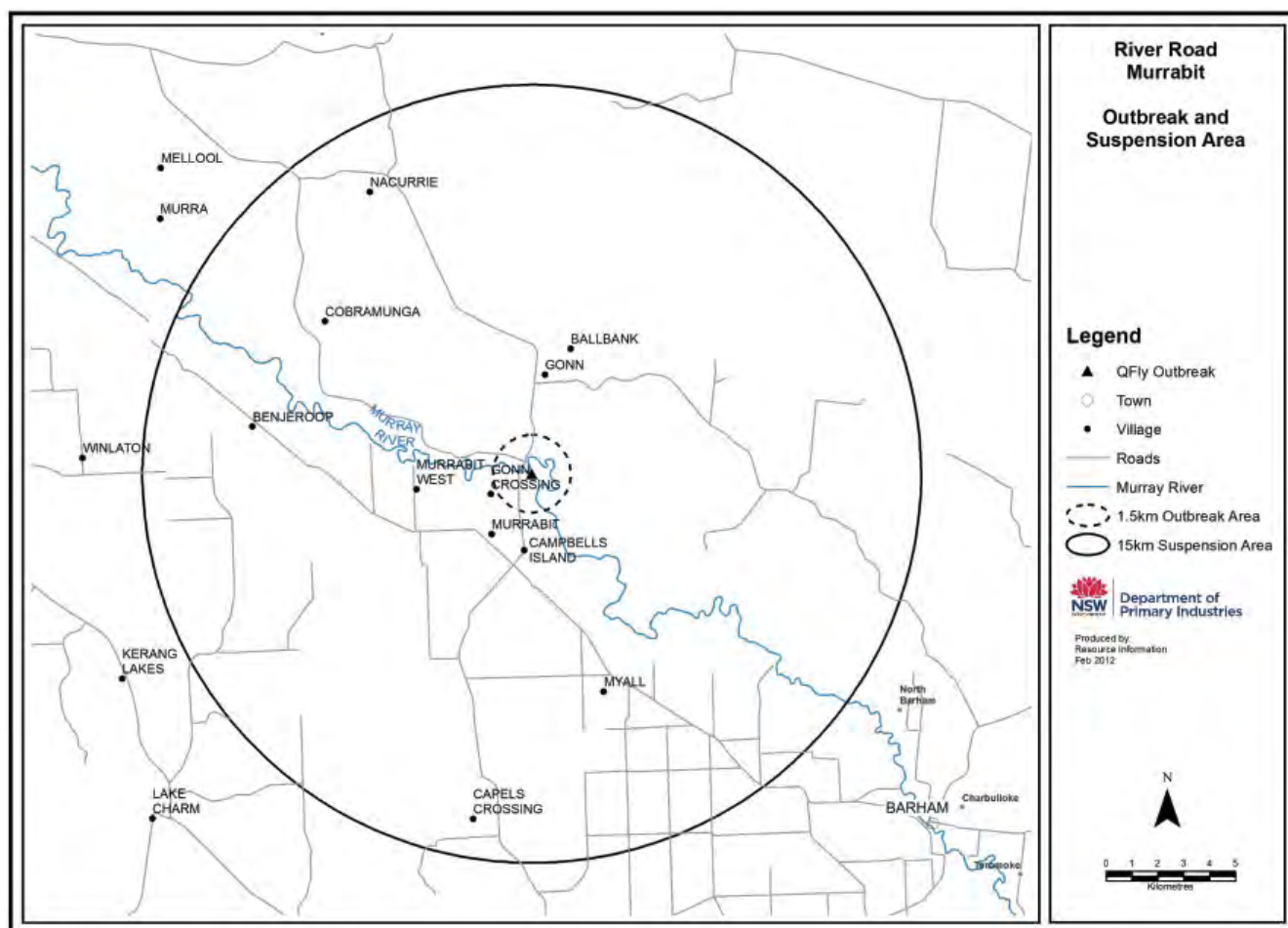
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.504460 South and 143.961320 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 -35.504460 South and 143.961320 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 River Road, Murrabit Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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
1. (iv) the transport vehicle travels by the most direct route.

SCHEDULE 9 – Approved treatments for host fruit

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-400

PLANT DISEASES (FRUIT FLY OUTBREAK, CHARLES ROAD, CABARITA 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, Charles Road, Cabarita North) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

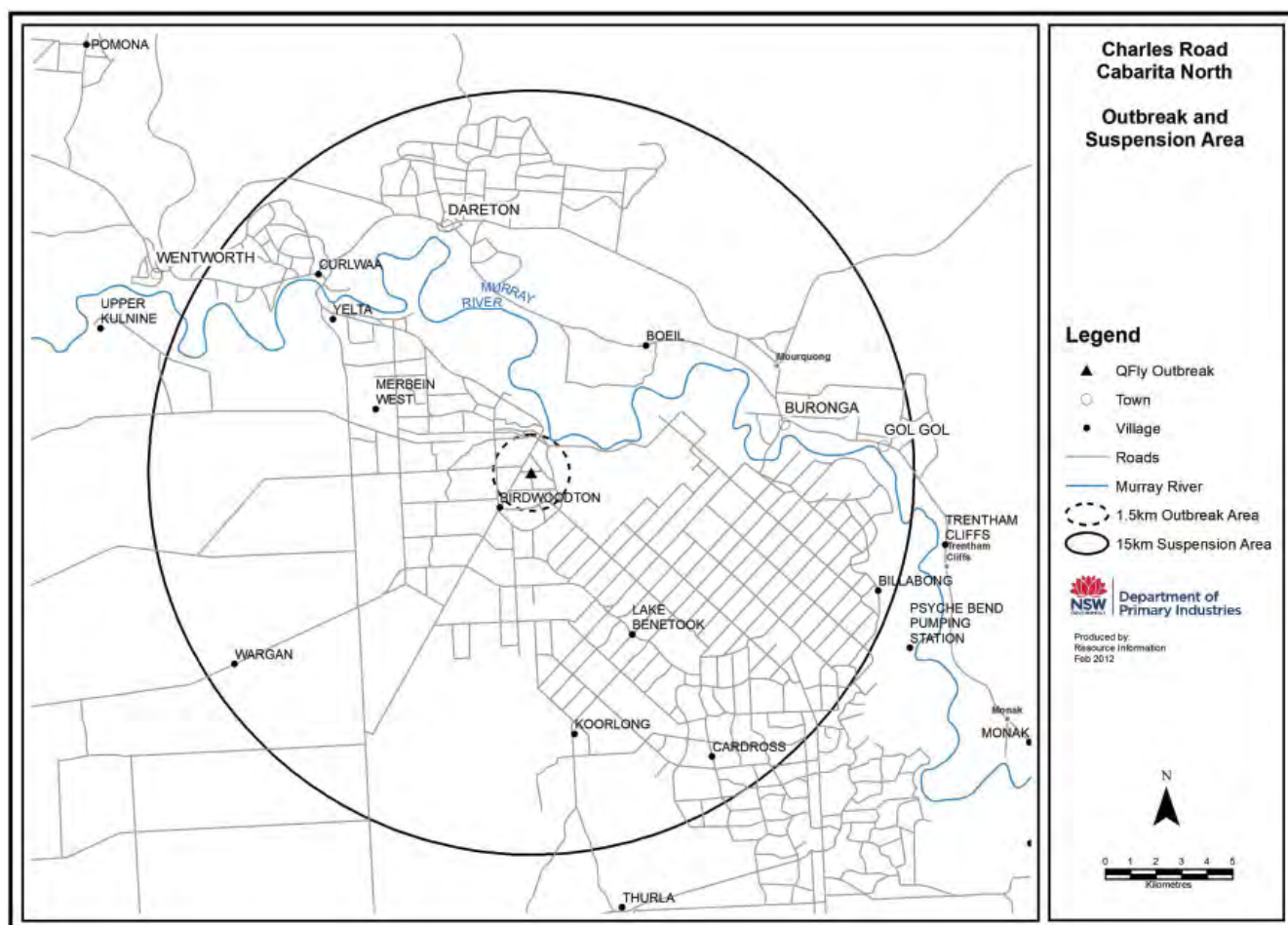
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.183940 South and 142.073510 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 -34.183940 South and 142.073510 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 Charles Road, Cabarita North Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-401

PLANT DISEASES (FRUIT FLY OUTBREAK, WENTWORTH ROAD, MENINDEE) 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, Wentworth Road, Menindee) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

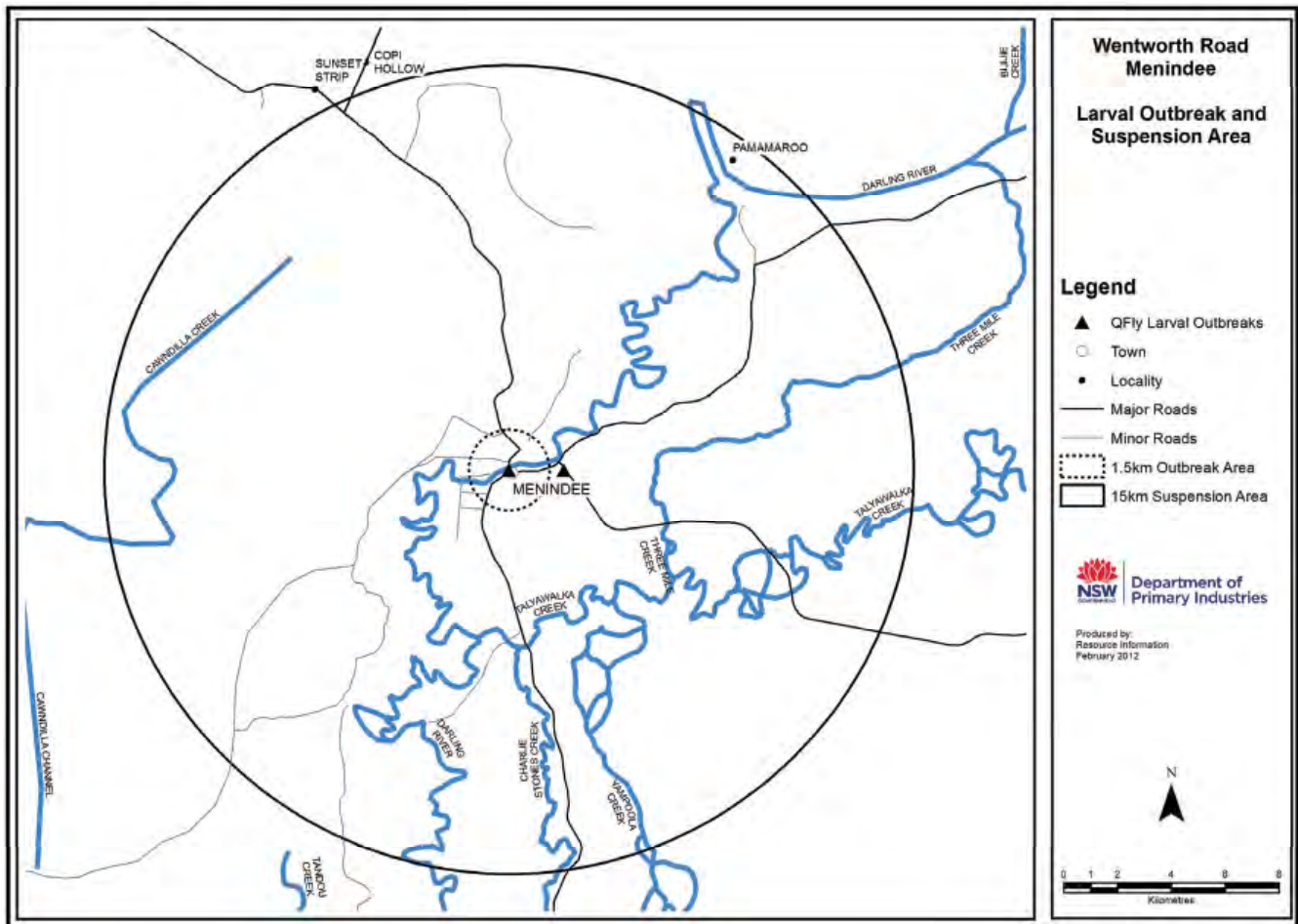
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -32.398900 South and 142.412900 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 -32.398900 South and 142.412900 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 Wentworth Road, Menindee Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

(2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-398

PLANT DISEASES (FRUIT FLY OUTBREAK, SWAN HILL NORTH WEST) 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, Swan Hill North West) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

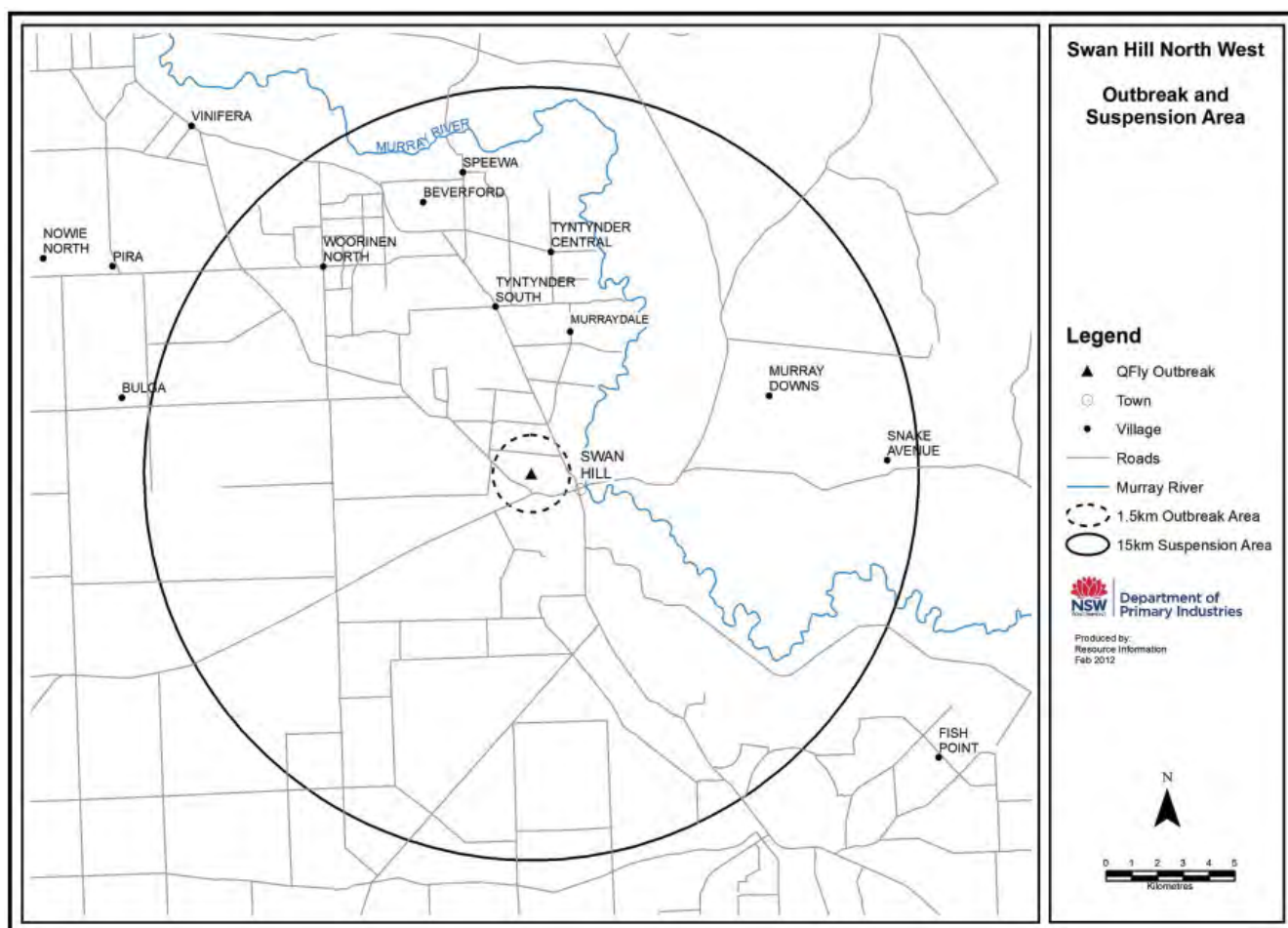
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.332536 South and 143.539864 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 -35.332536 South and 143.539864 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 Swan Hill North West Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

- (2) Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):
 - (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:
 - (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
 - (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle (“the transport vehicle”):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department’s reference is O-399

PLANT DISEASES (FRUIT FLY OUTBREAK, KOCKART ROAD, GOODNIGHT) 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, Kockart Road, Goodnight) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

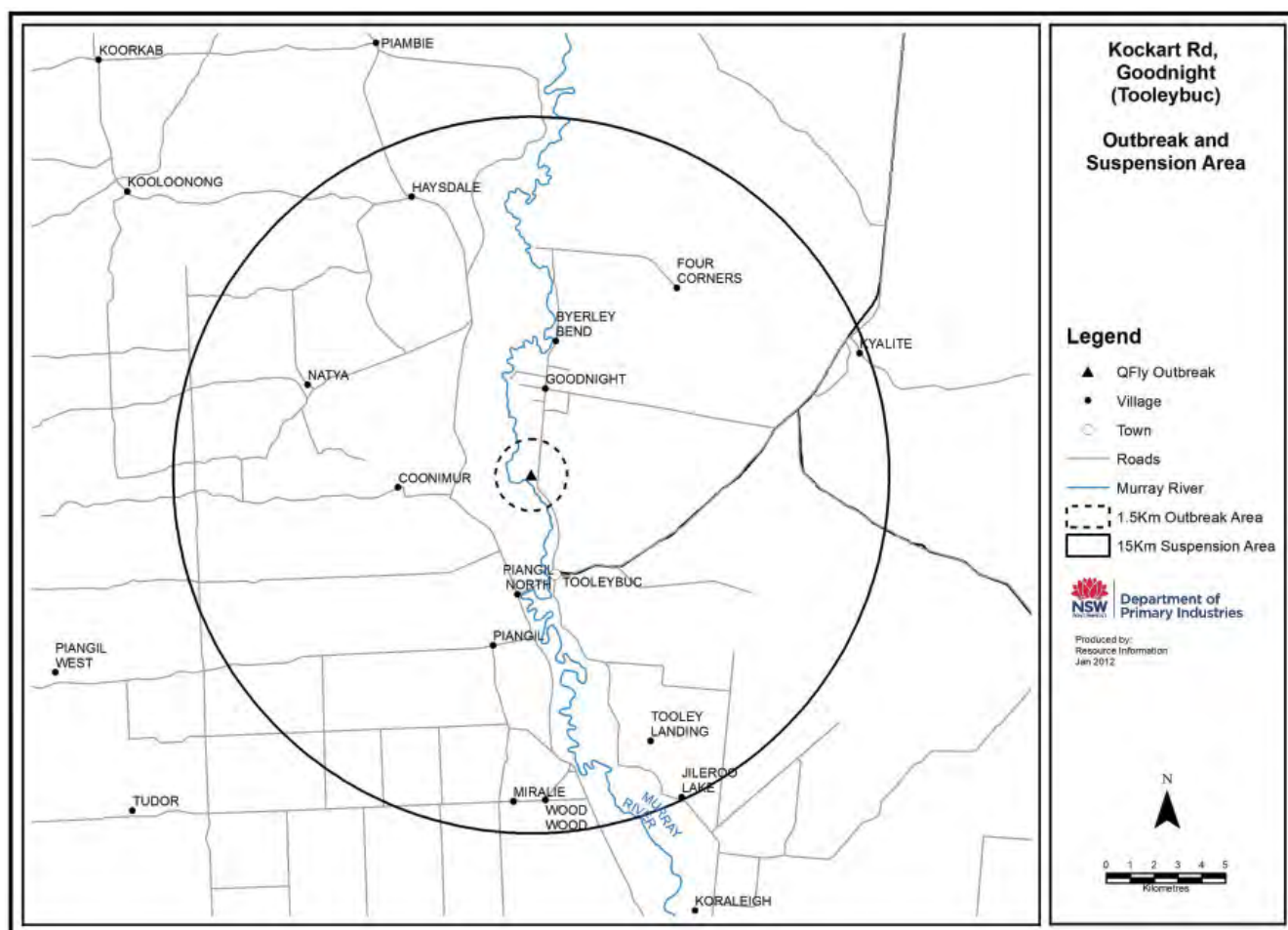
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.991020 South and 143.329390 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 -34.991020 South and 143.329390 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 Kockart Road, Goodnight Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

(2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-394

PLANT DISEASES (FRUIT FLY OUTBREAK, IVANHOE ROAD, MENINDEE) 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, Ivanhoe Road, Menindee) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

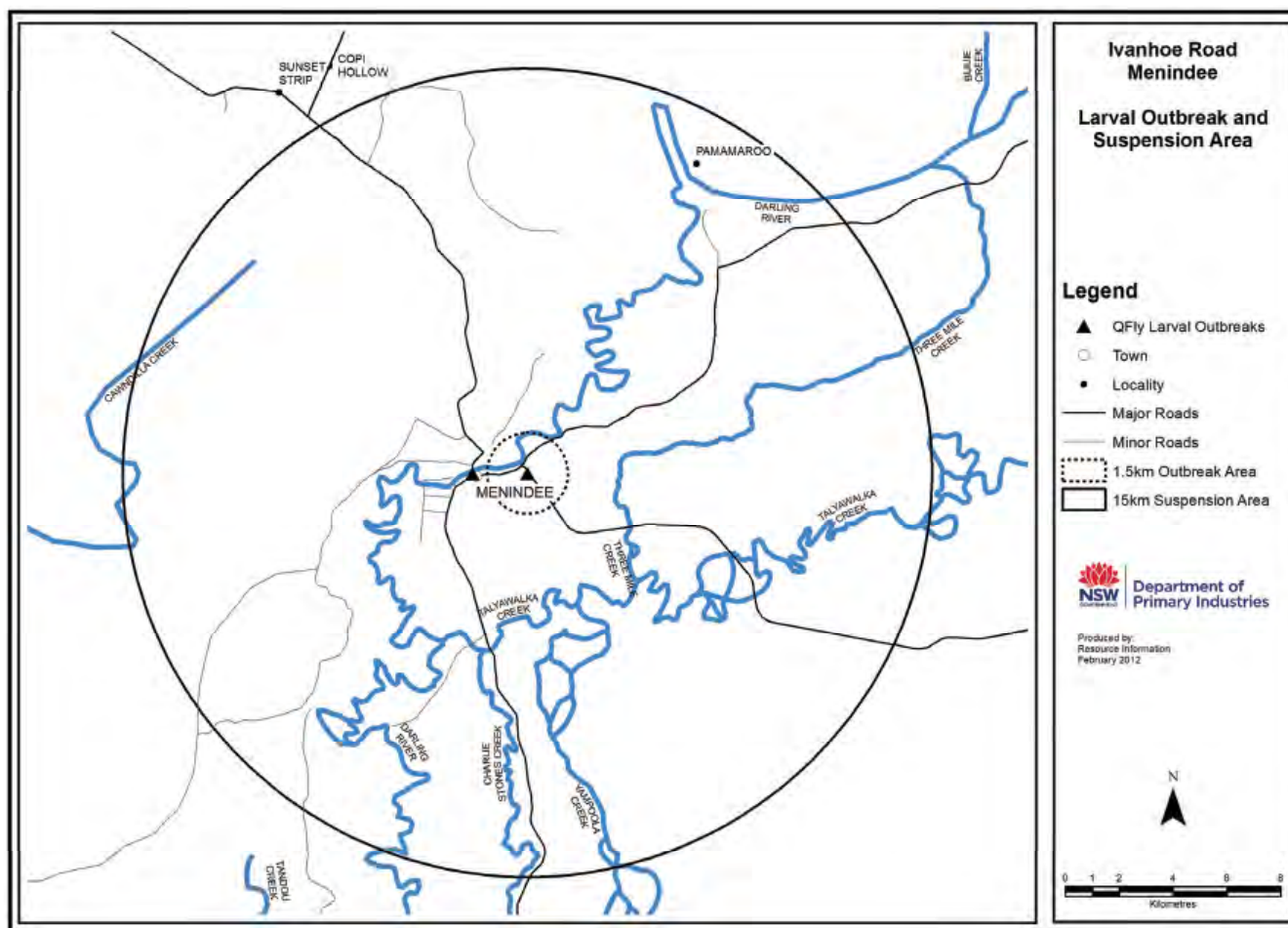
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -32.399620 South and 142.434550 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 -32.399620 South and 142.434550 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 Ivanhoe Road, Menindee Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-397

PLANT DISEASES (FRUIT FLY OUTBREAK, GRONG GRONG NTN2565) 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, Grong Grong NTN2565) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

NTN means national trap number.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

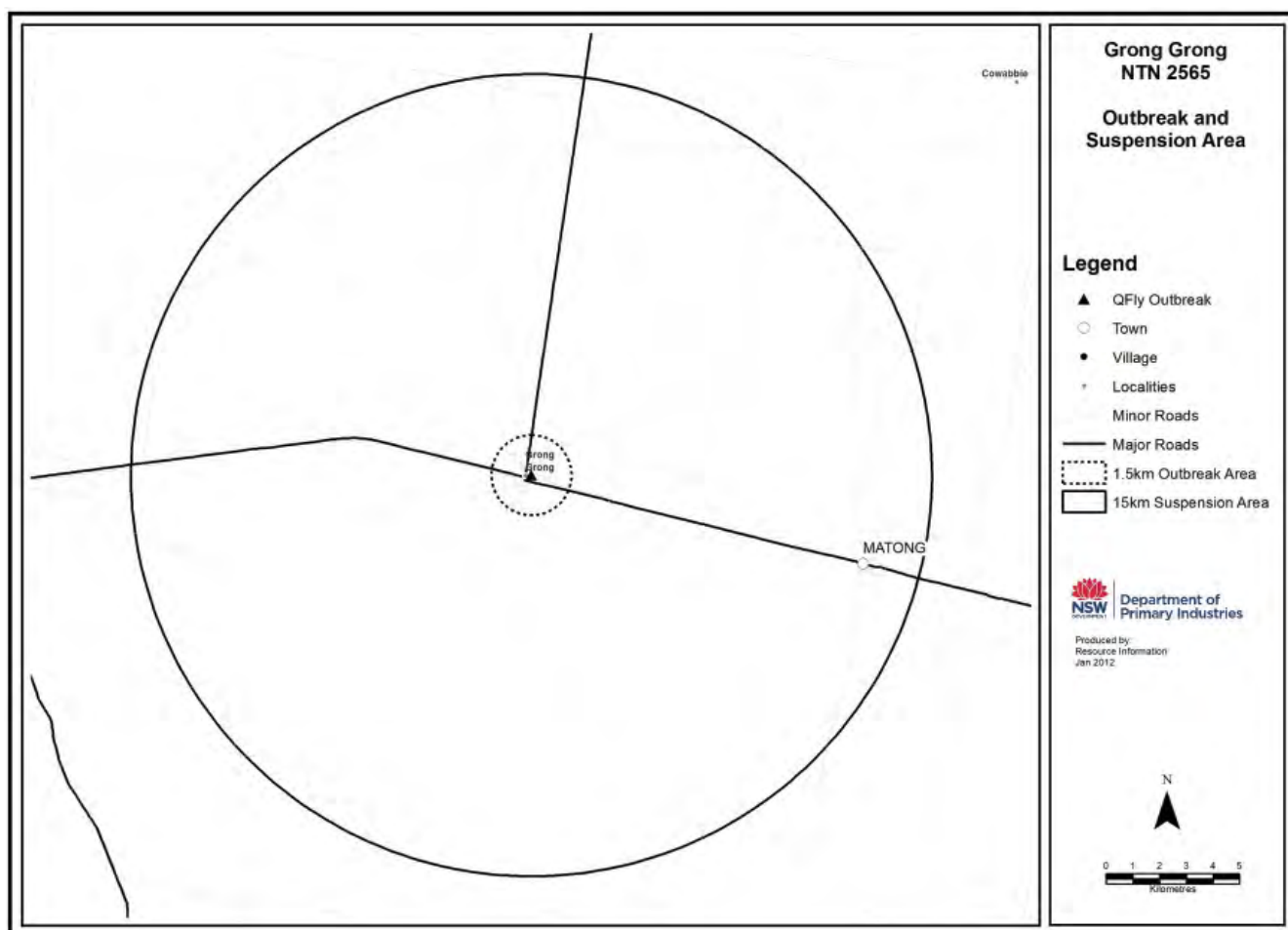
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.737800 South and 146.783600 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 -34.737800 South and 146.783600 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 Grong Grong NTN2565 Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

- (2) Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):
 - (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-395

PLANT DISEASES (FRUIT FLY OUTBREAK, CAMPBELL STREET, SWAN HILL) 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, Campbell Street, Swan Hill) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

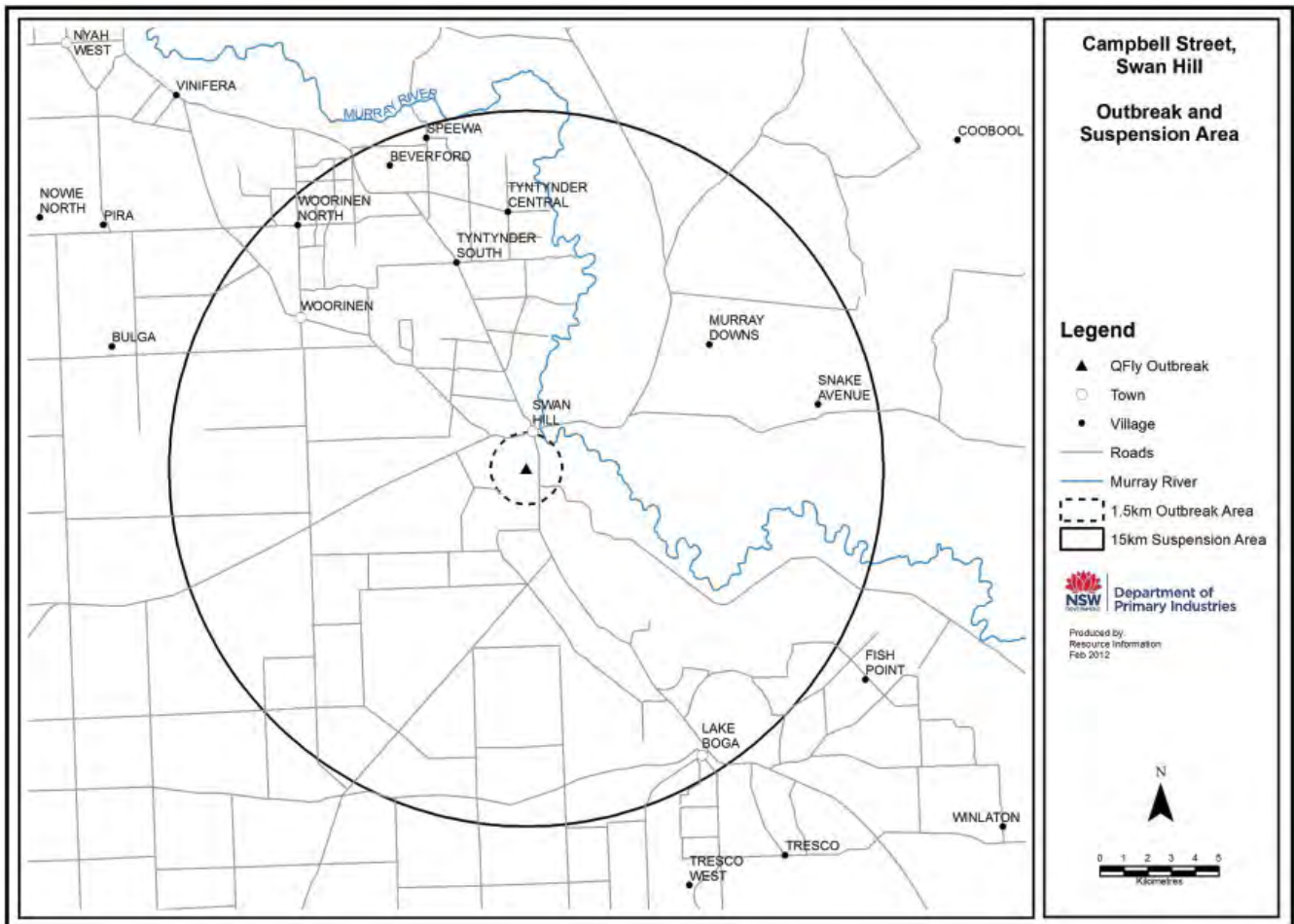
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.352436 South and 143.555952 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 -35.352436 South and 143.555952 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 Campbell Street, Swan Hill Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-391

PLANT DISEASES (FRUIT FLY OUTBREAK, DARLINGTON POINT NTN 2582) 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, Darlington Point NTN 2582) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

NTN means national trap number.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.616900 South and 145.903767 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 -34.616900 South and 145.903767 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 Darlington Point NTN 2582 Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

(2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-393

PLANT DISEASES (FRUIT FLY OUTBREAK, KENLEY ROAD, KENLEY) 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, Kenley Road, Kenley) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry	Chilli	Pepino	Tomato
Capsicum	Eggplant		

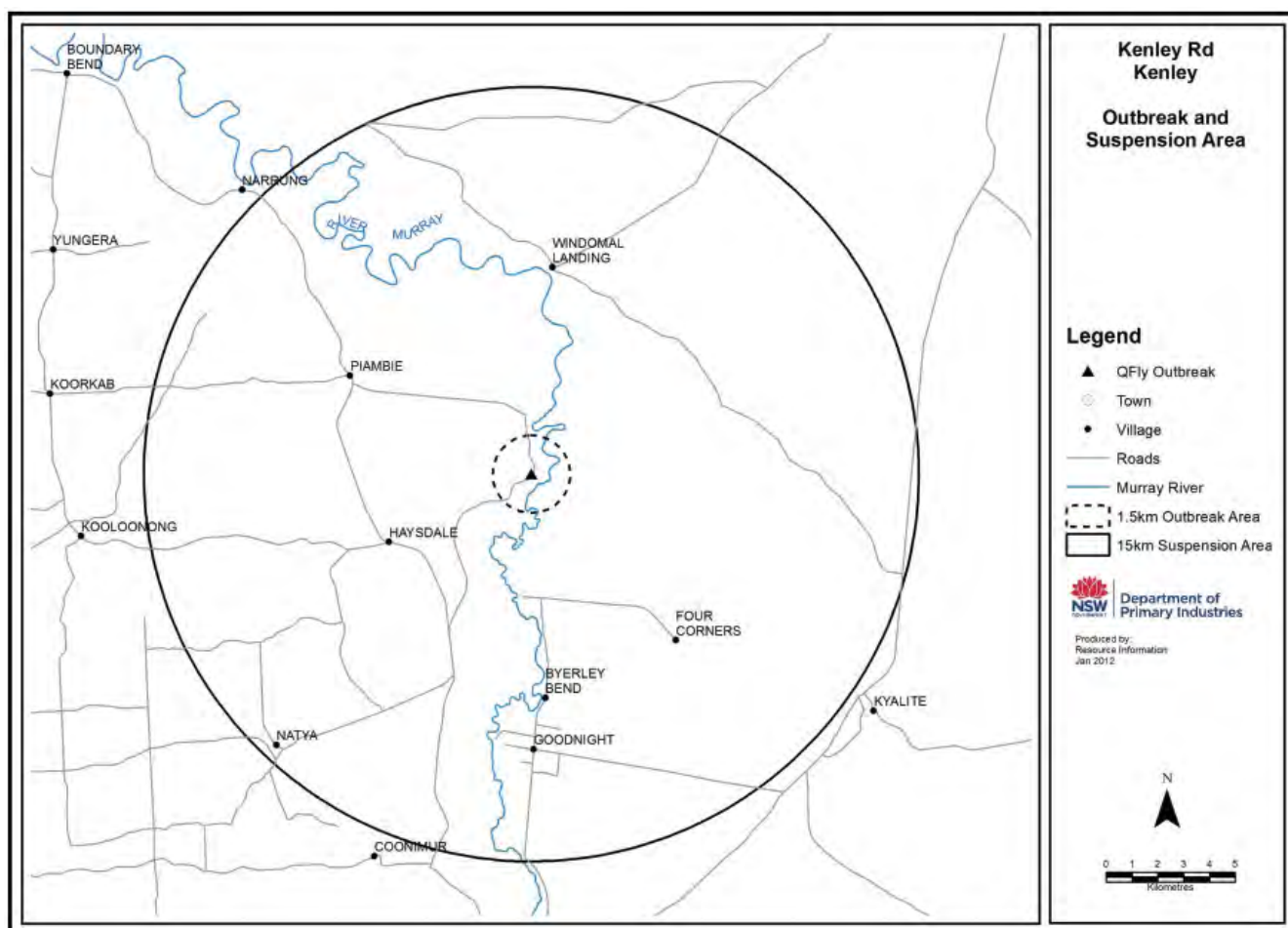
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.8626629 South and 143.3406869 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 -34.8626629 South and 143.3406869 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 Kenley Road, Kenley Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

- (2) Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):
 - (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 9th day of May 2012.

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

Note: The Department's reference is O-392

PLANT DISEASES (FRUIT FLY OUTBREAK, BOX ROAD, BEVERFORD SOUTH) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Box Road, Beverford South) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

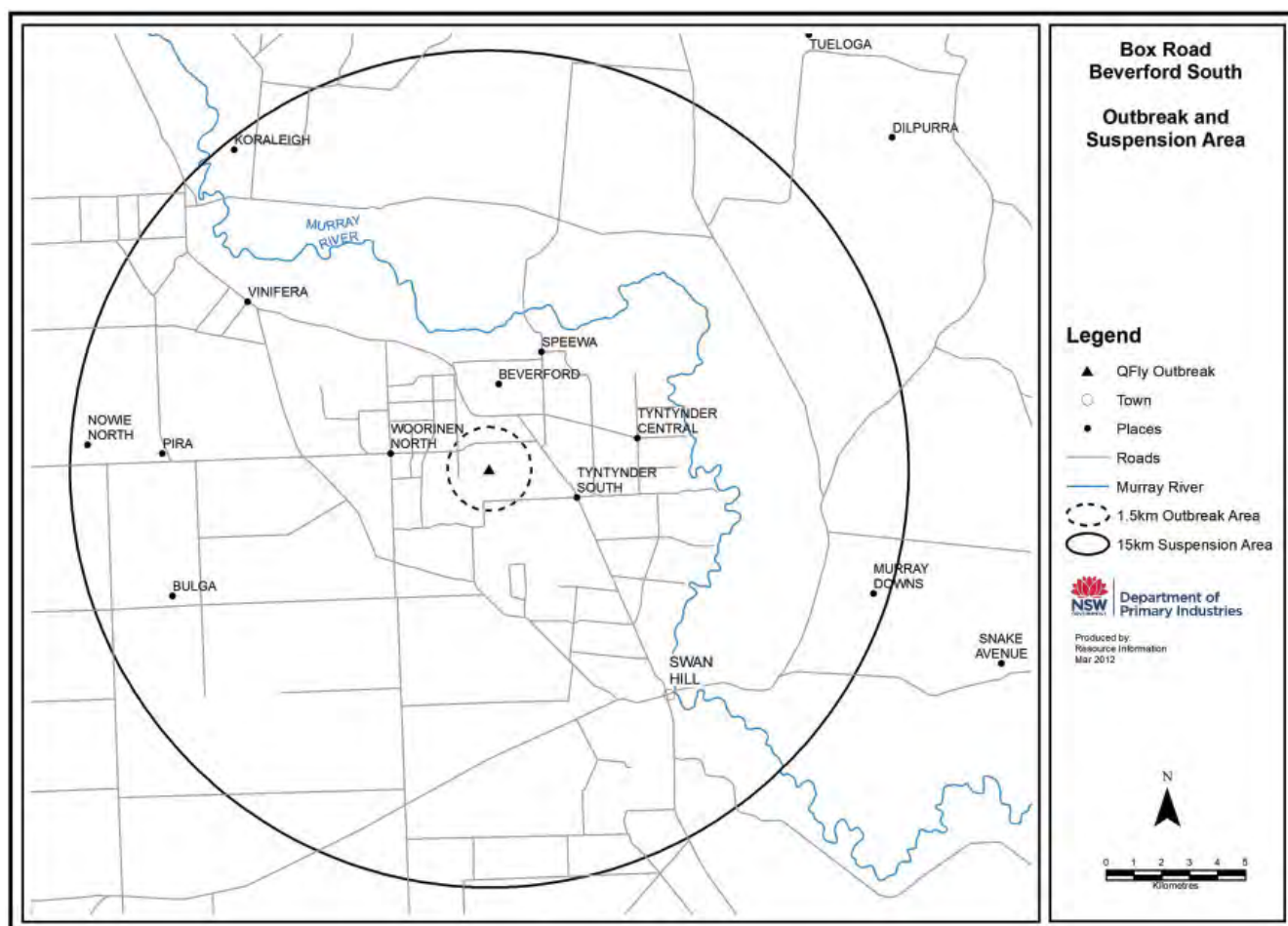
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.263614 South and 143.493011 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 -35.263614 South and 143.493011 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 Box Road, Beverford South Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries
(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-411

PLANT DISEASES (FRUIT FLY OUTBREAK, EUROLY) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Euroly) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.692963 South and 146.397629 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 -34.692963 South and 146.397629 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 Euroly Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-410

PLANT DISEASES (FRUIT FLY OUTBREAK, SELWYN STREET, EUSTON) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Selwyn Street, Euston) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.575357 South and 142.742803 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 -34.575357 South and 142.742803 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 Selwyn Street, Euston Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:
 - (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
 - (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-413

PLANT DISEASES (FRUIT FLY OUTBREAK, MENINDEE NORTH) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Menindee North) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- (a) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - (b) 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- (a) a Plant Health Certificate certifying:
 - (i) the origin of the host fruit; and
 - (ii) that the host fruit has received an approved treatment; or
 - (iii) that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - (b) a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- (a) a Plant Health Certificate certifying:
 - (i) the origin of the host fruit; and
 - (ii) that the origin of the host fruit is an area free of Queensland fruit fly; or
 - (b) a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

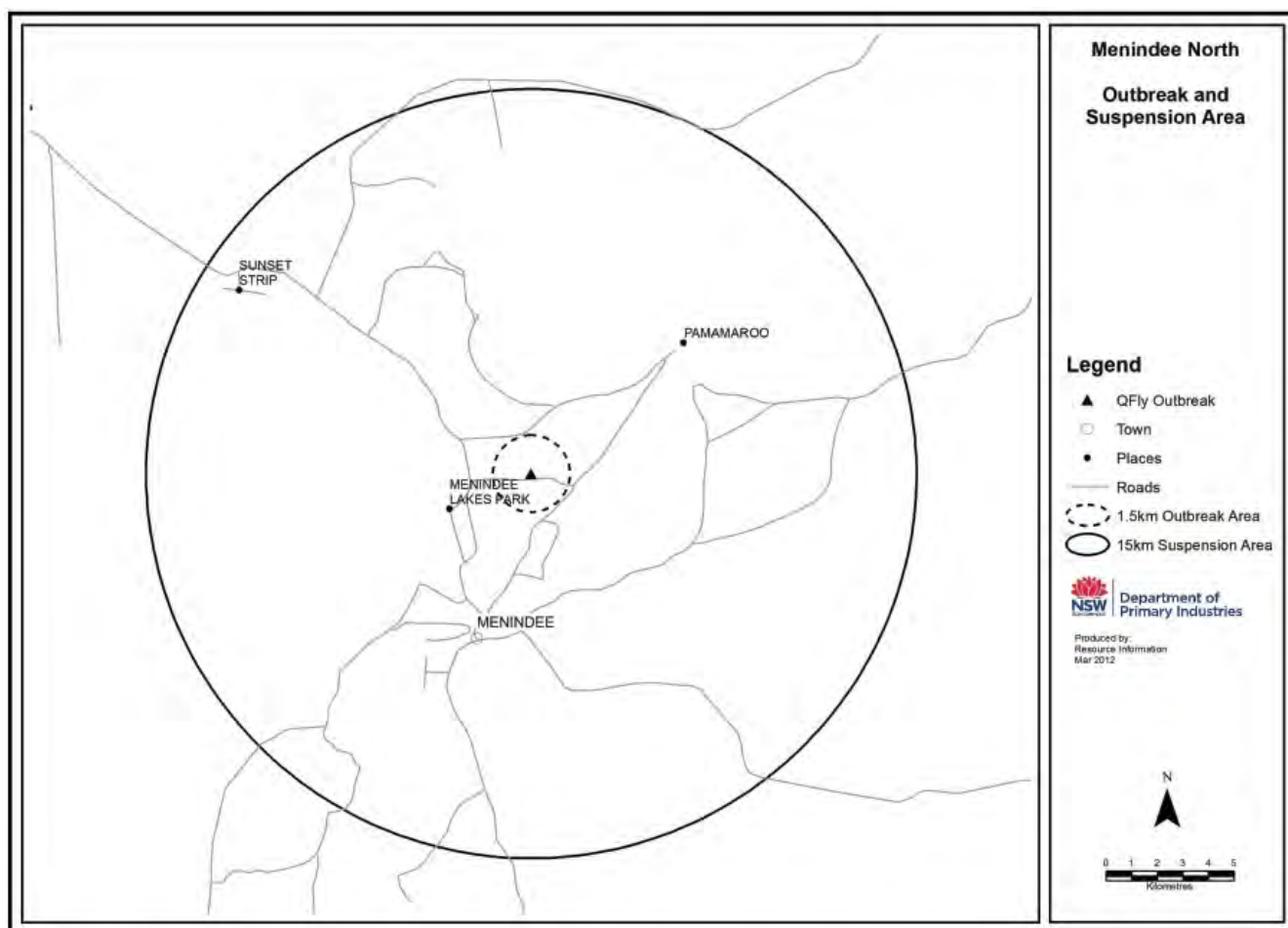
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -32.3429887 South and 142.4396719 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 -32.3429887 South and 142.4396719 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 Menindee North Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:
 - (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
 - (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-412

PLANT DISEASES (FRUIT FLY OUTBREAK, DARLINGTON POINT NTN 2581) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Darlington Point NTN 2581) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

NTN means national trap number.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

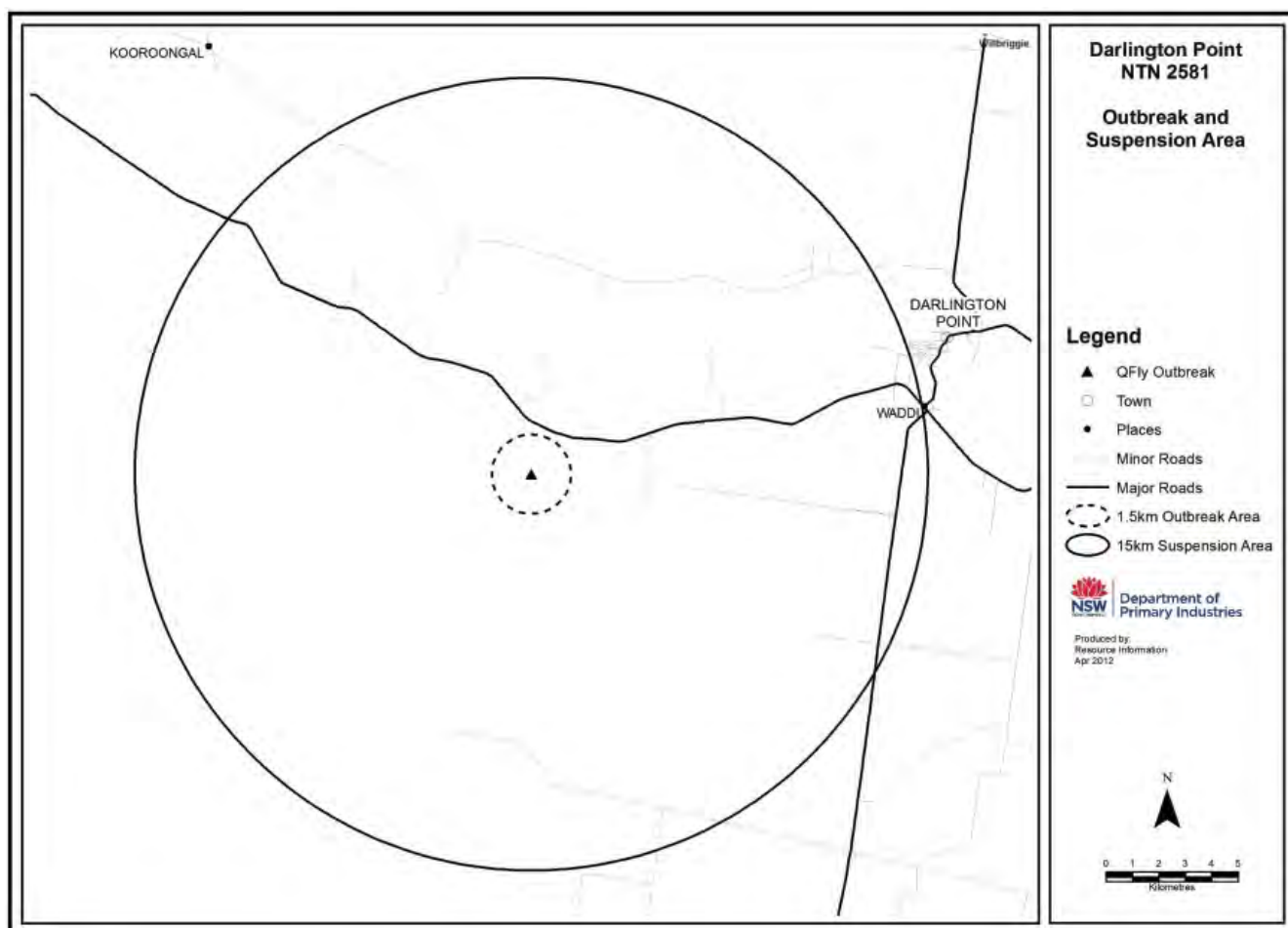
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.613283 South and 145.827533 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 -34.613283 South and 145.827533 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 Darlington Point NTN 2581 Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

(1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-414

PLANT DISEASES (FRUIT FLY OUTBREAK, MATHOURA NTN 4851) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Mathoura NTN 4851) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

NTN means national trap number.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

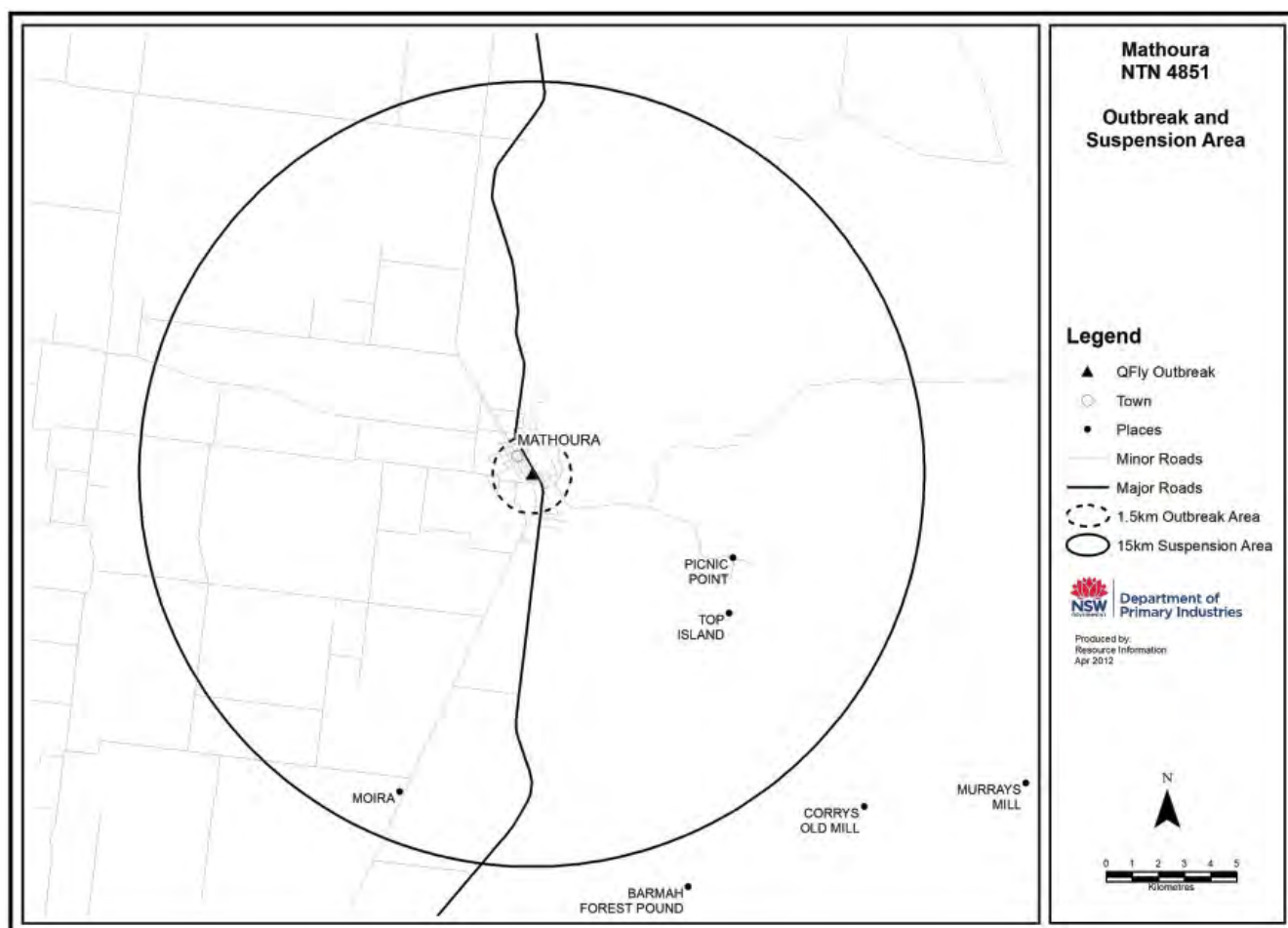
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.818733 South and 144.904983 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 -35.818733 South and 144.904983 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 Mathoura NTN 4851 Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-415

PLANT DISEASES (FRUIT FLY OUTBREAK, SWAN HILL ROAD, SPEEWA) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Swan Hill Road, Speewa) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

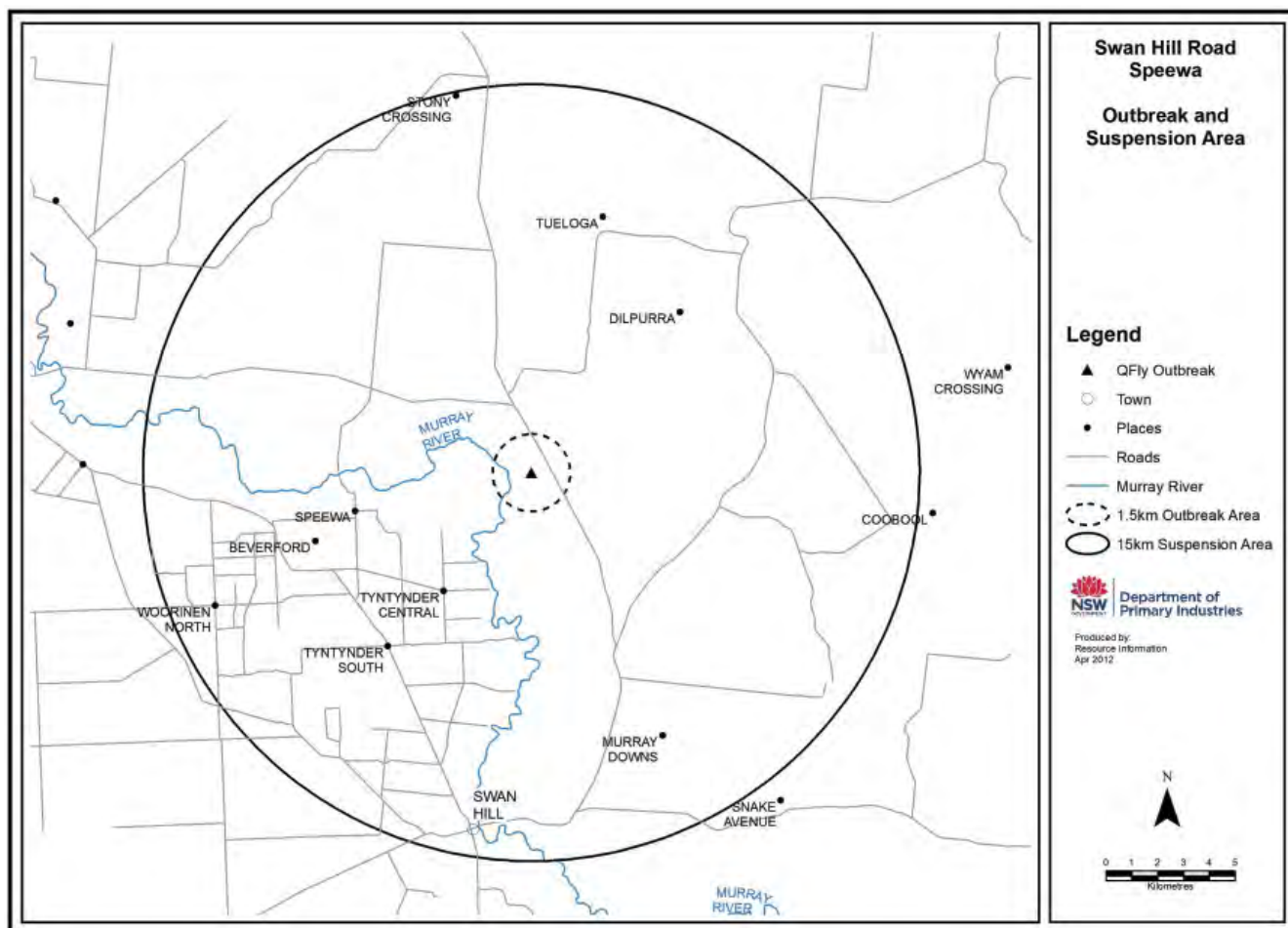
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.215175 South and 143.590477 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 -35.215175 South and 143.590477 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 Swan Hill Road, Speewa Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:
 - (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
 - (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle (“the transport vehicle”):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department’s reference is O-417

PLANT DISEASES (FRUIT FLY OUTBREAK, AUGUSTINE ROAD, COHUNA) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Augustine Road, Cohuna) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

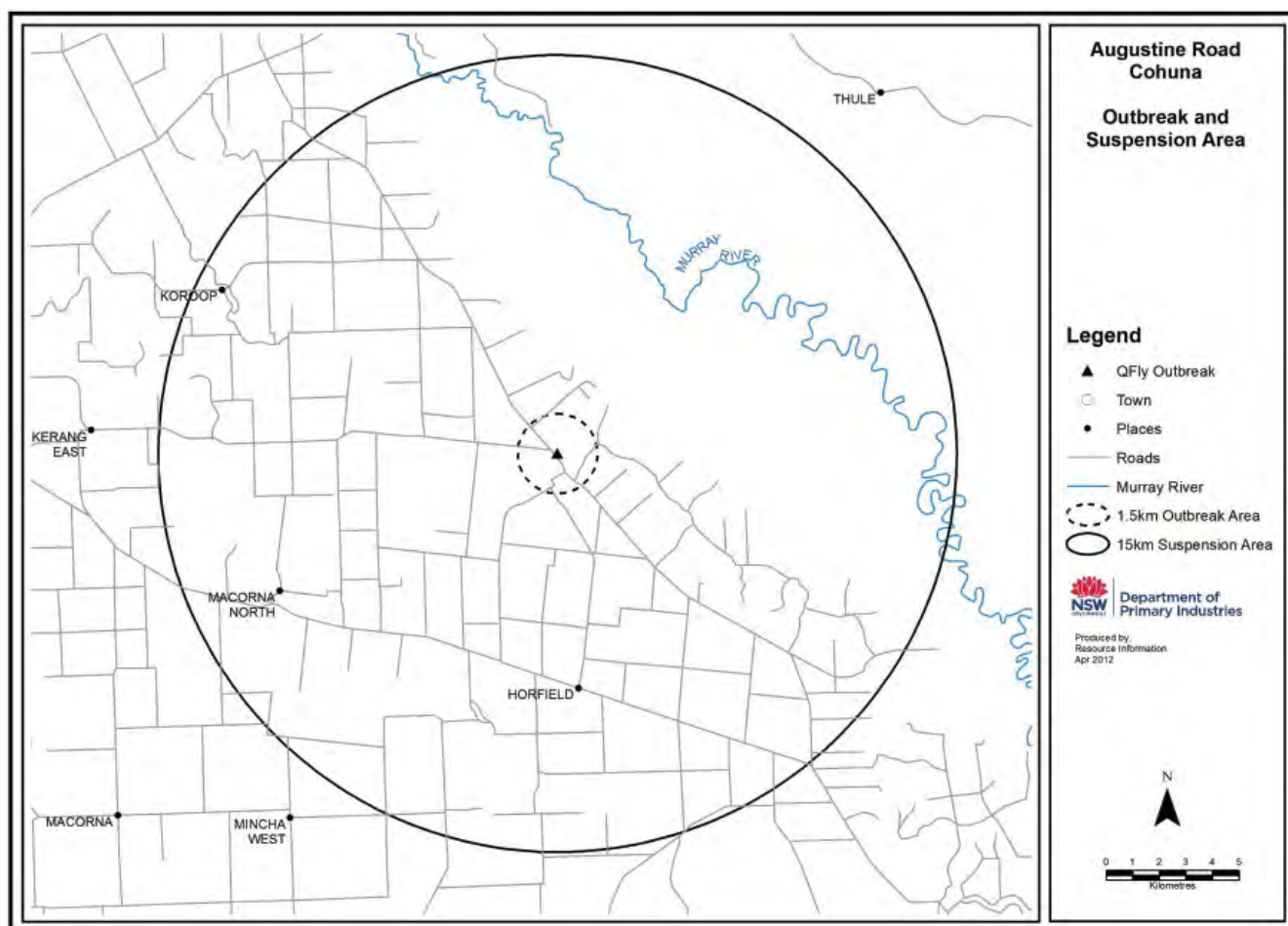
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.800610 South and 144.216010 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 -35.800610 South and 144.216010 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 Augustine Road, Cohuna Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

- (a) 46.5°C for 20 minutes; or
- (b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-416

PLANT DISEASES (FRUIT FLY OUTBREAK, DARLINGTON POINT NTN 2597) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Darlington Point NTN 2597) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

NTN means national trap number.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.713467 South and 146.022883 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 -34.713467 South and 146.022883 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 Darlington Point NTN 2597 Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-419

PLANT DISEASES (FRUIT FLY OUTBREAK, OLEANDER DRIVE, DARETON NORTH) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Oleander Drive, Dareton North) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

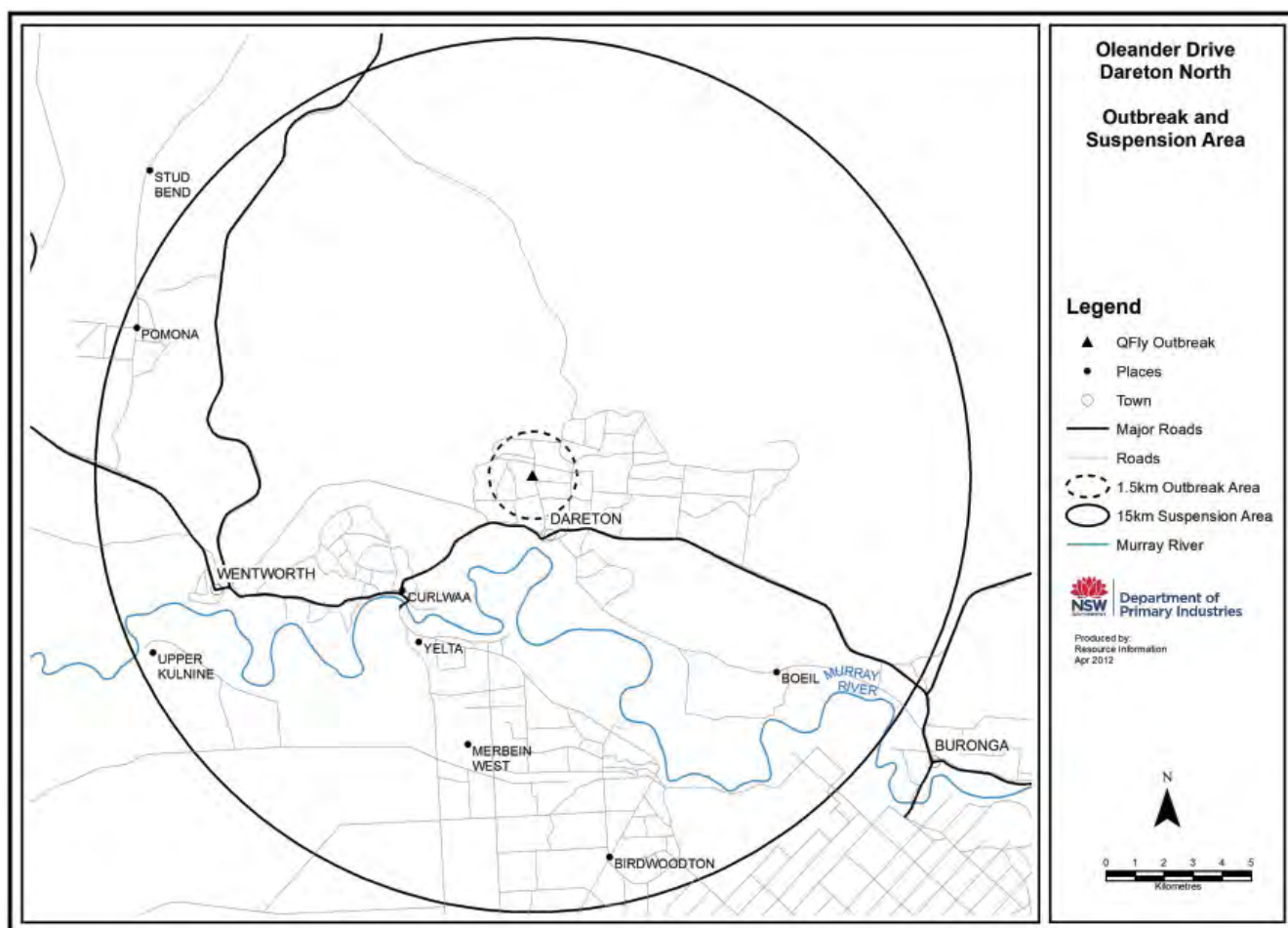
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.076440 South and 142.037830 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 -34.076440 South and 142.037830 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 Oleander Drive, Dareton North Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

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

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

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

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-418

**PLANT DISEASES (FRUIT FLY OUTBREAK, MURRAY VALLEY HIGHWAY,
BOUNDARY BEND WEST) ORDER 2012**

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Murray Valley Highway, Boundary Bend West) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

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

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

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

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

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

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

SCHEDULE 3 – Citrus fruits

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

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

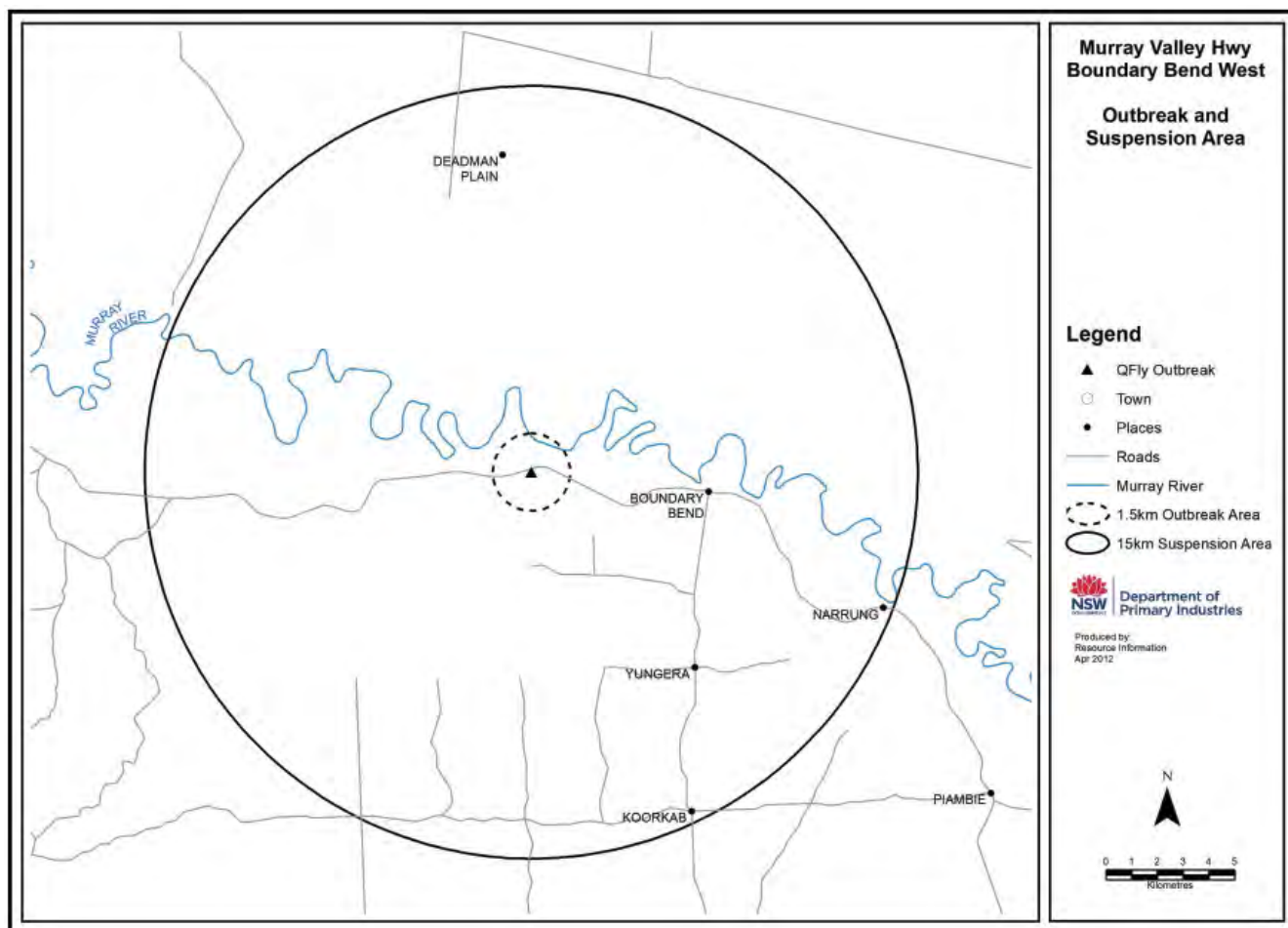
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.707720 South and 143.075990 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 -34.707720 South and 143.075990 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 Murray Valley Highway, Boundary Bend West Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.
- 2 Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area**
 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 condition:
- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.
- 3 Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly**
 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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

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

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

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouring at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouring and there is no unbroken skin.

- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.
- (e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

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

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

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

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

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

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

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

(2) Banana harvested and packed in a mature green condition.

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

14 Immature green condition

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

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

15 Hard green condition

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

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

16 Hard condition

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

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

17 Unbroken skins

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

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

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

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

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and

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

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

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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

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

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

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and

- (b) transported in a vehicle ("the transport vehicle"):

- (i) cleaned free from all plant debris and soil prior to movement; and
- (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
- (iii) travelling by the most direct route to the receiving processor; and

- (c) upon receipt at the receiving processor:

- (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-421

PLANT DISEASES (FRUIT FLY OUTBREAK, FISHER DRIVE, NARRUNG) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Fisher Drive, Narrung) Order 2012.

2 Commencement

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

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

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

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

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

Note: **Department, covering or package, inspector, occupier and owner** all have the same meaning as in the Act.

(2) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu	Chilli	Loganberry	Plum
Acerola	Citron	Longan	Plumcot
Apple	Cumquat	Loquat	Pomegranate
Apricot	Custard apple	Lychee (Litchi)	Prickly pear
Avocado	Date	Mandarin	Pummelo (Pomelo)
Babaco	Durian	Mango	Quince
Banana	Eggplant	Mangosteen	Rambutan
Black sapote	Feijoa	Medlar	Raspberry
Blackberry	Fig	Miracle fruit	Rollinia
Blueberry	Granadilla	Mulberry	Rose apple
Boysenberry	Grape	Nashi	Santol
Brazil cherry (Grumichama)	Grapefruit	Nectarine	Sapodilla
Breadfruit	Guava	Orange	Shaddock
Caimito (Star apple)	Hog plum	Passionfruit	Soursop
Cape gooseberry	Jaboticaba	Papaya	Sweetsop (Sugar apple)
Capsicum	Jackfruit	Peach	Strawberry
Carambola (Starfruit)	Jew plum	Peacharine	Tamarillo
Cashew Apple	Ju jube	Pear	Tangelo
Casimiro (White sapote)	Kiwifruit	Pepino	Tomato
Cherimoya	Lemon	Persimmon	Wax jambus
Cherry	Lime		

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

Avocado	Granadilla	Papaya
Banana	Guava (inedible peel varieties only)	Persimmon (inedible peel varieties only)
Black sapote	Jackfruit	Pomegranate
Breadfruit	Kiwifruit (inedible peel varieties only)	Prickly pear
Caimito (Star apple)	Longan	Rambutan
Casimiro (White sapote)	Lychee (Litchi)	Sapodilla
Cherimoya	Mango	Soursop
Custard apple	Mangosteen	Sweetsop (Sugar apple)
Durian	Passionfruit	Wax jambus
Feijoa		

SCHEDULE 3 – Citrus fruits

Citron	Lime	Orange	Shaddock
Grapefruit	Mandarin	Pummelo (Pomelo)	Tangelo
Lemon			

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

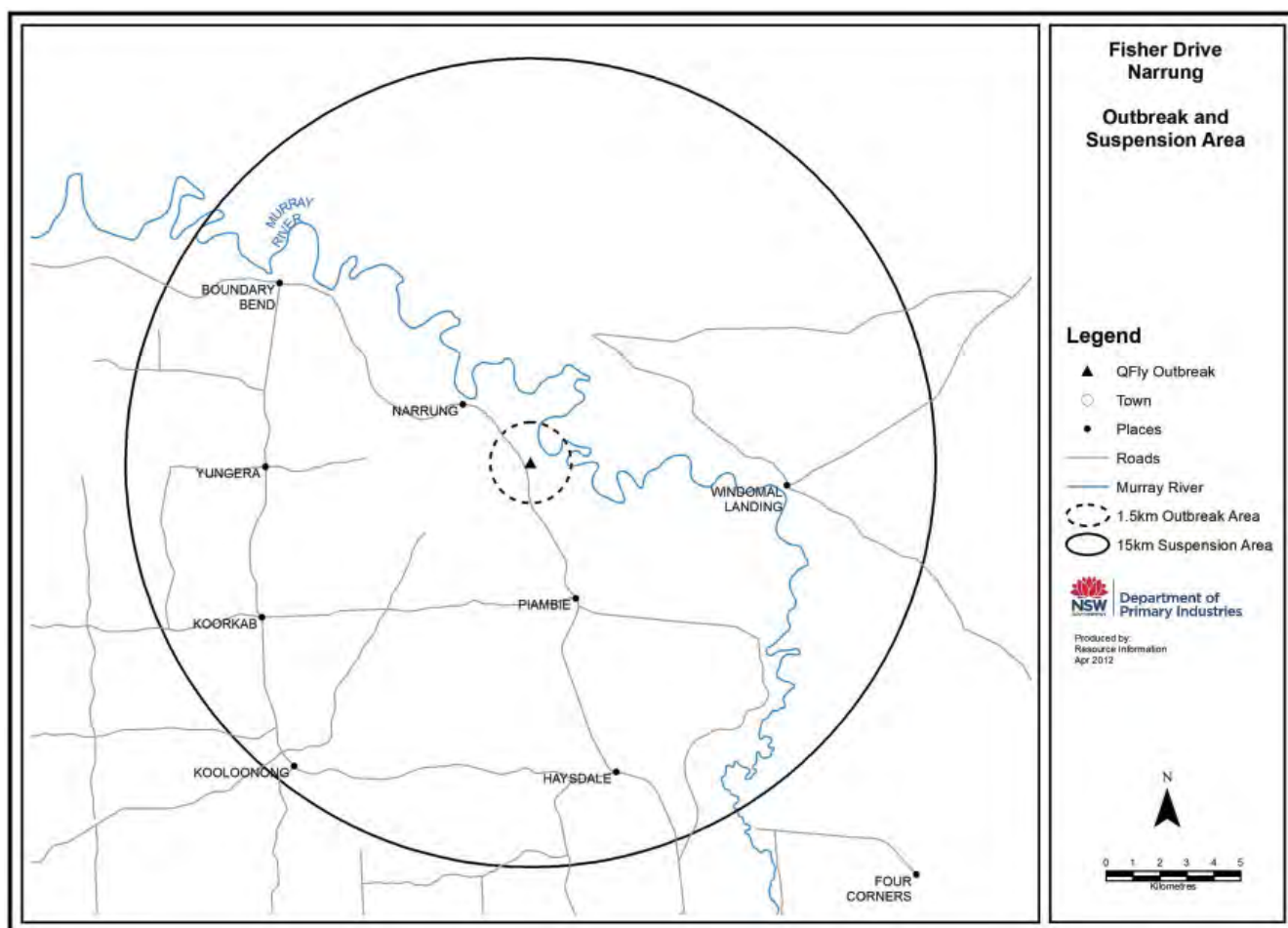
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.780190 South and 143.249360 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 -34.780190 South and 143.249360 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 Fisher Drive, Narrung Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

2 Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

3 Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

hard green condition, in the case of bananas, means the fruit is hard and green, with no sign of colouration when assessed over the entire surface area and there is no unbroken skin.

immature green condition, in the case of babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and green and has no ripe colouration.

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-04 Fumigating with methyl bromide.

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

Papaya treated in a hot air chamber, at a temperature of 47.2°C for at least 3.5 hours as measured in the seed cavity.

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-05 Vapour heat treatment of mangoes under AQIS supervision.

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-15 Mature green condition of passionfruit, Tahitian limes and black sapotes.

(2) Banana harvested and packed in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-16 Certification of mature green condition of bananas.

14 Immature green condition

Papaya (excluding defective flower-end type papaya) and babaco harvested and packed in an immature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-08 Mature green condition and immature green condition of papaw and babaco.

15 Hard green condition

Bananas (Cavendish variety only) in a hard green condition at the time of packing.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-06 Certification of hard green bananas.

16 Hard condition

Avocados (Hass and Lamb Hass cultivars only) harvested in a hard condition and stored in secured conditions within 24 hours of harvest.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-30 Hard condition of avocado for Mediterranean fruit fly and Queensland fruit fly.

17 Unbroken skins

Durian, jaboticaba, jackfruit, longan, lychee, mangosteen, pomegranate and rambutan harvested and packed with unbroken skin.

Note: The procedure under an approved certification assurance arrangement is ICA-13 Unbroken skin condition of approved fruits.

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

(2) Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-28 Preharvest treatment (bait spraying) and inspection of citrus.

(2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-420

**PLANT DISEASES (FRUIT FLY OUTBREAK, CADELL AND SCOTT STREET,
TOOLEYBUC TOWN) ORDER 2012**

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Cadell and Scott Street, Tooleybuc Town) Order 2012.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

Note: **Department, covering or package, inspector, occupier and owner** all have the same meaning as in the Act.

(2) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the host fruit has received an approved treatment; or
 - that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- a Plant Health Certificate certifying:
 - the origin of the host fruit; and
 - that the origin of the host fruit is an area free of Queensland fruit fly; or
 - a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu	Chilli	Loganberry	Plum
Acerola	Citron	Longan	Plumcot
Apple	Cumquat	Loquat	Pomegranate
Apricot	Custard apple	Lychee (Litchi)	Prickly pear
Avocado	Date	Mandarin	Pummelo (Pomelo)
Babaco	Durian	Mango	Quince
Banana	Eggplant	Mangosteen	Rambutan
Black sapote	Feijoa	Medlar	Raspberry
Blackberry	Fig	Miracle fruit	Rollinia
Blueberry	Granadilla	Mulberry	Rose apple
Boysenberry	Grape	Nashi	Santol
Brazil cherry (Grumichama)	Grapefruit	Nectarine	Sapodilla
Breadfruit	Guava	Orange	Shaddock
Caimito (Star apple)	Hog plum	Passionfruit	Soursop
Cape gooseberry	Jaboticaba	Papaya	Sweetsop (Sugar apple)
Capsicum	Jackfruit	Peach	Strawberry
Carambola (Starfruit)	Jew plum	Peacharine	Tamarillo
Cashew Apple	Ju jube	Pear	Tangelo
Casimiro (White sapote)	Kiwifruit	Pepino	Tomato
Cherimoya	Lemon	Persimmon	Wax jambus
Cherry	Lime		

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

Avocado	Granadilla	Papaya
Banana	Guava (inedible peel varieties only)	Persimmon (inedible peel varieties only)
Black sapote	Jackfruit	Pomegranate
Breadfruit	Kiwifruit (inedible peel varieties only)	Prickly pear
Caimito (Star apple)	Longan	Rambutan
Casimiro (White sapote)	Lychee (Litchi)	Sapodilla
Cherimoya	Mango	Soursop
Custard apple	Mangosteen	Sweetsop (Sugar apple)
Durian	Passionfruit	Wax jambus
Feijoa		

SCHEDULE 3 – Citrus fruits

Citron	Lime	Orange	Shaddock
Grapefruit	Mandarin	Pummelo (Pomelo)	Tangelo
Lemon			

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

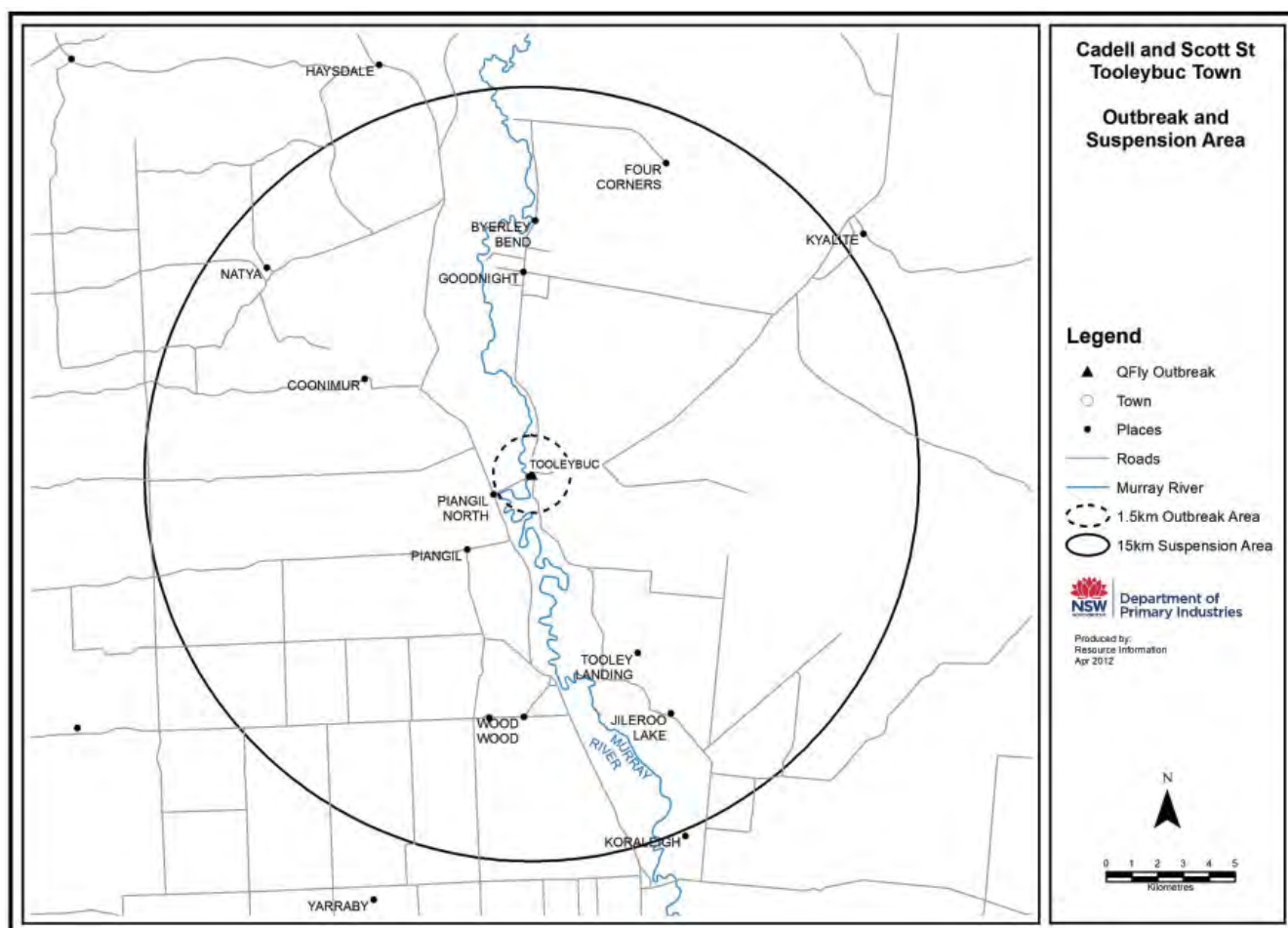
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -35.0293923 South and 143.3375838 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 -35.0293923 South and 143.3375838 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 Cadell and Scott Street, Tooleybuc Town Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

2 Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

3 Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

hard green condition, in the case of bananas, means the fruit is hard and green, with no sign of colouration when assessed over the entire surface area and there is no unbroken skin.

immature green condition, in the case of babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and green and has no ripe colouration.

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-04 Fumigating with methyl bromide.

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

Papaya treated in a hot air chamber, at a temperature of 47.2°C for at least 3.5 hours as measured in the seed cavity.

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-05 Vapour heat treatment of mangoes under AQIS supervision.

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-15 Mature green condition of passionfruit, Tahitian limes and black sapotes.

(2) Banana harvested and packed in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-16 Certification of mature green condition of bananas.

14 Immature green condition

Papaya (excluding defective flower-end type papaya) and babaco harvested and packed in an immature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-08 Mature green condition and immature green condition of papaw and babaco.

15 Hard green condition

Bananas (Cavendish variety only) in a hard green condition at the time of packing.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-06 Certification of hard green bananas.

16 Hard condition

Avocados (Hass and Lamb Hass cultivars only) harvested in a hard condition and stored in secured conditions within 24 hours of harvest.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-30 Hard condition of avocado for Mediterranean fruit fly and Queensland fruit fly.

17 Unbroken skins

Durian, jaborcaba, jackfruit, longan, lychee, mangosteen, pomegranate and rambutan harvested and packed with unbroken skin.

Note: The procedure under an approved certification assurance arrangement is ICA-13 Unbroken skin condition of approved fruits.

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

(2) Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-28 Preharvest treatment (bait spraying) and inspection of citrus.

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:

- (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
- (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-422

PLANT DISEASES (FRUIT FLY OUTBREAK, GOODNIGHT ROAD, GOODNIGHT NORTH) ORDER 2012

under the Plant Diseases Act 1924

I, SATENDRA KUMAR, Director, Plant Biosecurity, 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, Goodnight Road, Goodnight North) Order 2012.

2 Commencement

This Order commences on the date it is published in the *NSW Government Gazette*.

3 Interpretation

(1) In this Order:

approved treatment means the treatment and manner and timing of harvest and packing relevant to the type of host fruit, as specified in Schedule 9.

approved systems approach means the risk management measures relevant to the type of host fruit, 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.

Certification Assurance Arrangement means an arrangement approved by the Department of Primary Industries 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>).

free of broken 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.

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.

host fruit means the fruit specified in Schedule 1, being fruit which is susceptible to infestation by Queensland fruit fly.

lot means a discrete quantity of fruit received from one grower at one time.

Outbreak Area means the 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-408 dated 23 April 2012 and published in *NSW Government Gazette* No. 44 of 27 April 2012 at pages 1004-1015, excluding the Outbreak Area and the Suspension Area.

Plant Health Assurance Certificate means a certificate (known as a Plant Health Assurance Certificate) issued by a business accredited under a Certification Assurance Arrangement.

Plant Health Certificate means a certificate (known as a Plant Health Certificate) issued by:

- (a) an inspector or a person authorised pursuant to section 11 (3) of the Act; or
- (b) a person authorised to issue such a certificate under a law of another State or Territory that relates to plant biosecurity.

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.

Note: **Department, covering or package, inspector, occupier and owner** all have the same meaning as in the Act.

(2) In this Order, longitude and latitude coordinates are decimal degrees based upon the GDA 94 datum.

4 Regulation of the movement of host fruit

- (1) 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 specified in this clause.
- (2) Host fruit that originates from or has moved through:
- (a) the Outbreak Area must not be moved into the Suspension Area or the Outer Area;
 - (b) 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.
- (3) The movement of any host fruit in accordance with paragraph 1 of Schedule 8 must be accompanied by:
- (a) a Plant Health Certificate certifying:
 - (i) the origin of the host fruit; and
 - (ii) that the host fruit has received an approved treatment; or
 - (iii) that the host fruit has been grown and packed in accordance with an approved systems approach; or
 - (b) a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.
- (4) The movement of any host fruit in accordance with paragraph 2 of Schedule 8 must be accompanied by:
- (a) a Plant Health Certificate certifying:
 - (i) the origin of the host fruit; and
 - (ii) that the origin of the host fruit is an area free of Queensland fruit fly; or
 - (b) a Plant Health Assurance Certificate issued under a Certification Assurance Arrangement.

SCHEDULE 1 – Host fruit

Abiu	Chilli	Loganberry	Plum
Acerola	Citron	Longan	Plumcot
Apple	Cumquat	Loquat	Pomegranate
Apricot	Custard apple	Lychee (Litchi)	Prickly pear
Avocado	Date	Mandarin	Pummelo (Pomelo)
Babaco	Durian	Mango	Quince
Banana	Eggplant	Mangosteen	Rambutan
Black sapote	Feijoa	Medlar	Raspberry
Blackberry	Fig	Miracle fruit	Rollinia
Blueberry	Granadilla	Mulberry	Rose apple
Boysenberry	Grape	Nashi	Santol
Brazil cherry (Grumichama)	Grapefruit	Nectarine	Sapodilla
Breadfruit	Guava	Orange	Shaddock
Caimito (Star apple)	Hog plum	Passionfruit	Soursop
Cape gooseberry	Jaboticaba	Papaya	Sweetsop (Sugar apple)
Capsicum	Jackfruit	Peach	Strawberry
Carambola (Starfruit)	Jew plum	Peacharine	Tamarillo
Cashew Apple	Ju jube	Pear	Tangelo
Casimiro (White sapote)	Kiwifruit	Pepino	Tomato
Cherimoya	Lemon	Persimmon	Wax jambus
Cherry	Lime		

SCHEDULE 2 – Assorted tropical and sub-tropical fruits – inedible peel

Avocado	Granadilla	Papaya
Banana	Guava (inedible peel varieties only)	Persimmon (inedible peel varieties only)
Black sapote	Jackfruit	Pomegranate
Breadfruit	Kiwifruit (inedible peel varieties only)	Prickly pear
Caimito (Star apple)	Longan	Rambutan
Casimiro (White sapote)	Lychee (Litchi)	Sapodilla
Cherimoya	Mango	Soursop
Custard apple	Mangosteen	Sweetsop (Sugar apple)
Durian	Passionfruit	Wax jambus
Feijoa		

SCHEDULE 3 – Citrus fruits

Citron	Lime	Orange	Shaddock
Grapefruit	Mandarin	Pummelo (Pomelo)	Tangelo
Lemon			

SCHEDULE 4 – Fruiting vegetables, other than cucurbits

Gape gooseberry
Capsicum

Chilli
Eggplant

Pepino

Tomato

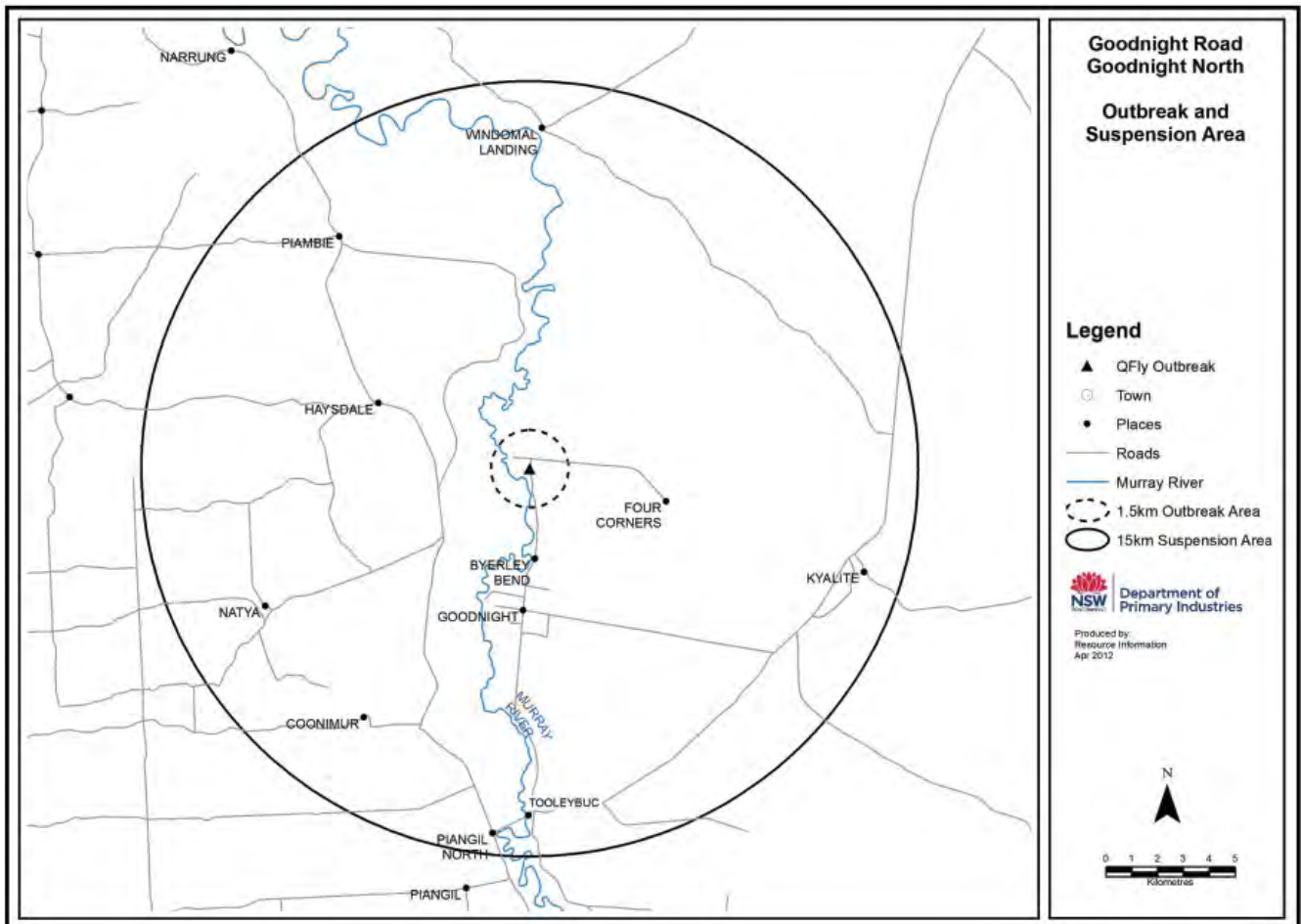
SCHEDULE 5 – Outbreak Area

The area within a 1.5 kilometre radius of the coordinates decimal degrees -34.9094929 South and 143.3422788 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 -34.9094929 South and 143.3422788 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 Goodnight Road, Goodnight North Outbreak Area and Suspension Area



SCHEDULE 8 – Exceptions for movement of host fruit

1 Host fruit that has received an approved treatment or that has been grown and packed in accordance with an approved systems approach

Movement of host fruit that has, prior to movement, received an approved treatment or that has been grown and packed in accordance with an approved systems approach, subject to the following conditions:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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 and labelled in accordance with the Certification Assurance Arrangement.

2 Outer Area host fruit on a direct journey through the Outbreak Area or Suspension Area into the Outer Area

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 condition:

- (a) The owner or occupier of the property or facility from which the host fruit originates must ensure 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.

3 Untreated Suspension Area host fruit on a direct journey to an end destination having no restrictions on account of Queensland fruit fly

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 the host fruit remains under secure conditions which prevent infestation by Queensland fruit fly, from post harvest to the time of dispatch and transport; 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

1 Definitions

In this Schedule:

hard condition, in the case of avocados, means the flesh is not soft or softening, the skin is not cracked and there is no unbroken skin.

hard green condition, in the case of bananas, means the fruit is hard and green, with no sign of colouration when assessed over the entire surface area and there is no unbroken skin.

immature green condition, in the case of babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and green and has no ripe colouration.

mature green condition, in the case of:

- (a) babaco and papaya (excluding defective flower-end type papaya), means the fruit is hard and has no more than 25 % of ripe colouration at the time of packing.
- (b) 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.
- (c) black sapote, means the skin is free from any black colouration and there is no unbroken skin.
- (d) passionfruit, means the skin is smooth and unwrinkled and there is no unbroken skin.

(e) Tahitian lime, means the skin has no yellow colouration and there is no unbroken skin.

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.

2 Dimethoate Dip

- (1) 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) 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 hours 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 Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

3 Dimethoate Flood Spray

- (1) 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/m² 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.
- (2) 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/m² 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 hours of treatment.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot is inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

4 Fenthion Dip

- (1) 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 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 final treatment before packing.
- (2) Fruiting vegetables, other than cucurbits (excluding hollow fruited capsicums and chillies):
 - (a) treated postharvest by full immersion in a dip containing 412.5 mg/L fenthion for a period of 1 minute; and
 - (b) dipping must be the final treatment before packing.

- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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 procedure under an approved Certification Assurance Arrangement is ICA-01 Dipping with dimethoate or fenthion.

5 Fenthion Flood Spray

- (1) 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/m² 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 final treatment before packing.
- (2) 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/m² 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 final treatment before packing.
- (3) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m² 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 procedure under an approved Certification Assurance Arrangement is ICA-02 Flood spraying with dimethoate or fenthion.

6 Fenthion Non-Recirculating Spray

- (1) 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/m², 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.
- (2) Mangoes (Kensington Pride, Calypso, R2E2 and Honey Gold varieties only):
 - (a) a sample of the lot inspected before treatment and found free of Queensland 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/m², 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 procedure under an approved Certification Assurance Arrangement is ICA-03 Low volume non-recirculated spraying with fenthion.

7 Methyl Bromide Fumigation

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) 10.0°C – 14.9°C at 48 g/m³; or
 - (ii) 15.0°C – 20.9°C at 40 g/m³; or
 - (iii) 21.0°C + at 32 g/m³; and
- (b) in the case of defective flower end-type papaya, is in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-04 Fumigating with methyl bromide.

8 Postharvest Cold Treatment

- (1) Any host fruit (excluding lemons), treated postharvest at a temperature of:
 - (a) 0°C ± 0.5°C for a minimum of 14 days; or
 - (b) 1.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 16 days.
- (2) Lemons treated post harvest at a temperature of 0.0°C ± 0.5°C to 3.0°C ± 0.5°C for a minimum of 14 days.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-07 Cold treatment.

9 Hot Water Treatment

Mangoes treated by full immersion in hot water at a temperature of 46.0°C 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 procedure under an approved Certification Assurance Arrangement is ICA-10 Hot water treatment of mangoes.

10 High Temperature Forced Air

Papaya treated in a hot air chamber, at a temperature of 47.2°C for at least 3.5 hours as measured in the seed cavity.

11 Vapour Heat Treatment

Mangoes treated by vapour heat at a temperature of:

(a) 46.5°C for 20 minutes; or

(b) 47.0°C for 15 minutes.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-05 Vapour heat treatment of mangoes under AQIS supervision.

12 Gamma Irradiation

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 procedure under an approved Certification Assurance Arrangement is ICA-55 Irradiation treatment.

13 Mature green condition

(1) Black sapote, passionfruit and Tahitian lime harvested and packed in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-15 Mature green condition of passionfruit, Tahitian limes and black sapotes.

(2) Banana harvested and packed in a mature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-16 Certification of mature green condition of bananas.

14 Immature green condition

Papaya (excluding defective flower-end type papaya) and babaco harvested and packed in an immature green condition.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-08 Mature green condition and immature green condition of papaw and babaco.

15 Hard green condition

Bananas (Cavendish variety only) in a hard green condition at the time of packing.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-06 Certification of hard green bananas.

16 Hard condition

Avocados (Hass and Lamb Hass cultivars only) harvested in a hard condition and stored in secured conditions within 24 hours of harvest.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-30 Hard condition of avocado for Mediterranean fruit fly and Queensland fruit fly.

17 Unbroken skins

Durian, jaborcaba, jackfruit, longan, lychee, mangosteen, pomegranate and rambutan harvested and packed with unbroken skin.

Note: The procedure under an approved certification assurance arrangement is ICA-13 Unbroken skin condition of approved fruits.

SCHEDULE 10 – Approved systems approaches for host fruit**1 Pre-harvest treatment and postharvest 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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 Queensland fruit fly.

Note: The procedure under an 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; 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 Queensland fruit fly larvae.

Note: The procedures under an approved Certification Assurance Arrangement 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 containing 500 g/L trichlorfon in accordance with all label 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 Queensland fruit fly larvae and free of broken skins.

Note: The procedure under an 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 Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-20 Preharvest treatment and inspection of grapes.

2 Pre-harvest treatment and inspection, and post harvest treatment

(1) 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 postharvest where a sample of the lot is inspected and found free of Queensland fruit fly larvae and free of 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/m² 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 procedure under an 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.

(2) Mangoes (excluding Kensington Pride, Calypso, R2E2 and Honey Gold varieties):

- (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:
 - (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) inspected postharvest where a sample of the lot is inspected and found free of Queensland 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/m² 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/m², 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 procedure under an 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.

3 Fruit fly monitoring, pre-harvest baiting, and postharvest inspection

- (1) 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 Queensland 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 Queensland fruit flies; and
- (c) inspected postharvest where a sample of the lot is inspected after packing and found free of Queensland fruit fly larvae.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-28 Preharvest treatment (bait spraying) and inspection of citrus.

- (2) Host fruit grown and packed within the Suspension Area (excluding the Outbreak Area) which is under an active eradication program:
 - (a) treated with a program of Queensland fruit fly trapping and monitoring with at least one Queensland 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 2 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
 - (c) inspected postharvest in accordance with the specification of ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas and found free of Queensland fruit fly infestation.

Note: The procedure under an approved Certification Assurance Arrangement is ICA-56 Pre-harvest baiting and inspection protocol for Pest Free Areas.

4 Untreated wine grapes for processing

Wine grapes:

- (a) contained in bins or containers cleaned free from all plant debris and soil prior to packing and loading; and
- (b) transported in a vehicle ("the transport vehicle"):
 - (i) cleaned free from all plant debris and soil prior to movement; and
 - (ii) secured so as to prevent infestation by Queensland fruit fly and spillage during transportation by:
 - (A) covering with a tarpaulin, shade cloth, bin cover or other covering; or
 - (B) containing within the transport vehicle; and
 - (iii) travelling by the most direct route to the receiving processor; and
- (c) upon receipt at the receiving processor:
 - (i) 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 are buried.

Note: The procedure under an approved certification assurance arrangement is ICA-33 Movement of Wine Grapes.

Dated this 15th day of May 2012.

SATENDRA KUMAR,
Director, Plant Biosecurity,
Department of Primary Industries

(an office within the Department of Trade and Investment, Regional Infrastructure and Services)

Note: The Department's reference is O-423

PRIMARY INDUSTRIES**SUBORDINATE LEGISLATION ACT 1989**

Non-Indigenous Animals Regulation 2012

NOTICE is given in accordance with section 5 of the Subordinate Legislation Act 1989, of the intention to re-make a regulation under the Non-Indigenous Animals Act 1987.

The objects of the Non-Indigenous Animals Act 1987, are to control and regulate the introduction of certain species of non-indigenous animals into NSW and the keeping and movement of those animals.

The Non-Indigenous Animals Regulation 2012, seeks to ensure the objects of the Act are achieved by prescribing requirements in relation to the classification of non-indigenous animals, licences and permits, and the standards for keeping and moving animals.

The proposed Regulation and Regulatory Impact Statement will be available for public comment from Friday, 18 May 2012 to Friday, 15 June 2012 and can be accessed by phoning (02) 6391 3722 or via the Department of Primary Industries website <http://www.dpi.nsw.gov.au/aboutus/about/legislation-acts/review>.

Written submissions on the proposed Regulation can be made in any of the following ways:

By post: Manager, Biosecurity Business and Legislation
Department of Primary Industries
Locked Bag 21
Orange NSW 2800

By fax: (02) 6391 3740

By email: nia.regulation@dpi.nsw.gov.au

Submissions close at 5:00pm on Friday, 15 June 2012.

LANDS

ARMIDALE CROWN LANDS OFFICE
108 Faulkner Street (PO Box 199A), Armidale NSW 2350
Phone: (02) 6770 3100 Fax (02) 6771 5348

**REVOCATION OF RESERVATION OF
CROWN LAND**

PURSUANT to section 90 of the Crown Lands Act 1989, the reservation of Crown Land specified in Column 1 of the Schedule hereunder, is revoked to the extent specified opposite thereto in Column 2 of the Schedule.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

Column 1

Land District: Glen Innes.
Local Government Area:
Glen Innes Severn Council.
Locality: Parish Strathbogie
North, County Gough.
Reserve No.: 753314.
Public Purpose: Future
public requirements.
Notified: 29 June 2007.
Lot 17, DP No. 753314,
Parish Strathbogie North,
County Gough.
Lot 145, DP No. 721194,
Parish Strathbogie North,
County Gough.
Lot 126, DP No. 753314,
Parish Strathbogie North,
County Gough.
Lot 128, DP No. 753314,
Parish Strathbogie North,
County Gough.
Lot 72, DP No. 753314,
Parish Strathbogie North,
County Gough.
Lot 123, DP No. 753314,
Parish Strathbogie North,
County Gough.

Column 2

The part being Lot 72,
DP No. 753314, Parish
Strathbogie North, County
Gough, of an area of 8059
square metres.

Column 1

Lot 140, DP No. 721191,
Parish Strathbogie North,
County Gough.
Lot 7306, DP No. 1167509,
Parish Strathbogie North,
County Gough.
Lot 7304, DP No. 1167506,
Parish Strathbogie North,
County Gough.
Lot 7318, DP No. 1166299,
Parish Strathbogie North,
County Gough.
Lot 7317, DP No. 1166299,
Parish Strathbogie North,
County Gough.
Lot 7316, DP No. 1166316,
Parish Strathbogie North,
County Gough.
Lot 2, DP No. 44295,
Parish Strathbogie North,
County Gough.
Lot 1, DP No. 728621,
Parish Strathbogie North,
County Gough.
Lot 170, DP No. 820274,
Parish Strathbogie North,
County Gough.
Lot 142, DP No. 721194,
Parish Strathbogie North,
County Gough.
Lot 3, DP No. 728621,
Parish Strathbogie North,
County Gough.
Lot 54, DP No. 753314,
Parish Strathbogie North,
County Gough.
File No.: 09/18202.

Column 2

GOULBURN OFFICE**159 Auburn Street (PO Box 748), Goulburn NSW 2580****Phone: (02) 4824 3700 Fax: (02) 4822 4287****ROADS ACT 1993****ORDER**

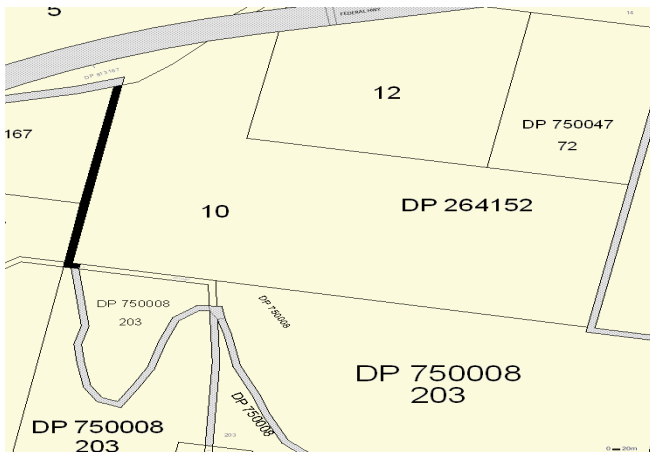
Transfer of Crown Road to a Council

IN pursuance of the provisions of section 151 of the Act, the Crown Road specified in Schedule 1 is transferred to the roads authority specified in Schedule 2 hereunder, as from the date of publication of this notice and as from that date the road specified in Schedule 1 ceases to be a Crown road.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE 1*Parish – Collector; County – Argyle;**Land District – Goulburn; L.G.A. – Upper Lachlan Shire*

Description: Crown road west and south of Lot 10, DP 264152 (as shown by black colour in diagram below).

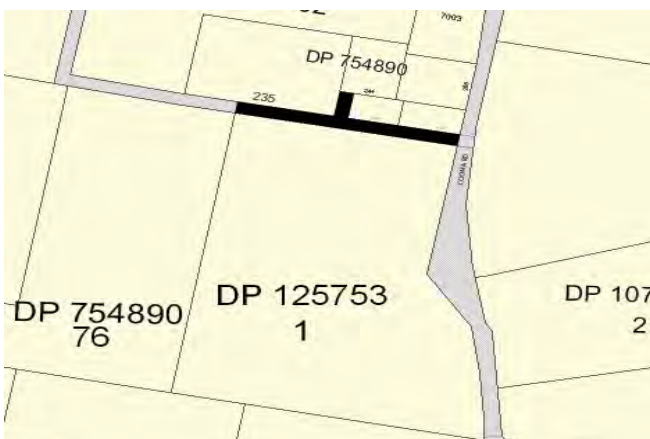
**SCHEDULE 2**

Roads Authority: Upper Lachlan Shire Council.

Reference: 12/03248.

SCHEDULE 1*Parish – Krawaree; County – Murray;**Land District – Braidwood; L.G.A. – Palerang*

Description: Crown road north of Lot 1, DP 125753 and west of Lot 243, DP 754890 (as shown by black colour in diagram below).

**SCHEDULE 2**

Roads Authority: Palerang Council.

Reference: 12/02896.

NOTIFICATION OF CLOSING OF A ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the lands comprised therein cease to be public road and the rights of passage and access that previously existed in relation to the road is extinguished. Upon closing, title to the land, comprising the former public road, vests in the body specified in the Schedule hereunder.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

Description

*Parish – Goorooyarroo; County – Murray;
Land District – Queanbeyan; L.G.A. – Palerang*

Road Closed: Lot 1, DP 1174471.

File No.: GB07 H 406.

Schedule

On closing, the land within Lot 1, DP 1174471 remains vested in the State of New South Wales as Crown Land.

Description

*Parish – Turrallo; County – Argyle;
Land District – Goulburn; L.G.A. – Upper Lachlan Shire*

Road Closed: Lot 1, DP 1173748.

File No.: 07/2875.

Schedule

On closing, the land within Lot 1, DP 1173748 remains vested in the State of New South Wales as Crown Land.

Description

*Parish – Cavan; County – Cowley;
Land District – Yass; L.G.A. – Yass Valley*

Road Closed: Lot 3, DP 1174482.

File No.: 07/5636.

Schedule

On closing, the land within Lot 3, DP 1174482 remains vested in the State of New South Wales as Crown Land.

Description

*Parishes – Blakefield and Grose; County – Wallace;
Land District – Cooma; L.G.A. – Snowy River*

Road Closed: Lots 1-2, DP 1174481.

File No.: GB07 H 480.

Schedule

On closing, the land within Lots 1-2, DP 1174481 remains vested in the State of New South Wales as Crown Land.

GRAFTON OFFICE
76 Victoria Street (PO Box 272), Grafton NSW 2460
Phone: (02) 6640 3400 Fax: (02) 6642 5375

DECLARATION OF LAND TO BE CROWN LAND

PURSUANT to section 138 of the Crown Lands Act 1989, the land described in the Schedule hereunder, is declared land that may be dealt with as if it were Crown land within the meaning of that Act.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

Land District – Casino;
Local Government Area – Richmond Valley;
Parish – North Casino; County – Rous

Lot 1 in Deposited Plan 733047 of 1146 square metres at Bentley.

File No.: 12/00708.

Note: It is intended to add this land to Reserve 82429 for the public purpose of public hall.

GRIFFITH OFFICE
2nd Floor, Griffith City Plaza,
120–130 Banna Avenue (PO Box 1030), Griffith NSW 2680
Phone: (02) 6960 3600 Fax: (02) 6962 5670

**APPOINTMENT OF CORPORATION TO MANAGE
RESERVE TRUST**

PURSUANT to section 95 of the Crown Lands Act 1989, the corporation specified in Column 1 of the Schedule hereunder, is appointed to manage the affairs of the reserve trust specified opposite thereto in Column 2, which is trustee of the reserve referred to in Column 3 of the Schedule.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
Lands Administration Ministerial Corporation.	Naradhan Reserves Trust.	Reserve No.: 62045. Public Purpose: Public recreation. Notified: 15 August 1930. Reserve No.: 62061. Public Purpose: Public hall. Notified: 22 August 1930. Reserve No.: 62527. Public Purpose: Public hall. Notified: 20 February 1931. File No.: GH89 R 152.

For a term commencing the date of this notice.

ERRATUM

IN the notice appearing in the *New South Wales Government Gazette* of the 11th May 2012, Folio 1361, under the heading of "NOTIFICATION OF CLOSING OF PUBLIC ROAD", Lot 11, DP 1168030 should read Lot 1, DP 1168030.

File No.: GH01 H 175.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

MAITLAND OFFICE**Corner Newcastle Road and Banks Street (PO Box 6), East Maitland NSW 2323****Phone: (02) 4937 9300 Fax: (02) 4934 2252****RESERVATION OF CROWN LAND**

PURSUANT to section 87 of the Crown Lands Act 1989, the Crown Land specified in Column 1 of the Schedule hereunder, is reserved as specified opposite thereto in Column 2 of the Schedule.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

<i>Column 1</i>	<i>Column 2</i>
Land District: Gosford.	Reserve No.: 1034928.
Local Government Area: Gosford City Council.	Public Purpose: Urban development.
Locality: Booker Bay. Lot 2, DP 1172287, Parish Patonga, County Northumberland.	
Area: About 3667 square metres. File No.: 07/0949-03.	

The affected part of R56146 from sale or lease generally is hereby revoked.

**NOTICE OF ADDITIONAL PURPOSE
PURSUANT TO SECTION 34A (2) (B) OF
THE CROWN LANDS ACT 1989**

PURSUANT to section 34A (2) (b) of the Crown Lands Act 1989, the Crown reserve specified in Column 2 of the Schedule is to be occupied for the additional purpose specified in Column 1 of the Schedule.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

<i>Column 1</i>	<i>Column 2</i>
Commercial marina (relevant interest).	Reserve No.: 1034928. Public Purpose: Urban development. Notified: This day. File No.: 07/0949-02.

MOREE OFFICE
Frome Street (PO Box 388), Moree NSW 2400
Phone: (02) 6752 5055 Fax: (02) 6752 1707

**REVOCATION OF RESERVATION OF
CROWN LAND**

PURSUANT to section 90 of the Crown Lands Act 1989, the reservation of Crown Land specified in Column 1 of the Schedule hereunder, is revoked to the extent specified opposite thereto in Column 2 of the Schedule.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

<i>Column 1</i>	<i>Column 2</i>
Land District: Warialda. Local Government Area: Inverell Shire Council. Locality: Graman. Reserve No.: 97742. Public Purpose: Access. Notified: 4 April 1985. File No.: 08/7834.	The whole being Lot 266, DP No. 1084628, Parish Redbank, County Arrawatta and Lot 265, DP No. 1084628, Parish Redbank, County Arrawatta, of an area of 9.243 hectares.

NEWCASTLE OFFICE

437 Hunter Street, Newcastle NSW 2300 (PO Box 2185, Dangar NSW 2309)

Phone: (02) 4925 4104 Fax: (02) 4925 3517

NOTIFICATION OF CLOSING OF A ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the lands comprised therein cease to be public road and the rights of passage and access that previously existed in relation to the road is extinguished. Upon closing, title to the land, comprising the former public road, vests in the body specified in the Schedule hereunder.

ANDREW STONER, M.P.,

Minister for Regional Infrastructure and Services

Description

*Parish – Gooloogong; County – Forbes;
Land District – Cowra; L.G.A. – Cowra*

Road Closed: Lot 2, DP 1174573 subject to Easement for Transmission Line created by Deposited Plan 1174573.

File No.: 11/13703.

Schedule

On closing, the land within Lot 2, DP 1174573 remains vested in the State of New South Wales as Crown Land.

ADDITION TO RESERVED CROWN LAND

PURSUANT to section 88 of the Crown Lands Act 1989, the Crown Land specified in Column 1 of the Schedule hereunder, is added to the reserved land specified opposite thereto in Column 2 of the Schedule.

ANDREW STONER, M.P.,

Minister for Regional Infrastructure and Services

SCHEDULE

Column 1

Land District: Gosford.
Local Government Area:
Lake Macquarie City
Council.
Locality: Swansea.
Lot 7002#, DP No. 92854,
Parish Kelgoola,
County Phillip.
Lot 7302#, DP No. 1143691,
Parish Kelgoola,
County Phillip.
Lot 7304#, DP No. 1143703,
Parish Kelgoola,
County Phillip.
Lot 1, DP No. 629920,
Parish Kelgoola,
County Phillip.
Lot 1, DP No. 629922,
Parish Kelgoola,
County Phillip.
Area: 60.79 hectares.
File No.: 11/00965.

Column 2

Reserve No.: 1033748.
Public Purpose: Government
purposes, access, public
recreation and recreational
fishing.
Notified: 18 November 2011.
Lot PT7310, DP No. 1165406,
Parish Gosford,
County Northumberland.
Lot 7316#, DP No. 755227,
Parish Gosford,
County Northumberland.
Lot 7338#, DP No. 1165771,
Parish Wallarah,
County Northumberland.
New Area: 97.03 hectares.

Note: The existing reserves affected by this notification are not auto revoked by this notice and will continue to co-exist with this reserve.

Disclaimer: Please note that the above Lot numbers marked # are for Departmental use only.

NOWRA OFFICE

5 O'Keefe Avenue (PO Box 309), Nowra NSW 2541

Phone: (02) 4428 9100 Fax: (02) 4421 2172

NOTIFICATION OF CLOSING OF A ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the lands comprised therein cease to be public road and the rights of passage and access that previously existed in relation to the road is extinguished. Upon closing, title to the land, comprising the former public road, vests in the body specified in the Schedule hereunder.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

Description

*Parish – Mulwaree; County – Argyle;
Land District – Goulburn; L.G.A. – Goulburn Mulwaree*

Road Closed: Lots 2-4, DP 1173156.

File No.: 11/06446.

Schedule

On closing, the land within Lots 2-4, DP 1173156 remains vested in the State of New South Wales as Crown Land.

Description

*Parish – Mulwaree; County – Argyle;
Land District – Goulburn; L.G.A. – Goulburn Mulwaree*

Road Closed: Lot 1, DP 1173155.

File No.: 10/05186.

Schedule

On closing, the land within Lot 1, DP 1173155 remains vested in the State of New South Wales as Crown Land.

Description

*Parish – Bateman; County – St Vincent;
Land District – Moruya; L.G.A. – Eurobodalla*

Road Closed: Lot 1, DP 1173641.

File No.: 09/01456.

Schedule

On closing, the land within Lot 1, DP 1173641 remains vested in the State of New South Wales as Crown Land.

Description

*Parish – Narooma; County – Dampier;
Land District – Moruya; L.G.A. – Eurobodalla*

Road Closed: Lots 1-2, DP 1170610.

File No.: NA06 H 151.

Schedule

On closing, the land within Lots 1-2, DP 1170610 remains vested in the State of New South Wales as Crown Land.

Description

*Parish – Barnett; County – King;
Land District – Boorowa; L.G.A. – Boorowa*

Road Closed: Lots 1-2, DP 1173810 (subject to right of carriageway created by Deposited Plan 1173810).

File No.: GB07 H 51.

Schedule

On closing, the land within Lots 1-2, DP 1173810 remains vested in the State of New South Wales as Crown Land.

Description

*Parish – Kameruka; County – Auckland;
Land District – Bega; L.G.A. – Bega Valley*

Road Closed: Lots 1 and 3, DP 1171130 (subject to right of carriageway created by Deposited Plan 1171130).

File No.: 10/15950.

Schedule

On closing, the land within Lots 1 and 3, DP 1171130 remains vested in the State of New South Wales as Crown Land.

Description

*Parish – Nowra; County – St Vincent;
Land District – Nowra; L.G.A. – Shoalhaven*

Road Closed: Lot 101, DP 1174882 (subject to easements for water supply and underground cables created by Deposited Plan 1174882).

File No.: 11/08562.

Schedule

On closing, the land within Lot 101, DP 1174882 remains vested in the State of New South Wales as Crown Land.

REVOCATION OF RESERVATION OF CROWN LAND

PURSUANCE to section 90 of the Crown Lands Act 1989, the reservation of Crown Land specified in Column 1 of the Schedule hereunder, is revoked to the extent specified opposite thereto in Column 2 of the Schedule.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

Column 1

Parish: Kameruka.
County: Auckland.
Land District: Bega.
Local Government Area: Bega Valley Shire Council.
Locality: Kanoona.
Reserve No.: 750211.
Public Purpose: Future public requirements.
Notified: 29 June 2007.
File No.: 10/15950.

Column 2

The part being Lot 3, DP 1171130 (closed road of 30 perches in *New South Wales Government Gazette*, dated 1 November 1968, Folio 4374-5).
Area 758.8 square metres.

Note: For the purpose of sale/transfer of the land in Column 2 to an adjoining landowner.

SYDNEY METROPOLITAN OFFICE
Level 12, Macquarie Tower, 10 Valentine Avenue, Parramatta 2150
(PO Box 3935, Parramatta NSW 2124)
Phone: (02) 8836 5300 Fax: (02) 8836 5365

**REVOCATION OF RESERVATION OF
CROWN LAND**

PURSUANT to section 90 (1) of the Crown Lands Act 1989, the reservation of Crown Land specified in Column 1 of the Schedule hereunder, is revoked to the extent specified opposite thereto in Column 2 of the Schedule.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

<i>Column 1</i>	<i>Column 2</i>
Land District: Metropolitan. Council: Canterbury. Parish: St. George. County: Cumberland. Location: Earlwood. Reserve: 752056. Purpose: Future public requirements. Date of Notification: 29 June 2007. File No.: 08/2741-02.	Part Reserve 752056, comprising the whole of Lot 2 in DP 1129705.

TAMWORTH OFFICE
25-27 Fitzroy Street (PO Box 535), Tamworth NSW 2340
Phone: (02) 6764 5100 Fax: (02) 6766 3805

NOTIFICATION OF CLOSING OF A ROAD

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the lands comprised therein cease to be public road and the rights of passage and access that previously existed in relation to the road is extinguished. Upon closing, title to the land, comprising the former public road, vests in the body specified in the Schedule hereunder.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

Description

*Parish – Yarraman; County – Pottinger;
Land District – Quirindi; L.G.A. – Liverpool Plains*

Road Closed: Lot 1, DP 1174035.

File No.: 07/6120.

Schedule

On closing, the land within Lot 1, DP 1174035 remains vested in the State of New South Wales as Crown Land.

WAGGA WAGGA OFFICE**Corner Johnston and Tarcutta Streets (PO Box 60), Wagga Wagga NSW 2650****Phone: (02) 6937 2700 Fax: (02) 6921 1851****NOTIFICATION OF CLOSING OF A ROAD**

IN pursuance of the provisions of the Roads Act 1993, the road hereunder described is closed and the lands comprised therein cease to be public road and the rights of passage and access that previously existed in relation to the road is extinguished. Upon closing, title to the land, comprising the former public road, vests in the body specified in the Schedule hereunder.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

Description

*Parish – Sandy Ridges; County – Hume;
Land District – Corowa; L.G.A. – Corowa*

Road Closed: Lot 1, DP 1174600.

File No.: 11/11043.

Schedule

On closing, the land within Lot 1, DP 1174600 at Ringwood remains vested in the State of New South Wales as Crown Land.

WESTERN REGION OFFICE
45 Wingewarra Street (PO Box 1840), Dubbo NSW 2830
Phone: (02) 6883 5400 Fax: (02) 6884 2067

GRANTING OF A WESTERN LANDS LEASE

IT is hereby notified that under the provisions of section 28A of the Western Lands Act 1901, the Western Lands Leases of the lands specified in the following Schedule have been granted to the undermentioned persons.

The leases are subject to the provisions of the Western Lands Act 1901 and the Regulations thereunder.

The land is to be used only for the purpose of Residence.

Initial rent will be \$100.00 per annum and re-assessed thereafter annually on 1st April of each year.

The Conditions and Reservations annexed to such leases are those Conditions published in the *New South Wales Government Gazette* of 20 March, 2009, Folios 1416-1418.

All amounts due and payable to the Crown *must* be paid to the Department of Primary Industries, Crown Lands by the due date.

ANDREW STONER, M.P.,
Minister for Regional Infrastructure and Services

SCHEDULE

Administrative District – Walgett North; Shire – Walgett; Parish – Wallangulla/Mebea; County – Finch

WLL No.	Name of Lessee	File No.	Folio Identifier	Area (m ²)	Term of Lease	
					From	To
WLL 15102	Peter David HALL	10/04913	1/1167811	2496	14 May 2012	13 May 2032

WATER**WATER ACT 1912**

AN application for a licence under section 10 of Part 2 of the Water Act 1912, being within a proclaimed (declared) local area under section 5 (4) of the said Act has been received as follows:

WATSON MCKIBBIN PTY LTD for 1 x 100mm centrifugal pump on Fish River on Lot 2, DP 576703, Parish of Langdale, County of Westmoreland, for irrigation of 6.5 hectares (crops and vegetables) (split of existing entitlement) (Reference: 80SL96366) (GA1828463).

Any inquiries should be directed to (02) 6841 7414.

Written objections, from any local occupier or statutory authority, specifying grounds and how their interests are affected, must be lodged with the NSW Office of Water, PO Box 717, Dubbo NSW 2830, within 28 days of this publication.

RICHARD WHEATLEY,
Senior Licensing Officer

WATER ACT 1912

AN application for a Surface Water Licence approval under section 10 of the Water Act 1912, has been received from:

Brian William FENN and Jill Margaret FENN for a pump on Lot 184, DP 752197, Parish North Barraba, County Darling, for water supply for irrigation purposes (GA1826477).

Any inquiries should be directed to (02) 6701 9620.

Written objections from any local occupier or statutory authority, specifying grounds and how their interests are affected, must be lodged with the NSW Office of Water, PO Box 550, Tamworth NSW 2340, within 28 days of this publication.

DAVID THOMAS,
Senior Licensing Officer

Other Notices

ABORIGINAL LAND RIGHTS ACT 1983

Notice of Constitution of
Biraban Local Aboriginal Land Council

Order

I, the Honourable VICTOR DOMINELLO, M.P., Minister for Aboriginal Affairs, on recommendation of the Registrar, Aboriginal Land Rights Act 1983 (the Registrar), do, by this notice pursuant to section 49 (1) of the Aboriginal Land Rights Act 1983 (ALRA) and Clause 18 (1) (a) of the Aboriginal Land Rights Regulation 2002 (ALRR) constitute the following area to be known as Biraban Local Aboriginal Land Council:

Commencing at the confluence of Yango Creek and Wollombi Brook: and bounded thence by that brook downwards and Congewal Creek, Narone Creek and a north-eastern tributary of that creek upwards to its source in Rocky Ridge; by that ridge generally northerly to Crumps Road; by that road generally easterly, Cabans Road generally south-easterly, the road through Portion 29, Parish of Coongewai to the road from Paxton to Congewai generally north-easterly and the road from Paxton to Congewai south-easterly to Congewai Creek; by that creek and Reedy Creek upwards to its source in the range forming the generally south-eastern boundary of the City of Cessnock; by that range generally north-easterly to the road from Mulbring to Cooronbong via Freemans Waterhole; by that road generally south-easterly, Palmers Road generally easterly, Wakefield Road and Northville Drive generally north-easterly, Cardiff Road and West Wallsend Road generally easterly and Oxley Parade, Macquarie Road and Kind Street and its south-western prolongation generally southerly and south-westerly to the generally northern shore of Lake Macquarie; by that shore and the generally western shore of that lake generally westerly and generally southerly to Cobra Creek; by that creek upwards to the road from Marisset to Wyee; by that road generally southerly, Old Maitland Road generally south-westerly and Farm Road westerly to Wyee Creek; by that creek upwards to its source in the range dividing the waters of Morans Creek and Wyee Creek from those of Buttoderry Creek and Mannering Creek; by that range generally north-westerly to the south-western boundary of the City of Lake Macquarie; by part of that boundary generally north-westerly to Wollombi Forest Road; by that road generally north-westerly, Walkers Ridge Forest Road generally south-westerly and Murrays Forest Road generally westerly to the source of the Back Arm; by that arm and Wantagan Creek downwards and Wollombi Brook upwards to the road from Wollombi to Martinsville via Laguna; by that road north-westerly, the road from Laguna to Yango and its continuation generally westerly, Boree Track generally south-westerly and Yango Track generally north-westerly to the generally western boundary of the Parish of Yango, County of Northumberland; by that boundary generally northerly to the western prolongation of the northern boundary of Portion 214; by that prolongation, boundary and its prolongation easterly to Stockyard Creek; by that creek downwards to the western prolongation of the northern boundary of Portion 172; by that prolongation and boundary and the northern boundary of Portion 163 easterly, the westernmost western boundary of Portion 152 and the western boundary of Portion 168 northerly, the northern boundary of the last mentioned portion and the southernmost northern and the easternmost

western boundaries of Portion 169 easterly and northerly, the northernmost northern boundary of the last mentioned portion and part of the northern boundary of Portion 136 easterly, the westernmost western, the northern, the eastern and the southernmost southern boundaries of Portion 162 northerly, easterly, southerly and westerly and part of the eastern boundaries of Portion 136 and 137 southerly to the western prolongation of the northern boundary of Portion 1; by that prolongation easterly, the western and the northern boundaries of Portion 135 northerly and easterly and part of the western and the generally southern boundaries of Portion 47 southerly and generally easterly to Yango Creek, aforesaid, and by that creek downwards to the point of commencement.

Note: References to "Portion" numbers in the description may be "lot" numbers.

The Registrar, pursuant to Clause 18 (3) of the ALRR, will serve notice of the constitution of the area on the applicants as soon as practicable following the publication of this notice.

Signed and sealed this 15th day of May 2012.

VICTOR DOMINELLO, M.P.,
Minister for Aboriginal Affairs

GOD SAVE THE QUEEN!

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to
Section 84

TAKE notice that the incorporation of ALMAHDI CULTURAL ASSOCIATION INCORPORATED (Y1934805) cancelled on 28 November 2008, is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated this 15th day of May 2012.

ROBYNE LUNNEY,
Manager,
Case Management,
Registry of Co-operatives & Associations,
NSW Fair Trading,
Department of Finance & Services

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to
Section 84

TAKE notice that the incorporation of LIGHTWEIGHT STRUCTURES ASSOCIATION OF AUSTRALASIA INCORPORATED (Y2422638) cancelled on 28 November 2008, is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated this 15th day of May 2012.

ROBYNE LUNNEY,
Manager,
Case Management,
Registry of Co-operatives & Associations,
NSW Fair Trading,
Department of Finance & Services

ASSOCIATIONS INCORPORATION ACT 2009

Reinstatement of Cancelled Association Pursuant to Section 84

TAKE notice that the incorporation of MEDOWIE TENNIS CLUB INC (Y0298124) cancelled on 29 April 2011, is reinstated pursuant to section 84 of the Associations Incorporation Act 2009.

Dated this 15th day of May 2012.

ROBYNE LUNNEY,
Manager,
Case Management,
Registry of Co-operatives & Associations,
NSW Fair Trading,
Department of Finance & Services

ASSOCIATIONS INCORPORATION ACT 2009

Cancellation of Registration Pursuant to Section 80

TAKE notice that CHURCH MISSIONARY SOCIETY – AUSTRALIA INCORPORATED (Y2531436) became registered under the Corporations Act 2001, as CHURCH MISSIONARY SOCIETY – AUSTRALIA LIMITED – ACN 133 374 526, a public company limited by guarantee on 15 May 2009 and accordingly its registration under the Associations Incorporation Act 2009, is cancelled as of that date.

Dated: 14 July 2011.

SUSAN McLOUGHLIN,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Cancellation of Registration Pursuant to Section 80

TAKE notice that UWS EARLY LEARNING INCORPORATED (INC9895563) became registered under the Corporations Act 2001, as UWS EARLY LEARNING LIMITED – ACN 155 993 445, a public company limited by guarantee on 2 March 2012 and accordingly its registration under the Associations Incorporation Act 2009, is cancelled as of that date.

Dated: 14 July 2011.

SUSAN McLOUGHLIN,
NSW Fair Trading

ASSOCIATIONS INCORPORATION ACT 2009

Cancellation of Registration Pursuant to Section 80

TAKE notice that MEADOWBANK EDUCATION INCORPORATED (Y2566801) became registered under the Corporations Act 2001, as MEADOWBANK EDUCATION – ACN 154 965 125, a public company limited by guarantee on 3 January 2012 and accordingly its registration under the Associations Incorporation Act 2009, is cancelled as of that date.

Dated: 15 May 2012.

SUSAN McLOUGHLIN,
NSW Fair Trading

CO-OPERATIVES ACT 1992

Notice under Section 601AC of the Corporations Act 2001 as applied by Section 325 of the Co-Operatives Act 1992

NOTICE is hereby given that the Co-operative mentioned below will be deregistered when three months have passed since the publication of this notice.

ROSEBANK CO-OPERATIVE LIMITED.

Dated this 11th day of May 2012, at Bathurst.

R. LUNNEY,
Delegate of the Registrar,
Co-Operatives & Associations

GAS SUPPLY ACT 1996

Notice of Cancellation of Suppliers Authorisation

I, CHRIS HARTCHER, M.P., Minister for Energy, at the request of Ausgrid, hereby give notice that the supplier's authorisation held by Ausgrid under the Gas Supply Act 1996, has been cancelled, on and from the date of this notice.

Dated: 3rd May 2012.

CHRIS HARTCHER, M.P.,
Minister for Energy

GEOGRAPHICAL NAMES ACT 1966

Notice to Amend Address Locality Boundaries within the Griffith Local Government Area

PURSUANT to the provisions of section 10 of the Geographical Names Act 1966, the Geographical Names Board hereby notifies that it has this day amended the address locality boundaries of Warrawidgee, Benerembah and Tharbogang in the Griffith Local Government Area as shown on map GNB 3824-1.

The position and extent of these features are shown in the Geographical Names Register of New South Wales which can be viewed on the Geographical Names Board's internet site at www.gnb.nsw.gov.au.

KEVIN RICHARDS,
Acting Secretary

Geographical Names Board,
PO Box 143, Bathurst NSW 2795.

HERITAGE ACT 1977

Erratum

Railway Chief Mechanical Engineer's Office
SHR No. 1229

NOTICE is hereby given that the Railway Chief Mechanical Engineer's Office (SHR No. 1229), listed on the State Heritage Register on 2 April 1999, is removed from the State Heritage Register as it has been found to be a duplicate listing for Eveleigh Chief Mechanical Engineers Office (SHR 1139), listed on the State Heritage Register on 2 April 1999.

NATIONAL PARKS AND WILDLIFE ACT 1974

Cumbebin Swamp Nature Reserve Plan of Management

Northern Monaro Reserves Plan of Management

A plan of management for Cumbebin Swamp Nature Reserve was adopted by the Minister for the Environment on 1st February 2012 and a plan of management for the Northern Monaro Reserves (incorporating Dangelong, Wadjan, Kybeyan, Numeralla, Undoo, Coornatha, Mount Clifford and Good Good Nature Reserves and Kybeyan and Macanally State Conservation Areas), was adopted on 17th April 2012.

Copies of the Cumbebin Swamp plan may be obtained from the the NPWS office at 75 Main Street, Alstonville (phone: 6627 0200). Copies of the Northern Monaro plan may be obtained from the NPWS Visitor Information Centre, Kosciuszko Road, Jindabyne (phone: 6450 5555). The plans are also on the web site: www.environment.nsw.gov.au.

POISONS AND THERAPEUTIC GOODS ACT 1966

Order under Clause 175 (1)

Poisons and Therapeutic Goods Regulation 2008

Withdrawal of Drug Authority

IN accordance with the provisions of Clause 175 (1) of the Poisons and Therapeutic Goods Regulation 2008, an Order has been made on Dr Anthony John IVITS (MED0001023967), of 297 West Street, Umina NSW 2257, prohibiting him until further notice, as a medical practitioner from supplying or having possession of drugs of addiction as authorised by Clause 101 of the Regulation and issuing a prescription for a drug of addiction as authorised by Clause 77 of the Regulation.

This Order is to take effect on and from 18 May 2012.

Dr MARY FOLEY,
Director-General

Department of Health, New South Wales,
Sydney, 11 May 2012.

PROFESSIONAL STANDARDS ACT 1994

Notification pursuant to Section 13

PURSUANT to section 13 of the Professional Standards Act 1994, I authorise the publication of the Instrument amending the New South Wales Bar Association Professional Standards Scheme.

GREG SMITH,
Attorney General

**THE NEW SOUTH WALES BAR ASSOCIATION
SCHEME**

Professional Standards Act 1994 (NSW)

Instrument Amending the New South Wales Bar
Association Scheme

PREAMBLE

A. The New South Wales Bar Association (ACN 000 033 652) is an Occupational Association and Australian Public Company, Limited by Guarantee.

B. The New South Wales Bar Association's Scheme (the Scheme) commenced on 1 July 2010.

C. This instrument of amendment is prepared by the New South Wales Bar Association for the purposes of amending its scheme to allow for mutual recognition of its scheme in South Australia.

INSTRUMENT AMENDING A SCHEME

1. This instrument to amend the New South Wales Bar Association Scheme is prepared pursuant to the Professional Standards Act 1994 (NSW) (the Act) by the New South Wales Bar Association whose business address is Selborne Chambers, 174 Phillip Street, Sydney NSW 2000.

PREAMBLE

Delete the existing first paragraph and in its place insert the following:

The New South Wales Bar Association (CAN 000 033 652) is an Australian Public Company, Limited by Guarantee. The Association's Scheme commenced on 1 July 2010.

Delete the existing first paragraph under the heading 'Nature and operation of the scheme' and in its place insert the following:

The Scheme operates for the purpose of improving the occupational standards of barristers and to protect the consumers of their services. The Scheme limits the civil liability of barristers to whom it applies. The Scheme is intended to operate in New South Wales, the Australian Capital Territory, the Northern Territory, Queensland, Victoria, Western Australia and South Australia.

Delete the existing paragraph under the heading 'Scheme Administration' and in its place insert the following:

Responsibility for administration of the scheme and ensuring that it complies with the requirements of the Professional Standards Act 1994 (NSW) and of the Professional Standards Council rests with the Executive Director; who is assisted on a day to day basis by the Association's Policy Lawyer.

Delete the existing paragraph under the heading 'Duration' and in its place insert the following:

The scheme will remain in force for a period of 5 years from 1 July 2010 unless it is revoked, extended or ceases in accordance with section 32 of the Professional Standards Act.

THE SCHEME

Delete the existing paragraph 1.1 of the Scheme and in its place insert the following:

1.1 The New South Wales Bar Association Scheme (the scheme) is a scheme under the Professional Standards Act 1994 (NSW) (the Act) of the New South Wales Bar Association (the Bar Association) whose business address is Selborne Chambers, 174 Phillip Street, Sydney. The scheme applies in New South Wales, the Australian Capital Territory, the Northern Territory, Queensland, Victoria, Western Australia and South Australia.

Delete the existing paragraph 3.2 of the Scheme and in its place insert the following:

3.2 For the purposes of the operation of the scheme in NSW 'occupational liability' has the same meaning

as it has in the Act and excludes any liability which may not from time to time be limited pursuant to the Act. Similarly, for the purposes of the operation of the scheme in other jurisdictions in which it applies i.e. ACT, Northern Territory, Queensland, Victoria, Western Australia and South Australia, 'occupational liability' has the same meaning as it has in the corresponding legislation of those jurisdictions and excludes any liability which may not from time to time be limited pursuant to that legislation.

Delete the existing paragraph 4.2 of the Scheme and in its place insert the following:

4.2 The scheme will remain in force for a period of five years from its commencement in the ACT, Northern Territory, Queensland, Victoria, Western Australia and South Australia, unless it is extended, terminated or otherwise ceases in accordance with the law of each of those respective jurisdictions.

Delete the existing paragraph 5.1 of the Scheme and in its place insert the following:

5.1 The scheme commenced as follows:

5.1.1 1 July 2010 in New South Wales, the ACT and Western Australia;

5.1.2 19 October 2010 in Victoria;

5.1.3 1 November 2010 in Northern Territory;

5.1.4 17 February 2011 in Queensland; and

5.1.5 2 months after the date of its publication in the Gazette in South Australia.

COMMENCEMENT

The amendments to the scheme will commence 2 months after its publication in the Gazette.

PROFESSIONAL STANDARDS ACT 1994

Notification Pursuant to Section 32

NOTICE is given that Attorney General has extended the period for which the Institute of Chartered Accountants in Australia (NSW) Scheme is in force to 7 October 2013, under section 32 (2) of the Professional Standards Act 1994.

GREG SMITH,
Attorney General

THE NEW SOUTH WALES BAR ASSOCIATION SCHEME

Professional Standards Act 1994 (NSW)

PREAMBLE

OCCUPATIONAL ASSOCIATION

The New South Wales Bar Association (ACN 000 033 652) is an Australian Public Company, Limited by Guarantee. The Association's Scheme commenced on 1 July 2010.

The NSW Bar Association's website is www.nswbar.asn.au.

The occupational group represented by the Association is barristers holding a New South Wales practising certificate. The Scheme only applies to barristers who hold a New South Wales practising certificate, who are members of the Association and who hold approved professional indemnity insurance as provided for in the Scheme. The

number of members eligible to be covered by the Scheme is approximately 2100.

The Association's objectives are outlined in clause 3 of the Constitution and include:

- to promote the administration of justice;
- to promote, maintain and improve the interests and standards of local practising barristers;
- to make recommendations with respect to legislation, law reform, rules of court and the business and procedure of courts;
- to seek to ensure that the benefits of the administration of justice are reasonably and equally available to all members of the community;
- to arrange and promote continuing legal education;
- to promote fair and honourable practice amongst barristers; to suppress, discourage and prevent malpractice and professional misconduct;
- to inquire into questions as to professional conduct and etiquette of barristers;
- to confer and cooperate with bodies in Australia or elsewhere representing the profession of the law;
- to encourage professional, educational, cultural and social relations amongst the members of the Bar Association; and
- to make donations to charities and such other objects in the public interest as determined from time to time by the Bar Council.

NATURE AND OPERATION OF THE SCHEME

The Scheme operates for the purpose of improving the occupational standards of barristers and to protect the consumers of their services. The Scheme limits the civil liability of barristers to whom it applies. The Scheme is intended to operate in New South Wales, the Australian Capital Territory, the Northern Territory, Queensland, Victoria, Western Australia and South Australia.

The liability limited by the Scheme includes, to the extent permitted by the Act, all civil liability arising (in tort, contract or otherwise) directly or vicariously from anything done or omitted by a member of the Association or to any person to whom the Scheme applies in acting in the performance of his or her occupation. The Scheme does not apply to liability for damages arising from any matter to which the Act does not apply, including, but not limited to, liability for damages arising from death or personal injury to a person, a breach of trust, fraud or dishonesty.

The Scheme does not affect damages which are below \$1.5 million. The Scheme limits liability for damages to \$1.5 million provided the person has insurance which is not less than \$1.5 million. To date, there has never been a successful claim against a NSW barrister that has reached \$1.5 million in damages.

RISK MANAGEMENT

The Association has adopted many risk management strategies, including:

- requirements for professional entry to practice at the Bar;
- continuing professional development in the areas of ethics and regulation of the profession; management; substantive law, practice and procedure, and evidence, advocacy, mediation and other barristers' skills;

- codes of ethical conduct;
- technical standards and guidance;
- advisory and support services;
- complaints and discipline systems; and
- claims monitoring.

The Bar Association will continue to report annually on the implementation and monitoring of its risk management strategies, the effect of those strategies and any changes made or proposed to be made to them.

COMPLAINTS AND DISCIPLINE

Scheme members are subject to a complaints and discipline system operating under the Legal Profession Act 2004 (NSW). All scheme members must comply with the provisions of the Legal Profession Act 2004 (NSW) and Legal Profession Regulation 2005.

STANDARDS OF INSURANCE

Scheme members are required to have approved professional indemnity insurance before they are issued with a practising certificate. The NSW Attorney General determines the statutory minimum level of professional indemnity insurance required to be taken out by barristers and also approves the professional indemnity insurance policies on offer by brokers each year. The professional indemnity insurance taken out by NSW barristers covers them for liability in all Australian States and Territories.

CLAIMS MONITORING

The Association will continue to request that the Attorney General's Order approving the policies for NSW barristers each year requires that the brokers/insurers provide the Association with claims data so that the Association can continue to monitor claims made against its members. The Association will continue to maintain its long established relationship with the insurers. The Bar Association will continue to report annually to the Professional Standards Council on claims monitoring, tactics, performance measures and monitoring systems.

SCHEME ADMINISTRATION

Responsibility for administration of the scheme and ensuring that it complies with the requirements of the Professional Standards Act 1994 (NSW) and of the Professional Standards Council rests with the Executive Director; who is assisted on a day to day basis by the Association's Policy Lawyer.

DURATION

The scheme will remain in force for a period of 5 years from 1 July 2010 unless it is revoked, extended or ceases in accordance with section 32 of the Professional Standards Act.

THE NEW SOUTH WALES BAR ASSOCIATION SCHEME

Professional Standards Act 1994 (NSW)

1. Occupational Association

1.1 The New South Wales Bar Association Scheme (the scheme) is a scheme under the Professional Standards Act 1994 (NSW) (the Act) of the New South Wales Bar Association (the Bar Association) whose business address is Selborne Chambers, 174 Phillip Street Sydney. The scheme applies in New South Wales, the

Australian Capital Territory, the Northern Territory, Queensland, Victoria, Western Australia and South Australia.

2. Persons to Whom the Scheme Applies (Participating Members & Other Persons)

2.1 The scheme applies to scheme members as defined in clause 2.2 of the scheme and persons defined in clause 2.3 of the scheme.

2.2 All members of the Bar Association who hold a NSW barrister's practising certificate issued by the Bar Association and who have professional indemnity insurance that complies with the standard approved by the NSW Attorney General under the Legal Profession Act 2004 (NSW).

2.3 Persons to whom the scheme applies by virtue of sections 18, 19, and 20 of the Act.

2.4 In New South Wales and Queensland, persons to whom the scheme applies by virtue of section 20A of the Act.

3. Limitation of Liability

3.1 Subject to clause 3.3 below, a person to whom the scheme applies against whom a cause of action relating to occupational liability is brought, is not liable in damages in relation to that cause of action for anything done or omitted on or after the commencement of the scheme above a monetary ceiling (a maximum amount of liability) of \$1,500,000.

3.2 For the purposes of the operation of the scheme in NSW 'occupational liability' has the same meaning as it has in the Act and excludes any liability which may not from time to time be limited pursuant to the Act. Similarly, for the purposes of the operation of the scheme in other jurisdictions in which it applies i.e. ACT, Northern Territory, Queensland, Victoria, Western Australia and South Australia, 'occupational liability' has the same meaning as it has in the corresponding legislation of those jurisdictions and excludes any liability which may not from time to time be limited pursuant to that legislation.

3.3 The person to whom the scheme applies must be able to satisfy the court that they have the benefit of:

3.3.1 an insurance policy insuring them against that occupational liability, and

3.3.2 an insurance policy under which the amount payable in respect of the occupational liability relating to that cause of action is not less than the maximum amount of liability specified in the scheme in relation to the person to whom the scheme applies at the time at which the act or omission giving rise to the cause of action occurred.

4. Duration

4.1 The scheme will remain in force for a period of 5 years from its commencement in New South Wales unless:

4.1.1 it is revoked, extended or ceases in accordance with section 32 of the Act, or

4.1.2 it is extended for a period of up to 12 months in accordance with section 32 of the Act.

-
- 4.2 The scheme will remain in force for a period of five years from its commencement in the ACT, Northern Territory, Queensland, Victoria, Western Australia and South Australia, unless it is extended, terminated or otherwise ceases in accordance with the law of each of those respective jurisdictions.
5. Commencement
- 5.1 The scheme commenced as follows:
- 5.1.1 1 July 2010 in New South Wales, the ACT and Western Australia;
 - 5.1.2 19 October 2010 in Victoria;
 - 5.1.3 1 November 2010 in the Northern Territory;
 - 5.1.4 17 February 2011 in Queensland; and
 - 5.1.5 2 months after the date of its publication in the Gazette in South Australia.

**ANNUAL REPORT AND DETERMINATION OF
ADDITIONAL
ENTITLEMENTS FOR MEMBERS OF THE PARLIAMENT
OF
NEW SOUTH WALES**

by the

PARLIAMENTARY REMUNERATION TRIBUNAL

pursuant to the

Parliamentary Remuneration Act 1989

4 May 2012

Parliamentary Remuneration Act 1989 Report Pursuant to Section 14(H)(1) of the Act

Introduction

Section 11 of the Parliamentary Remuneration Act 1989 (“the Act”) prescribes that the Parliamentary Remuneration Tribunal (“the Tribunal”) shall make an annual Determination as to the additional entitlements for Members and Recognised Office Holders (as defined under the Act) on or before 1 June in each year or on such later date as the President of the Industrial Relations Commission of New South Wales determines.

Section 14(H)(1) of the Act requires that the Tribunal makes a report to the President of the Industrial Relations Commission of New South Wales for each Determination made by the Tribunal. The President is then required, as soon as practicable after receipt of the report, to forward it to the Minister (see section 14(H)(2)).

As is the usual practice of the Tribunal, letters were sent to all Members and the Presiding Officers inviting them to raise with the Tribunal matters they wished to have considered as part of this review. The Tribunal received submissions from the major parties, individual Members and the Presiding Officers. The Tribunal also met with the Presiding Officers and representatives from the NSW Liberal Party, the NSW Nationals and the State Parliamentary Labor Party.

Part one of this Report will outline general matters raised as part of the annual review and those issues that, in the Tribunal’s view, merit further consideration and/or comment. Consistent with the usual practice, the Tribunal has made changes that are considered minor or of an administrative nature to the Determination without the need for detailed separate reasons being provided.

Part Two of the Report will comprise the Tribunal’s review of the Sydney Allowance. On 9 February 2012 the Premier, the Hon Barry O’Farrell MP, wrote to the Tribunal requesting that the Tribunal undertake a special reference, pursuant to section 12 of the Act, in regard to the issue of the minimum distance criteria for payment of the Sydney Allowance. The Tribunal’s Sydney Allowance Special Reference has now been completed and is incorporated into the 2012 Annual Report and Determination

Part Three provides a general summary of the Determination.

Part one

General Matters Raised

Basic Salary

In accordance with section 4(2) of the Act the Tribunal is required to determine the basic salary of Members.

In determining the basic salary the Tribunal is required, pursuant to section 4(3), to give effect to the same policies on increases in remuneration as those that the Industrial Relations Commission is required to give effect to under section 146C of the *Industrial Relations Act 1996* when making or varying awards or orders relating to the conditions of employment of public sector employees.

The current policy on wages pursuant to section 146(1)(a) of the *Industrial Relations Act 1996* is articulated in the Industrial Relations (Public Sector Conditions of Employment) Regulation 2011. The effect of the Regulation is that public sector wages cannot increase by more than 2.5 per cent.

On that basis the Tribunal determines that the basic salary of Members shall be \$143,033 per annum.

The Tribunal notes the recent determination of the Commonwealth Remuneration Tribunal (the Commonwealth Tribunal) and the disparity which now exists between the remuneration paid to state MPs and Federal MPs. The Commonwealth Tribunal undertook an extensive review and work value assessment of the role and functions of a Federal MP. The findings of that review were published by the Commonwealth Tribunal on 15 December 2011 in its report “Review of the Remuneration of Members of Parliament - Initial Report” which can be found on the Commonwealth Tribunal’s website.

That report recommended that the base salary of Federal MPs should increase from \$140,910 to \$185,000 per annum. The Commonwealth Tribunal subsequently determined that from 15 March 2012 the base salary of a Senator and Member of the House of Representatives shall be \$185,000 per annum.

The Commonwealth Tribunal also noted on page 3 of its report of 15 December 2011 that

“1.22 The Tribunal recommends that any existing linkages between the remuneration of state and territory parliamentarians and assembly members and the base salary of federal parliamentarians be severed on the basis that it cannot be justified without a state or territory based work-value assessment similar to that conducted for federal parliamentarians. In addition, such linkages might not differentiate salaries for superannuation purposes and inappropriately create a flow-on of the increased base salary to state/territory pension benefits”

The Tribunal notes that the linkage that previously existed between the salary paid to a NSW Member of Parliament and that of a Federal Member of Parliament was effectively severed by the amendments to the Act in 2011.

Electoral Allowance, Sydney Allowance and Logistic Support Allocation

The Tribunal received three submissions which addressed the general increase in these allowances. These submissions sought either an overall increase of 2.5 per cent, equivalent to the increase in the basic salary for Members, or an increase equivalent to the CPI increase.

Previously the Tribunal has increased these allowances in line with the annual CPI. In 2011 however, following the amendments to the Act, the Tribunal determined that these allowances would be increased by an amount equivalent to that provided to the basic salary. The Tribunal continues to support this arrangement and therefore determines that the increase in these allowances will again be 2.5 per cent.

Committee Allowances

Historically this allowance has been increased in line with Members' salary increases. In accordance with that practice Committee Allowances will be increased by 2.5 per cent.

Electoral Groupings

Electorates are classified in groups, categories or zones for the purposes of determining certain additional entitlements. The Electorates are not determined by the Tribunal but arise from a review of Electoral Districts.

Section 27 (1) (c) of the *Constitution Act 1902*, requires a redistribution of electoral boundaries after two elections have been conducted using the same electoral boundaries. The last distribution occurred prior to the 2007 election. The Tribunal expects that a review of the electoral boundaries will occur prior to the next election.

Ordinarily the Tribunal would not make any adjustments to the groups, categories or zones of electorates until such time as the redistribution of electoral boundaries is completed.

However, the Tribunal has been directed, pursuant to section 12 of the Act to review the minimum distance criteria for payment of the Sydney Allowance. This has had an impact on the categorisation of electorates for the purposes of determining eligibility for receiving the Sydney Allowance.

The Tribunal's review of the minimum distance criteria for payment of the Sydney Allowance is contained in Part 2 of this report.

Electorate Charter Transport

This allowance has historically been provided to Members of the largest electorates (Electoral Groups 5 – 7) to meet charter transport costs incurred within their electorates. The Tribunal has received two submissions requesting an extension to this entitlement to enable the Member for Port Macquarie to fund the cost of travel to Lord Howe Island.

The electorate of Port Macquarie includes Lord Howe Island. The island has a population of around 360 and is administered by the Lord Howe Island Board. It is located approximately 589 km from the electorate (Port Macquarie) and 724 km from Sydney. The Tribunal has been advised that in order to fulfil their parliamentary duties, the Member for Port Macquarie meets with the Lord Howe Island Board up to four times each year. The Member does not currently receive an Electorate Charter Transport allocation or any other additional extra entitlement to facilitate representation of Lord Howe Island.

The Tribunal has reviewed this request and notes that it is reasonable for Members to expect to be able to visit all communities within their electorate, regardless of location. Members are expected to meet the cost of this travel from either their Logistic Support Allocation or Electoral Allowance. In the case of the electorate of Port Macquarie, should the Member choose to visit Lord Howe Island on electorate or parliamentary business, the cost of travel to this location would far exceed the cost of travel ordinarily expected of Members within electorate group 3.

On that basis the Tribunal finds that it is appropriate that the Member for Port Macquarie be granted an additional entitlement to meet these costs. The Member for Port Macquarie shall be granted a specific entitlement under the electorate charter transport entitlement. As specified in the determination, the Member for Port Macquarie shall be entitled to use the Charter Transport Allowance applicable to Group 5 electorates. The allowance may be used

for up to four return trips to Lord Howe Island per year, flying from either Port Macquarie or from Sydney subject to available commercial flights. The entitlement is only to be used for transport costs between the electorate and Lord Howe Island and does not extend to the Member's approved relative or staff employed by the Parliament.

It is noted that similar provisions exist for Members of the Commonwealth Parliament. Member or Senators that represent various external territories eg Cocos (Keeling) Islands, Christmas Island or Norfolk Island receive additional travel entitlements to undertake official travel to these destinations.

Electorate Mail-out Account (EMA)

The Tribunal received a number of submissions requesting that the EMA either be increased or the entitlement expanded to allow for electronic methods of communication including e-newsletters and other publications.

The Tribunal previously considered a request to expand the use of the EMA in 2010. At that time, submissions requested that the Tribunal allow Members of the Legislative Assembly to use the EMA to fund the development and hosting of websites. The Tribunal did not support the extension of the EMA for that purpose at that time noting that within the LSA, Members are provided with funds for electronic and non-electronic communication. Additionally Members could use their Electoral Allowance for this purpose. The Tribunal also noted:

“There will however be an ongoing and ever increasing demand for Members to communicate with their constituents in more flexible forms such as the internet. The Tribunal would be prepared to consider such an arrangement for all Members of Parliament. Any such arrangement would have cost implications and the Tribunal would need to explore all options to ensure minimum impact on the public purse. The Tribunal would also need to consider what guidelines should be put in place to ensure proper content for members’ website.”

For this review the Tribunal has not been asked to extend the use of the entitlement to fund the development and hosting of websites. Instead, the Tribunal has been asked to extend the use of the EMA to include electronic communication methods such as e-newsletters or other publications. It is also suggested that the EMA be renamed the Electorate Communication Allowance to reflect the broader usage.

The current entitlement provides for the preparation, printing and distribution of newsletters or letters to constituents in Members' electorates. The distribution refers to the dispatch of the newsletter or letters via traditional means of postage. The submission requests that the

Tribunal extend this entitlement to e-newsletters and other publications. In respect of e-newsletters the Tribunal interprets this to mean the distribution of material, that complies with the conditions outlined for the EMA, via email or publication on the internet.

The Tribunal considers it is appropriate to provide Members with greater flexibility in the distribution of the existing EMA entitlement. On that basis the Tribunal will extend the application of the EMA to include the preparation and distribution of e-newsletters. The Tribunal does not extend this entitlement to include the development or hosting of websites or the electronic distribution of “other publications” which have not been defined.

As requested the EMA has been renamed the Electorate Communication Allowance to reflect the broader usage of this entitlement.

Apart from the adjustment to reflect enrolment statistics as at February 2012, there will be no overall increase in this allowance. It is considered that the cost of distributing material via email or the internet would be less than conventional postage methods and on that basis an increase in the entitlement is not warranted.

Allocation of Staff

The Tribunal has again received submissions requesting that the Tribunal review the allocation of staff to Members. Those submissions include a request to extend the allocation of the additional staff resource, which is currently the allocation of a budget equivalent to an electorate officer grade 2 for a period of 61 days per annum, to a third full time member of staff for all Members of the Legislative Assembly. The Tribunal has also received a submission requesting that all members of the Legislative Council and Assembly, whether they be Government, Opposition or cross bench Members should have the same number of staff allocated to them. Members have argued that the quantity and complexity of issues associated with parliamentary business are sufficient to warrant an additional staff resource.

The additional staff entitlement currently provided to Members of the Legislative Assembly was first determined by the Tribunal in the 2006. The entitlement has been reviewed and modified a number of times since then and was last considered in any detail by the Tribunal in 2010. In that review the Tribunal found, while there had been an increase in workload, it was not sufficient to justify the salary, on costs and the additional expense of refitting electorate offices associated with a third full time electorate officer.

The Tribunal made the following comments in relation to the additional staff entitlement in the 2011 Report and Determination.

...the Tribunal would be prepared to consider this matter again during the 2012 annual review. Any potential increase of staffing would require a thorough work value assessment across a large number of both rural and metropolitan electorates. The Tribunal should be advised if this claim is to be pursued so that a timetable for the review could be put in place in advance of the 2012 review.

While the Tribunal did not receive a special reference to undertake a separate review of this matter following the 2011 annual review, it is clear that the issue continues to be one of concern for Members. On that basis the Tribunal will undertake a thorough review of the allocation of staff to all Members as part of its 2013 annual review. To ensure that sufficient time is available to undertake a thorough work-value assessment, the Tribunal will commence its 2013 annual review in July 2012. At that time the Tribunal will write to the Presiding Officers and all Members seeking submissions on the allocation of staff. The Tribunal intends to meet with Members, and where appropriate, electorate office and parliament house staff during the review. It is anticipated that these meetings will occur in October 2012.

The Tribunal will as usual also invite submissions from Members in early 2013 in relation to general matters to be addressed during the 2013 annual review.

Staff travel

The Tribunal has received two submissions associated with the cost of staff travel. One submission relating to the additional costs associated with paying travel expenses for staff travelling to Sydney with the Member for parliamentary duties. The second relating the costs associated with the cost of travel for staff attending training.

The cost of staff travelling to Sydney with the Member, when the Member attends to parliamentary duties, is met from the Member's LSA. The Tribunal made the following comments in relation to these costs in the 2010 Report and Determination.

"The Tribunal has determined that Members of Parliament may employ an additional staff member for a total of 61 days to cover parliamentary sittings. The Tribunal understands that some Members bring their staff member to Sydney on such occasions to work out of the Member's Parliament House office but others do not.

While submissions have asked for a general increase for this purpose, there has been no evidence provided as to how broadly, and with what frequency, staff travel to Sydney with the Member on parliamentary sitting days. The Tribunal has also not been advised as to the types of duties these staff members perform while in Sydney. If, for example, such staff members undertake basic secretarial and/or reception services, there is no reason why such staff cannot be employed from Sydney. Furthermore, with

the electronic communication equipment now available to all Members, the Tribunal has not been persuaded, based on the evidence available, why a staff member would be required to be in Sydney to attend to electorate based matters.

Until such time as a proper review of these arrangements is undertaken, the Tribunal is not prepared to increase the LSA for this purpose. “

The Tribunal has not received sufficient information to warrant any deviation from the position stated in the 2010 Report and Determination. However, as discussed above, the Tribunal will undertake a review of the staffing arrangements for all Members during the 2013 annual review. Members may wish to raise the matter of costs associated with staff travelling with the Member to attend to parliamentary business in Sydney at that time.

In respect of the costs associated with staff travelling to Sydney or other locations to attend training, the Tribunal has been advised that, when staff attend training that is sponsored by the Parliament, these costs are met by the Parliament and not from the Member's LSA.

Additional Entitlements for Shadow Ministers

The Tribunal has received a submission requesting additional entitlements for Shadow Ministers.

As outlined in previous determinations the Tribunal continues to support the provision of additional entitlements for Shadow Ministers. Shadow Ministers perform an important role in our system of government and, to perform this role properly, they require sufficient resources and support.

The Tribunal notes that an amendment to the Act is required. While this is a matter for the Government, the Tribunal would recommend again that the Act be amended to allow for additional entitlements to be provided to Shadow Ministers.

Part two

Special reference: minimum distance criteria for payment of the Sydney Allowance

On 9 February 2012 the Premier, the Hon Barry O’Farrell MP, directed the Tribunal to make a special determination on the Sydney allowance, pursuant to section 12 of the Act. Section 12 of the Act provides that:

- "(1) The Minister may direct that a special determination be made as regards additional entitlements.*

- (2) Such a direction:*
 - (a) may relate to all or any additional entitlements or to any class of them, and*

 - (b) may relate to all or any individual members and recognised office holders or to any class of them.*

- (3) A special determination is to be made by such time as the Minister directs and is to take effect from such time as the Tribunal specifies in the determination."*

Specifically, the Premier asked that the Tribunal determine the

"...minimum distance criteria between Parliament House and a Member’s principal place of residence in their electorates to trigger eligibility for the allowance."

The Tribunal wrote to all Members in receipt of the Sydney Allowance, and the Presiding Officers, and sought their views on the matter. A number of submissions were received and, where relevant, Members discussed the matter with the Tribunal during the course of meetings held as part of the annual review.

Current entitlement

The Sydney Allowance is provided to Members who reside in non-metropolitan electorates to compensate for the additional costs including commercial accommodation, meals and incidental costs associated with staying in Sydney to attend sessions of Parliament, meetings of Parliamentary committees or other Parliamentary business.

For the purpose of this Allowance the non-metropolitan electorates (Electorate Groups 2-7) have been divided into two categories based on distance from Sydney. Members whose principal place of residence is in either Category 1 or Category 2 electorates, as specified in Schedule 2 of the 2011 determination, are eligible to receive the Sydney Allowance.

History of categorisation to determine eligibility for Sydney Allowance

The decision to grant the Sydney Allowance (or, as it was previously known, "Special Expenses (Living Away from Home) Allowances") predates the creation of the Tribunal. Prior to 1975 Members of the Legislative Council, who resided outside the metropolitan area, were provided with a daily "living away from home" allowance. Records indicate that electorates have been grouped for the purposes of determining eligibility for this and other allowances since at least 1956. At that time electorates were grouped into four divisions being, Metropolitan Electoral, Urban Electoral, Inner Country Electoral and Outer Country Electoral. At that time (1956) Members of the Legislative Council that resided in electorates classified as Urban, Inner Country and Outer Country were eligible to receive the living away from home expense allowance. The electoral groupings were subsequently expanded to six groups in 1966 following the report of B H Matthews, *The Emoluments and Other Benefits of Members of the Parliament of New South Wales 1966*.

The Tribunal first considered special expense allowances in its report and determination of 3 November 1975 where it was decided to maintain the existing structure of the allowances. Members who resided in those electorates closest to Sydney received a lower allowance than those residing in electorates further away from Sydney. The Tribunal was later to distinguish these electorates as Category 1 and Category 2 electorates. Category 1 electorates were those electorates which were far enough away from Parliament House to require an overnight stay in Sydney particularly when Parliament is sitting. Unlike Members living in the more remote Category 2 electorates, the Category 1 Members do not need to spend Monday nights and/or Thursday nights in Sydney. For this reason Category 1 Members received a lower annual entitlement.

In placing electorates into categories, for the purposes of determining additional entitlements, the Tribunal has regard to a number of factors including population, population density, infrastructure, electorate size, distance from Sydney, transport links and the number of urban centres in the electorates. In respect of the Sydney Allowance the distance from Sydney and the time spent travelling to and from Sydney are key factors in establishing eligibility.

Review

In seeking advice in relation to this review the Tribunal requested that submissions address the following issues only:

- Appropriate minimum distance criteria
- Whether the Tribunal should continue to differentiate electorates eligible to receive the allowances ie categories 1 and 2, and
- An appropriate number of overnight stays, should the Tribunal determine a single eligibility criteria.

While the Tribunal received a number of suggestions in relation to determining appropriate minimum distance criteria, the submissions did not address, nor did Members communicate orally with the Tribunal, the differentiation of electorates into categories 1 and 2.

On that basis, the Tribunal will consider an appropriate minimum distance criterion which will form the basis for determining eligibility to receive the Sydney Allowance. Members that reside in more remote parts of the state, being those electorates currently categorised as Category 2, will continue to be identified as a separate group and will continue to receive a higher annual entitlement.

In reviewing the minimum distance criteria the Tribunal was presented with three proposals to consider. Those proposals are summarised below.

Option 1 - Eligibility to be based on location subject to the boundaries of the Sydney Metropolitan Area

For the purposes of this review the Tribunal has been asked to consider the metropolitan boundaries as drawn by the Metropolitan Transport District Map published by the Department of Planning in 2006. For the purposes of determining eligibility to receive the Sydney allowance it has been suggested that only those Members that reside outside the boundaries of the Metropolitan Transport District Map be eligible to receive the Allowance.

Option 2 - Eligibility to be based on minimum distance criteria as determined by the Tribunal

The Tribunal has been asked to determine eligibility for the Sydney Allowance based on a minimum distance criteria between a Member's principal place of residence and Parliament House. It has been suggested that the minimum distance between a Members' principal place of residence and Parliament House be determined at 50 to 55 kilometres.

Option 3 - Eligibility to be based on existing categories plus the creation of a new category or allowance to recognise late sittings of parliament.

The Tribunal has been asked to consider retaining the existing categories and to provide a new allowance to those Members who reside a minimum of 50kms from Parliament House for a restricted number of nights per annum.

The new entitlement would enable those Members that are currently not eligible to receive the Sydney Allowance, but whose principal place of residence is located in outer metropolitan areas, to stay overnight in Sydney instead of travelling home late at night. The availability of the new entitlement would be restricted to those nights when the Parliament is scheduled to meet during the evening. Under current arrangements evening sessions of Parliament are scheduled for one evening a week.

The extension of the Sydney Allowance would be restricted to the daily rate only. This proposal would extend the eligibility of this allowance to an estimated additional seven Members.

Findings

As part of this review the Tribunal undertook a review of the various living away from home entitlements provided to Members of Parliament in the Commonwealth and the various state and territory governments. The Tribunal found that no two jurisdictions were the same and that eligibility to receive the allowance, and the value and conditions governing the use of the allowance, varied significantly. Western Australia, like NSW, determines eligibility on the basis of categorisation or grouping of electorates whereas the Commonwealth, Victoria and South Australia determine eligibility based on minimum distance criteria. Members of the Queensland Parliament do not receive a living away from home allowance as Members reside in accommodation provided by the Parliament.

The Tribunal also undertook an analysis of the distance and travelling times from Parliament House to various points within electorates currently categorised in Category 1 and other electorates in the metropolitan region. The Tribunal found that there may exist an inequity in the categorisation of some electorates.

The Tribunal has also examined the relative merits of the options presented during the review process. Option 1 requires the minimum distance criteria to be based on location subject to a boundary for the Sydney Metropolitan Area.

Government departments classify the Sydney metropolitan area for a variety of purposes. These include the classification of metropolitan centres of regional significance, identifying major transport and infrastructure needs, and the identification of areas of future development and population growth. Depending on the purpose, the Sydney metropolitan area may be defined using statistical divisions such as local government areas, major transport corridors or geographic factors.

The Tribunal notes that classification schemes are developed for particular purposes and no two schemes are identical. The boundaries outlined in the Metropolitan Transport District Map were developed for a purpose different from the categorisation undertaken by the Tribunal for determining eligibility for the Sydney Allowance. The boundaries of the Metropolitan Transport District Map does not appear to correspond to other existing identifiers including electoral boundaries, local government areas, freeways/major roads or other geographical landmarks. On that basis, it would be difficult for Members to determine their eligibility based on the map alone. In addition the boundaries established by the Metropolitan Transport District Map do not establish a minimum distance criteria.

On that basis, eligibility to receive the Sydney Allowance based on the Metropolitan Transport District Map, or any other definition of the metropolitan area developed for a specific purpose, is not supported.

In respect of option 2, the Tribunal finds that a minimum distance criteria is the most equitable option for determining eligibility for the Sydney Allowance for those Members who reside on the fringe of the city. The outer metropolitan electorates are generally classified as those electorates with significant residential and business development as well as large areas of predominantly rural, crown or undeveloped land. Those areas most densely populated are usually located a short distance from a freeway/major road or public transport facility.

It was submitted that the minimum distance criteria be determined at 50 to 55 kms from Parliament House. Based on the Tribunal's analysis of distance and travelling times destinations 50 to 55 kms from Parliament House could comfortably be travelled in under an

hour. The Tribunal considers that commuting times of one hour would be considered reasonable by community standards. A review of locations in outer Sydney reveals that most residential areas are within a distance 70 kms by road from Parliament House with an estimated travel time of one hour.

On that basis the Tribunal determines, for electorates other than those specified in Category 2, that Members' whose principal place of residence is located a minimum distance of 70 kms by road from Parliament House shall be eligible to receive the Sydney Allowance.

A minimum distance criterion is also considered to be more equitable than the current determinant which is based on electoral boundaries as it has regard to each Member's individual circumstances. Members can reside anywhere within their electorate or within an electorate other than the one for which they are the elected representative. Depending upon their principal place of residence, under the new arrangements some current Members will no longer be eligible to receive the Sydney Allowance while other Members not currently in receipt of the allowance may meet the minimum distance criteria.

In determining eligibility Members will need to nominate their principal place of residence immediately following their election to Parliament. Members are not to relocate during the parliamentary term for the purposes of meeting the eligibility criteria.

Based on the information provided the Tribunal does not support Option 3. Extending the Sydney Allowance to Members, who reside a minimum of 50kms from Parliament House, would mean an (estimated) additional 7 Members would be eligible to receive the allowance. It was proposed to the Tribunal that the availability of the new entitlement would be restricted to those nights when the Parliament is scheduled to meet during the evening, which, based on the 2012 sitting day calendar, is estimated at 22 nights per annum. Based on this information the estimated cost of extending this entitlement would be approximately \$40,000 per annum. The Tribunal has been advised, however, that an increase in the overall cost to the Parliament would be unlikely, as the budget for the Sydney Allowance is generally not fully expended.

While the Tribunal notes that the scheduling of Parliamentary sittings, specifically the days and times that Parliament will sit, is a matter for the Government, it would be prepared to consider this matter further following the receipt of additional information in respect of the likely impact on Members and additional costs to the Parliament.

Part three

Summary of 2012 Determination

Electoral Allowance	2.5 per cent increase
Sydney Allowance	2.5 per cent increase
Logistic Support Allocation	2.5 per cent increase
Electorate Communication Allowance	nil
Committee Allowance	2.5 per cent increase
Electorate Charter Allowance	2.5 per cent increase
Travel Allowances	Adjusted as per Australian Tax Office Determination 2011/17

Dated this 4th day of May 2012

(signed)

The Honourable Justice C G Staff

THE PARLIAMENTARY REMUNERATION TRIBUNAL

The Determination of the Parliamentary Remuneration Tribunal

The Determination

Pursuant to section 10(2) and 11(1) of the Parliamentary Remuneration Act 1989 (“the Act”), the Tribunal makes the Determination appearing hereunder.

With effect on and from 1 July 2012, and pursuant to section 10(6) of the Act, all previous Determinations of the Tribunal are revoked. This Determination shall constitute the annual Determination and shall operate on and from 1 July 2012.

Definitions

“Member” or “Members” refers to a duly elected Member or Members of the Parliament of New South Wales (referred to hereinafter in this Determination as “the Parliament”).

In this Determination the expression “additional entitlements” is to be understood in the sense used in Part 3 of the Act.

“Basic salary” has the meaning given by section 4 of the Act,

“Parliamentary duties” has the meaning attributed to it by section 3 of the Act,

“Electoral groups” are the groups of electorates specified in Schedule 1.

For the purpose of the Logistic Support Allocation for Members of the Legislative Council, “Zones” shall be those areas described in Schedule 2A.

“Approved relative” is a person who meets one of the following criteria:

- Wife or husband of the Member
- A person living in a domestic relationship as defined in the Property (Relationships) Act 1984
- Single or widowed Members may nominate a Member of their immediate family (parents, siblings, children who are not minors i.e. below 16 years of age) as an approved relative.

Under special circumstances a Member may apply through the Presiding Officers to the Tribunal for an exception to the criteria. This will need to be based on the ability of the Member to meet their parliamentary duties and individual circumstances that apply at the time.

Guidelines and General Conditions Regarding Additional Entitlements for Members in Connection with Parliamentary Duties

1. Guidelines

Every class of “additional entitlements” described in this Determination is provided pursuant to section 10(1)(a) of the Act “for the purpose of facilitating the efficient performance of the Parliamentary duties of Members.” The following guidelines shall apply to the receipt, use and operation of additional entitlements (**excluding Electoral Allowance**).

1 Circumstances upon which the additional entitlements may be used for Parliamentary Duties.

1.1 Additional entitlements are provided to facilitate the efficient performance of the following particular Parliamentary duties of Members as follows:

1.1.1 Activities undertaken in representing the interests of constituents, but excluding activities of a direct electioneering or political campaigning nature.

1.1.2 Performing electorate work for a Member’s electorate and participation in official and community activities to which the Member is invited because of the Member’s status as a Parliamentary representative.

1.1.3 Attending and participating in sessions of Parliament.

1.1.4 Participation in the activities of Parliamentary committees.

1.1.5 Attending Vice-Regal, Parliamentary and State ceremonial functions.

1.1.6 Attending State, Commonwealth and Local Government functions.

1.1.7 Attending official functions to which a Member is invited because of the Member’s status as a Parliamentary representative, e.g., receptions and other community gatherings hosted by Members of the diplomatic corps, educational and religious institutions, community and service organisations, business associations, sporting bodies or other special interest groups.

- 1.1.8 Participation in the activities of recognised political parties, including participation in national, State and regional conferences, branch meetings, electorate council meetings, executive meetings, committee meetings, and meetings of the Members of the Parliamentary political party, its executive and committees.
- 1.1.9 For a Member elected to the Parliament as an independent, participation in activities that are reasonable alternatives to participation in the activities of recognised political parties.
- 1.1.10 A Member who is elected to the Parliament as a representative of a recognised political party and who subsequently resigns from that party Membership and thereafter sits as an independent Member, howsoever described, shall continue to receive the same entitlements as they received as a Member of the party prior to resignation and not the additional entitlements provided to elected independents. The Member is also not entitled to the benefit of the rule in Clause 1.1.9 above.
- 1.1.11 Participation within Australia in the activities of the Commonwealth Parliamentary Association (CPA) as well as activities outside Australia (exclusive of air travel) organised by the Commonwealth Parliamentary Association provided such activities arise directly from Membership of the New South Wales Branch and officially endorsed by the Branch. Members may utilise Frequent Flyer Points which have been accrued as a result of the use of public funds to purchase international flights or obtain an upgrade in seat class in order to attend CPA activities.
- 1.1.12 Participation in a Parliamentary Group such as the Asia Pacific Friendship Group; provided that, such group is approved in writing by the President of the Legislative Council and the Speaker of the Legislative Assembly.

- 2 Where any additional entitlement fixed by this Determination is to be used for the purpose of facilitating Members' participation in the activities of recognised political parties, the Tribunal sets out the following guidelines as to the use of that additional entitlement:
- 2.1 Parties registered under the Parliamentary Electorates and Elections Act 1912, and included in the register of parties maintained by the Electoral Commissioner, are to be treated as recognised political parties.
- 2.2 Additional entitlements should not be used to fund:
- 2.2.1 activities such as those associated with party Membership drives;
- 2.2.2 mail distributions for non-electorate or non-Parliamentary activities;
- 2.2.3 costs associated with election campaigning for an individual Member;
- 2.2.4 party fundraising for a Member's own political use and/or other party political Members such as the purchase of raffle tickets, raffle prizes or tickets to attend functions etc, and
- 2.2.5 costs previously borne by political parties which are not principally related to a Member's Parliamentary or electorate duties;
- 2.2.6 costs associated with pre-selection activities.
- 2.3 The electorate office provided for a Member of the Legislative Assembly is not to be used as an election campaign office.
- 3 The Tribunal sets out the following additional and general guidelines:
- 3.1 Some intermingling of a Member's Parliamentary duties and private activities is, in practical terms, not always easily avoided, but the onus is always on the Member to show that any expenditure or any claim for reimbursement relates to Parliamentary duties, or to the Parliamentary duties component of costs incurred for intermingled Parliamentary duties and private purposes.
- 3.2 In the case of Parliamentary work, any activities in which a Member's involvement may reasonably be regarded as deriving from the Member's responsibilities as a Parliamentary representative should be treated as Parliamentary duties.

- 3.3 In the case of a Member's activities within the broader community outside the Member's electorate, activities that may reasonably be regarded as deriving from the Member's status as a Parliamentary representative should be treated as Parliamentary duties.

2. Conditions

The following general conditions will apply to all additional entitlements determined hereunder. These conditions are in addition to any special conditions attaching to the provision of allowances or other benefits (as specified later in this Determination):

- 1 All procurement by Members will be in accordance with the Parliament's purchasing policies.
- 2 Members must ensure that they have sufficient funds to meet the costs associated with their Parliamentary duties.
- 3 Each Member shall have, in addition to payments of the Electoral and Sydney Allowance, an account entitled the "Logistic Support Allocation" which shall cover expenditure in the areas of transport (except for electorate to Sydney travel), communications, printing, stationery and office supplies and other purposes related to a Member's Parliamentary duties not specifically excluded by the Parliamentary Remuneration Tribunal, the Parliament's administration or taxation ruling TR99/10.
- 4 The Logistic Support Allocation shall be established and maintained by the Executive Manager, Department of Parliamentary Services. Members should be advised by the Department of Parliamentary Services each month as to the balance of their Logistic Support Allocation.
- 5 Nothing shall prevent the use of the Electoral Allowance for legitimate electorate expenses which might also fall within the categories of expenses covered by the Logistic Support Allocation.
- 6 All accounts and Members' claims must be submitted to the Legislature for payment within 60 days of receipt or occurrence of the expense.
- 7 All Members' additional entitlements in the nature of fixed allocations and Sydney allowance provided to Members shall be audited annually for compliance. In addition to any internal audit conducted by the Parliament, Members' additional entitlements in the nature of fixed allocations and the Sydney allowance provided to Members shall

be the subject of an external audit conducted by the Auditor-General of NSW. The cost of any audit shall be met by the Parliament. Members should ensure they maintain appropriate records of expenditure for the purpose of any audit.

- 8 Expenditure is only to be incurred in connection with the Parliamentary duties of Members (and in this respect the Member should refer to the guidelines in this Determination and those issued by the Parliament).
- 9 The various allowances determined here, as well as the Logistic Support Allocation are for the sole use of the Member and are not to be transferred to other persons or organisations including Members. The Member may use his/her entitlements to meet official costs of the approved relative and/or staff employed by the Parliament when that expenditure is in connection with official Parliamentary duties.
- 10 Benefits accrued by a Member by way of loyalty/incentive schemes such as frequent flyers, as a consequence of the Member using his or her additional entitlements, are to be used only for Parliamentary duties and not for private purposes. Any outstanding benefits of this nature, when the Member ceases to be a Member, are to be forfeited. Members shall be required to complete an annual declaration form provided by the Parliament's administration at the end of each financial year or within 30 days of ceasing to be a Member declaring that they have not used loyalty/reward benefits accrued through the use of their additional entitlements for non-Parliamentary or electorate purposes.
- 11 Payment of accounts relating to the use of a Member's additional entitlements in the nature of fixed allocations will be paid directly by the Parliament and debited to the Member's account or paid in the first instance by the Member who would then seek reimbursement from the Parliament.

Basic Salary

With effect from 1 July 2012 the basic salary of Members, pursuant to section 4 of the Act, shall be \$143,033 per annum.

Additional Entitlements in the Nature of Allowances

1. Electoral Allowance

The allowance is based upon those factors which have historically been taken into account in assessing the quantum of the allowance (including the additional costs associated with the performance by Members of their Parliamentary duties in their electorates) and such other factors as may be determined from time to time as appropriate to be taken into account by the Tribunal under the Act.

Entitlement

The allowances shall be paid as follows:

- 1 Each Member of the Legislative Assembly and the Legislative Council shall receive an electoral allowance. The quantum of that allowance shall be fixed in accordance with the electoral grouping for the electorate of the Member.
- 2 The allowance payable per annum for each electorate group shall be as follows:

Electorate Group	Electoral Allowance
Group 1	\$43,195
Group 2	\$50,580
Group 3	\$59,615
Group 4	\$65,075
Group 5	\$69,220
Group 6	\$75,880
Group 7	\$88,750

- 3 The electoral allowance for each Member of the Legislative Council shall be \$50,580 per annum.
- 4 The allowance shall be payable calendar monthly in arrears in conjunction with salary payments.

2. Sydney Allowance

Purpose and Operation of the Provisions

The Sydney Allowance is provided to Members who reside in non-metropolitan electorates to compensate for the additional costs including commercial accommodation, meals and incidental costs associated with staying in Sydney to attend sessions of Parliament, meetings of Parliamentary committees or other Parliamentary business.

Members whose principal place of residence is either a minimum distance of 70 kms by road from Parliament House or the Member resides in an electorate categorised as outer non-metropolitan, as specified in Schedule 2, are eligible to receive the Sydney Allowance.

The Tribunal considers the Member's principal place of residence to be that residence where the Member would normally return and reside when not attending Sydney on parliamentary duties.

To establish the principal place of residence each Member will be required to complete the Parliament's checklist and certify that the residence nominated is the principal place of residence.

Entitlement

The daily rate (including the number of overnight stays) for the Sydney Allowance for Members whose principal place of residence is either a minimum distance of 70 kms by road from Parliament House or who resides in an outer non-metropolitan electorate shall be in accordance with Table 1 below. Where a Member elects for a daily rate, he/she shall be entitled to the daily rate for the number of overnight stays per annum specified in that Table, except as provided in condition 5.

TABLE 1

Office	Principal Place of Residence	Overnight Stays p.a.	Overnight in Sydney where accommodation costs are incurred	In transit to and from Sydney where no overnight stay is involved
Minister, Speaker, President, Leader and Deputy Leader of the Opposition (Assembly and Council), Leader of Third Party in Assembly with not less than 10 Members.	A minimum distance by road of 70 kms from Parliament House or the Member resides in an outer non-metropolitan electorate	180	\$266	Actual reasonable expenses for meals and incidentals up to a maximum of \$87.00 per day
Deputy Speaker, Legislative Assembly, Deputy President and Chair of Committees (Legislative Council), Whip and Deputy Whip (Assembly and Council), Parliamentary Secretary, Assistant Speaker Legislative Assembly, Assistant President Legislative Council, Deputy Leader of Third Party in Assembly with not less than 10 Members.	A minimum distance by road of 70 kms from Parliament House or the Member resides in an outer non-metropolitan electorate	140	\$266	As above
Chairs of Standing/Select Committees	A minimum distance by road of 70 kms from Parliament House or the Member resides in an outer non-metropolitan electorate	140	\$266	As above
Legislative Council Members	Outer non-metropolitan electorate	135	\$266	As above
	Minimum distance of 70 kms by road from Parliament House	105	\$266	As above
Legislative Assembly Members	Outer non-metropolitan electorates	135	\$266	As above
	Minimum distance of 70 kms by road from Parliament House	105	\$266	As above

The following conditions apply to the Sydney Allowance:

- 1 A Member can choose to receive the Sydney Allowance as either an annual fixed allowance or a daily rate. The election is to be made at the commencement of each financial year.
- 2 If a Member chooses to receive the annual fixed allowance the Financial Controller of the Legislature will calculate the annual entitlement by multiplying the number of overnight stays for the particular Member or Recognised Office Holder by the daily rate.
- 3 In order to receive the Allowance each Member must certify to the Executive Manager, Department of Parliamentary Services their principal place of residence.
- 4 Where a Member chooses to receive the daily rate of allowance the Member shall receive the overnight daily rate as specified in Table 1. The Member is entitled to the number of overnight stays per annum specified in Table 1 without the need to substantiate to the Parliament expenses up to the daily rate.
- 5 Where a Member chooses to receive the daily rate of allowance and the Member exceeds the number of overnight stays Members will be reimbursed actual costs, up to the daily maximum upon the production of tax invoices/receipts for each such occasion.
- 6 Members in receipt of the Sydney Allowance when travelling to Sydney for parliamentary business or home from Sydney and where there is no overnight stay required en-route will be entitled to reasonable actual expenses to the maximum provided in the "In transit...." Column of Table 1 above. This rate is only applied when the Member is travelling to Sydney or travelling home from Sydney following an overnight stay. Members may not claim the in transit allowance if they have exceeded the allocated number of overnight stays applicable for receipt of the Sydney Allowance.
- 7 When in receipt of the annual allowance Members are required to certify at the end of the financial year the number of occasions they stayed in Sydney and that on each occasion the stay was for Parliamentary business. Members who nominate to receive the annual allowance cannot claim for additional overnight stays in excess of those specified in Table 1.

- 8 Members are required to maintain records or other relevant proof that clearly document the occasions they stayed in Sydney in connection with their Parliamentary duties. Subject to the proviso below, Members attending Parliament House on Parliamentary business when Parliament is not sitting are required to sign in and out of the Parliamentary Register as proof of being in Sydney. On those occasions where Members are in Sydney on parliamentary business but are not required to attend Parliament House e.g., attending a function, then the Member must provide sufficient proof to the Executive Manager to substantiate each such occasion. Provided, however, it will be sufficient for Members to provide entries from their diaries, or other forms of documentary proof, acceptable to the Executive Manager to certify as proof of their attendance in Sydney.
- 9 Members in receipt of the annual amount will be required to provide their annual reconciliation for payments made in the previous financial year and, if applicable, return to Parliament any part of the annual amount that they have not substantiated by 30 September each year or within 30 days of ceasing to be a Member.
- 10 Members who do not reimburse outstanding amounts by 30 September each year are to have their annual entitlement suspended and are to revert to the daily rate of Sydney Allowance until the reimbursement is made.
- 11 Members are not to claim the Sydney Allowance if they stay in Government owned or funded accommodation including Parliament House.
- 12 In determining eligibility Members will need to nominate their principal place of residence immediately following their election to Parliament. Members are not to relocate during the parliamentary term for the purposes of meeting the eligibility criteria.

3. Committee Allowances

Purpose and Operation of the Provision

Committee Allowances are paid to Chairpersons of Joint, Select and Standing Committees in recognition of the additional responsibilities of the office. Because of the statutory nature of the Public Accounts Committee and their role in Government activities, the annual rate of allowance is payable to Members of these Committees.

Entitlement

Members of the Legislative Council and the Legislative Assembly serving as Chairpersons of Joint Committees, Select Committees and Standing Committees shall be paid the sum of \$180.00 for each day upon which they attend a meeting or an official visit of inspection if that day is one upon which the Legislative Council (so far as a Member of the Council is concerned) or the Legislative Assembly (so far as a Member of the Assembly is concerned) is not sitting. This allowance is not payable to Chairpersons in receipt of a salary of office as specified in Schedule 1 of the Parliamentary Remuneration Act 1989.

Members of the Public Accounts Committee, other than the Chairperson of the Committee or another Committee in receipt of a salary of office as specified in schedule 1 of the Parliamentary Remuneration Act 1989, shall each receive a committee allowance of \$4,215 per annum.

Additional Entitlements in the Nature of Fixed Allocations

1. Electorate to Sydney Travel

Purpose and Operation of the Provisions

Members whose principal place of residence is either a minimum distance of 70 kms by road from Parliament House or the Member resides in an electorate categorised as outer non-metropolitan, as specified in Schedule 2, qualify for return air travel warrants between their electorates and Sydney.

These entitlements are provided for the performance of Parliamentary duties.

All eligible Members shall receive one hundred and four (104) single economy class journeys per annum between electorate/zone and Sydney.

Where eligible, each of the below mentioned recognised office holders shall be entitled to the following additional electorate to Sydney travel entitlements per annum.

Entitlements

Office holder	Electorate to Sydney travel entitlement
Minister of the Crown	32 single journey entitlements
Speaker of the Legislative Assembly	32 single journey entitlements
President of the Legislative Council	32 single journey entitlements
Leader of the Opposition Assembly and Council	32 single journey entitlements
Leader of Party (not less than 10 Members in the Legislative Assembly)	32 single journey entitlements
Deputy President and Chair of Committees, Legislative Council Assistant Speaker, Legislative Assembly	32 single journey entitlements.
Deputy Speaker	32 single journey entitlements
Deputy Leader of the Opposition Assembly and Council	16 single journey entitlements
Deputy Leader of Party (not less than 10 Members in the Legislative Assembly)	16 single journey entitlements

Conditions

- 1 All electorate to Sydney travel and return is restricted to economy class.
- 2 Entitlements may be used to meet the cost of using a private motor vehicle or rental vehicle in lieu of electorate to Sydney air travel. The amount to be reimbursed for this purpose is not to exceed the commercial airfare for an equivalent distance flight.
- 3 A minimum of one entitlement is required to be surrendered for each single journey; a return trip will require the surrender of at least two warrants.
- 4 Entitlements are not transferable between Members, or approved relatives, or Members' staff.
- 5 Members may use electorate to Sydney entitlements to defray part of the cost of intrastate and interstate Parliamentary travel when such travel is via Sydney.
- 6 Members may charter a plane in lieu of travelling on commercial flights provided that travel is for electorate and/or Parliamentary business and that sufficient entitlements based on the equivalent commercial cost of each person travelling are surrendered. The cost of Member's approved relative travelling on the charter is to be met from the Member's Logistic Support Allocation. It is a condition of all air transport charters that the Member responsible for organising the charter obtains a passenger manifest from the charter operator and attaches it to the invoice when it is sent for payment.
- 7 A Member's air transport booking for Parliamentary duties and that of their spouse/approved relative and staff are to be made by the Member with an appropriate transport provider.
- 8 Members will need to maintain records or other relevant evidence that clearly document the occasions they travelled to Sydney in connection with their Parliamentary duties. A copy of this documentation including airline boarding passes if travelling by commercial air is to be retained for subsequent review by internal and/or external auditors if required.

2. Logistic Support Allocation

Purpose and Operation of the Provision

The purpose of the Logistic Support Allocation is to provide Members with sufficient funds to cover the operational costs of undertaking their Parliamentary duties.

The items in respect of which the LSA may be used must not duplicate services already provided to Members by the Parliament and the expenditure must be consistent with the Determination and in accordance with General Condition 3 on page 23 of this Determination.

Entitlement

Each Member and Recognised Office Holder of the Legislative Assembly who resides in one of the following electorate groups will be entitled to an annual allocation for the Logistic Support Allocation as follows:

Electorate Group	LSA
Group 1	\$33,925
Group 2	\$37,960
Group 3	\$40,605
Group 4	\$40,605
Group 5	\$40,605
Group 6	\$43,250
Group 7	\$43,250

Each Member and Recognised Office Holder of the Legislative Council who resides in one of the following zones will be entitled to an annual allocation for the Logistic Support Allocation as follows:

Zone	Entitlement
Zone 1 Electorates	\$23,005
Zone 2 Electorates	\$23,690
Zone 3 Electorates	\$35,100

Recognised Office Holders are entitled to further additional entitlements as specified in Schedule 3

General Conditions

The following general conditions shall apply to the Logistic Support Allocation Account:

- 1 The Department of Parliamentary Services shall be available to assist Members in self-assessing that use of their LSA is consistent with this Determination. Assistance provided shall be in the form of an advisory service and will include the provision of information and guidelines that have regard to taxation, accounting and funding implications. This advice shall not abrogate Members from their responsibilities under General Guidelines 3.1 on page 23 and other provisions of this Determination.
- 2 Subject to these conditions, each Member shall determine at his/her own discretion the use of the funds within this Account for the purpose and operations specified above.
- 3 It is the primary responsibility of Members to ensure that they manage their Logistic Support Allocation Account to ensure that they do not over-expend their budget. The Tribunal will not provide for supplementation of this Allocation. However, the Logistic Support Allocation is not intended to restrict the proper use of the Electoral Allowance.
- 4 Members may not use their Logistic Support Allocation to procure goods or services to be used for direct electioneering purposes or political campaigning.
- 5 Any unused Logistic Support Allocation remaining in the Members' account at the end of the financial year within the four year Parliamentary term shall be carried over to the following financial year. At the end of each four year term or the earlier dissolution of the Legislative Assembly, any unused Logistic Support Allocations are forfeited.
- 6 Members must personally authorise expenditure from their Logistic Support Allocation. Whilst subject to both the general and particular conditions, together with the Parliament's administrative guidelines Members may determine at their discretion use of the LSA available for any purpose and operation provided the total allocation is not exceeded. The following table outlines the basis upon which the Tribunal has established the quantum of the account for future assessment. The table shall also be used for particular purposes such as the calculation of additional entitlements for Recognised Office Holders.

Electorate Group or Zone	Transport	Communication – electronic	Communication – non- electronic	Printing and Stationery, Office Supplies & Services	Total Logistic Support Allowance
Legislative Assembly					
Group 1	\$5,295	\$4,630	\$15,585	\$8,415	\$33,925
Group 2	\$7,950	\$6,010	\$15,585	\$8,415	\$37,960
Group 3	\$10,595	\$6,010	\$15,585	\$8,415	\$40,605
Group 4	\$10,595	\$6,010	\$15,585	\$8,415	\$40,605
Group 5	\$10,595	\$6,010	\$15,585	\$8,415	\$40,605
Group 6	\$13,240	\$6,010	\$15,585	\$8,415	\$43,250
Group 7	\$13,240	\$6,010	\$15,585	\$8,415	\$43,250
Legislative Council					
Zone 1 Electorates	\$5,295	\$5,325	\$3,970	\$8,415	\$23,005
Zone 2 Electorates	\$5,295	\$6,010	\$3,970	\$8,415	\$23,690
Zone 3 Electorates	\$13,240	\$9,475	\$3,970	\$8,415	\$35,100

Particular Conditions

Transport (Other than Electorate or Electorate to Sydney transport)

- 1 A Member may use any form of transport within Australia subject to the requirement that the transport was used for Parliamentary or electorate duties and that the cost was reasonable.
- 2 A Member may travel to any place in Australia, subject to the requirement that all such travel must be for Parliamentary duties and that there must be, at the time of the making of the relevant reservation, sufficient funds in that Member's Account to pay for the expenses involved.
- 3 All transport costs associated with approved relative or Members' staff travel (excluding travel costs associated with staff training) are to be provided from the Logistic Support Allocation Account. Staff training costs are to be met by the Legislature.
- 4 Members and their approved relatives, when travelling in connection with the Member's Parliamentary duties, may claim reasonable actual accommodation and meal expenses from the Member's Logistic Support Allocation. The reimbursement of these expenses may not exceed the travel allowance rates as determined for Group 2 in Table 2 hereunder. Staff employed by the Parliament who travel with their Member or separately for Parliamentary business purposes may be paid travel allowances in accordance with appropriate Public Service Award conditions.
- 5 A Member and his or her approved relative may travel together or separately in connection with attendance at a function in the course of Parliamentary duties.
- 6 A Member, his or her approved relative and staff employed by the Parliament, may use taxis or hire cars for Parliamentary duties.
- 7 A Member's air transport booking for Parliamentary duties and that of their spouse/approved relative and staff are to be made by the Member with an appropriate transport provider.

- 8 Members should ensure that records are maintained that clearly document the occasions that staff employed by the Parliament stayed in Sydney or other locations when travelling in connection with the Member's Parliamentary duties. Such documentation including airline boarding passes if applicable is to be retained for subsequent review by internal and external auditors if required.
- 9 A Member may use charter transport in connection with Parliamentary duties, but only within the limits of the Member's individual Logistic Support Allocation. No passenger, except the Member's approved relative and staff employed by the Parliament accompanying the Member on Parliamentary duties, may be carried at the cost of the Member's Logistic Support Allocation entitlement. Where more than one Member is travelling on the air charter, the total air charter costs should be shared equally between the Members travelling.
- 10 It is a condition of all air transport charters that the Member responsible for organising the charter obtain a passenger manifest from the charter operator and attach it to the invoice when it is submitted for payment to the Legislature.
- 11 Members together with their approved relative will need to maintain records or other relevant evidence that clearly document the occasions they travelled in connection with their Parliamentary duties. A copy of this documentation including airline boarding passes if travelling by commercial air flights is to be retained for subsequent review by internal and external auditors if required.

Communication – electronic

- 1 The Tribunal accepts that there will be some private usage in connection with mobile telephones supplied by the Parliament and electronic communication equipment installed at public expense in a Member's principal place of residence. To ensure the Legislature does not pay Fringe Benefits Tax for the private usage of electronic equipment, the Financial Controller will undertake a survey over an appropriate period of time to ascertain public/private percentage use of Members' home telecommunication services. Once established, Members will be reimbursed the Parliamentary business cost of each home telecommunication call or usage account and an adjustment shall be made to previous accounts reimbursed from the effective date of this Determination on or from the date of election, whichever is the later.

- 2 Members may utilise any telecommunication services or network features with the exception of overseas calls, charged information/service calls, reverse charge calls, home-link calls and Telecard calls.
- 3 The following Recognised Office Holders shall be entitled to 100 per cent reimbursement for electronic-communication costs.
 - Ministers
 - Presiding Officers
 - Leader of the Opposition (Assembly and Council)
 - Leader of a Party not less than 10 Members in the Legislative Assembly
 - Deputy Speaker
 - Deputy President and Chair of Committees, Legislative Council
 - Assistant Speaker, Legislative Assembly
 - Deputy Leader of the Opposition (Assembly and Council)
 - Deputy Leader of a Party with not less than 10 Members in the Legislative Assembly
 - Parliamentary Secretaries (Assembly and Council)
 - Government and Opposition Whips (Assembly and Council)
 - Whip of a third party with not less than 10 Members (Legislative Assembly)
 - Deputy Whips (Legislative Assembly).
- 4 Call charges pertaining to a data line installed at Legislative Council Members' home offices be reimbursed at the rate of 100 per cent where Members do not have a broadband service connected, subject to the line being used for Parliamentary duties.
- 5 Members will be required to meet the cost of all overseas calls, other charged information/service calls, reverse charge calls and home-link and Telecard calls.
- 6 Members are to meet the cost of their portable communication equipment and the associated operating costs from the Logistic Support Allocation. The purchase of such items is to be in accordance with the Parliament's procurement policies and administrative guidelines.

Communication - non-electronic

Members are permitted to purchase postage stamps or other mail distribution and delivery services to enable them to undertake their Parliamentary duties.

Printing, Stationery, Office Supplies and Services

- 1 Members may only use the printing, stationery, office supplies and services entitlement for Parliamentary duties.
- 2 The entitlement may be used to purchase printing, stationery, office supplies and services from the Parliament or other providers and in accordance with Parliamentary procurement policies and practices.
- 3 A Member may not use their printing, stationery, office supplies and services allowances to procure goods or services to be used for direct electioneering purposes or political campaigning.
- 4 The purchase of computer software from the Logistic Support Allocation is subject to the following conditions:
 - The software will not be supported by the Parliament's I.T. Section.
 - The software is required to be removed from the computers supplied by the Parliament if there is any conflict with the Parliament's computer network.
 - The software is not to be used for political campaigning or electioneering purposes.
- 5 Members may use the entitlement to engage a suitably qualified independent professional to manage their financial record keeping to monitor their use of their additional entitlements in the form of fixed allocations to ensure they do not exceed their entitlements. These services are not to be used for any other purpose including the preparation of the Member's tax return.

3. Electorate Communication Allowance

Each Member of the Legislative Assembly will be provided with an amount as specified in the attached Schedule for the following specific purposes:

- A. For preparing and distributing letters/newsletters to each constituent in his/her electorate. This includes paper based communication methods and e-newsletters. Members are provided with an annual amount based on the cost of issuing two newsletters/letters per enrolled voter per annum. Members may issue additional newsletters/letters subject to available funds in their Electorate Communication Allowance and the Parliament's administrative guidelines.
- B. Upon the gazettal of new electoral districts following an electoral redistribution (undertaken pursuant to s 27(1)(c) of the Constitution Act 1902), Members may use their Electorate Communication Allowance to communicate with prospective constituents from neighbouring electorates who at the time of the next election following the gazettal of the new electoral districts will become constituents of the Member's electorate.

Conditions

- 1 The Electorate Communication Allowance shall be established and maintained by the Executive Manager Department of Parliamentary Services. Members should be advised by the Department of Parliamentary Services each month as to the balance of their Account.
- 2 Members are to fund the cost of preparing, printing and distributing letters/newsletters to each constituent in his/her electorate and for no other purpose. This includes paper based communication methods and e-newsletters.
- 3 All procurement by Members will be in accordance with the Parliament's purchasing policies.
- 4 No supplementation to the allocation will be considered. Any additional costs are to be met from the Member's Logistic Support Allocation.
- 5 Unused Electorate Communication Allowance allocations are to be forfeited at the end of each financial year.

- 6 Printing and distribution of paper based or e-newsletter from the Electorate Communication Allowance is to be in accordance with the Parliament's administrative guidelines.
- 7 Communication with prospective constituents following gazettal of electoral districts will be limited only to those electors who will transfer from adjoining electorates to the new electorate. Each Member is to receive the details of the prospective constituents from the State Electoral Office.
- 8 Communications with constituents/prospective constituents will be limited to matters affecting the Member's electorate.

4. Electorate Charter Transport for Members of the Legislative Assembly

Purpose and operation of the provision

Members of the largest electorates (Electoral Groups 5-7) and the Member for Port Macquarie shall be provided with an allowance from which is met charter transport costs incurred within their electorates. For the purposes of this allowance "charter transport" means charter transport used with and for the service of the Member's electorate and includes charter aircraft, drive yourself vehicles and any other mode of charter transport that may be deemed appropriate in the circumstances by the Speaker of the Legislative Assembly.

Entitlement

Members of the Legislative Assembly in the following Electorate Groups shall be entitled to Charter Transport Allowance up to the maximum amount shown below:

Electorates	Entitlement
Group 5 (incl. Port Macquarie)	\$7,545
Group 6	\$12,325
Group 7	\$22,785

Conditions

The following conditions shall apply in respect of Charter Transport Allowance:

- 1 This Allowance shall only be used in connection with Parliamentary duties within the Member's electorate and shall not be used during election campaigns or for other electioneering or party political activities. For the purpose of this condition the last day available for the issue of the writs shall be used as the effective commencement date of the election campaign.
- 2 Only the cost of the Member's approved relative or Member of staff accompanying the Member may be met from this Allowance.
- 3 It is a condition of all air transport charters that the Member responsible for organising the charter obtains a passenger manifest from the charter operator and attaches it to the invoice when it is submitted for payment to the Parliament.
- 4 The charter transport shall only be used within and for the service of the Member's electorate. Where the closest source of available charter transport to the Member's electorate, electorate office or principal place of residence is outside the boundaries of the electorate, the reasonable additional expenses consequently incurred may be included in the reimbursement available under this Determination.
- 5 Members may use their Charter Transport Allowance to fly to an airfield located outside their electorate in circumstances where there is no suitable airfield located in the part of the electorate being visited by the Member. In these circumstances the Member would fly to the relevant airfield outside his/her electorate and then drive back to the electorate to conduct electorate business.
- 6 Members may also use the Charter Transport Allowance to attend regional or other meetings within an adjoining electorate relating to matters affecting their electorate. Members will need to maintain and retain records to verify that the purpose of the journey relates to electorate business for subsequent audit review if required.
- 7 A Member representing the Electorate of Murray Darling and a Member representing the Electorate of Barwon who flies his/her own aircraft, may claim reimbursement against this allowance for the cost of fuel, landing fees and one annual service.

- 8 These additional entitlements shall be audited annually for compliance. In addition to any internal audit conducted by the Parliament, Members' additional entitlements shall be the subject of an external audit conducted by the Auditor-General of NSW. The cost of any auditing shall be met by the Parliament. Members should ensure they maintain appropriate records of expenditure.

- 9 The Member for Port Macquarie may use the Charter Transport Allowance to undertake up to four return trips to Lord Howe Island per year, flying from Port Macquarie or from Sydney subject to available flights. The entitlement is only to be used for transport costs between the electorate and Lord Howe Island and does not extend to the Member's approved relative or staff employed by the Parliament.

5. Travelling Allowances for Recognised Office Holders

Table 2 – Indicative Upper Limits for Travel Expenditure

Office Holders	Destinations	Where no overnight stay is required
Group 1	Darwin	\$436.15
	Perth	\$433.15
	Melbourne	\$423.15
	Brisbane	\$394.15
	Canberra	\$388.15
	Adelaide	\$367.15
	Hobart	\$353.15
	Other areas	\$348.15
Group 2	Brisbane	\$370.80
	Darwin	\$366.80
	Perth	\$363.80
	Melbourne	\$353.80
	Canberra	\$345.80
	Adelaide	\$322.80
	Hobart	\$304.80
	Other areas	\$239.65

Recognised Office Holders are classified into one of the following two groups.

Group 1

Premier,

Deputy Premier,

Senior and Other Ministers,

President of the Legislative Council and Speaker of the Legislative Assembly,

Chairman of Select, Joint Standing, Standing and Public Accounts Committees,

Leader of the Opposition in the Legislative Assembly and Legislative Council,

Deputy Leader of the Opposition in the Legislative Assembly,

Deputy Speaker in the Legislative Assembly,

Deputy President and Chair of Committees in the Legislative Council,

Assistant Speaker Legislative Assembly,

Assistant President Legislative Council,

Parliamentary Secretary (Leader of the House) Legislative Assembly,

Deputy Leader of the Opposition in the Legislative Council.

Group 2

Deputy Leader in the Legislative Council (other than the Leader or Deputy Leader of the Opposition) of a recognised political party not fewer than 9 Members of which are Members of the Legislative Council and of which no Member is a Minister,

Leader and Deputy Leader of a Recognised Political Party of which not less than ten Members are Members of the Legislative Assembly,

Government and Opposition Whips,

Deputy Government and Deputy Opposition Whips,

Parliamentary Secretary,

Whip in the Legislative Assembly of a recognised political party, not fewer than 10 Members of whom are Members of the Legislative Assembly,

Deputy Whip in the Legislative Assembly of a recognised political party, not fewer than 40 Members of which are Members of the Legislative Assembly,

Members of Select, Joint Standing, Standing and Public Accounts Committees.

The following conditions shall apply in respect of this allowance:

- 1 Recognised Office Holders are to be reimbursed travelling expenses when travel is undertaken in association with their role as a Recognised Office Holder only. These allowances will not apply when a Member travels on Parliamentary business in their own capacity.
- 2 Recognised Office Holders are eligible to claim reasonable actual travelling expenses for overnight absences from Sydney or their electorate/principal home residence. Where no overnight absence is involved Recognised Office Holders may claim reasonable actual meal expenses. Indicative upper limits for travel expenditure are outlined in Table 2.
- 3 The payment of actual travelling expenses will be paid subject to the production of tax invoices/receipts relating to accommodation, meal and other incidental expenses by the Recognised Office Holder concerned.

- 4 A Recognised Office Holder whose approved relative accompanies him or her to a State or other official function and who consequently incurs expenses in respect of meals and accommodation exceeding the allowance to which he or she is entitled, shall be entitled to be reimbursed the additional expenses associated with the approved relative.
- 5 Those Recognised Office Holders for whom non-Parliamentary funded budgets are provided are to meet travel allowance costs from those budgets and not from the Parliament.

6. Equipment, Services and Facilities

Members of the Legislative Assembly and the Legislative Council shall be provided by the Parliament with the equipment, services and facilities necessary to perform their Parliamentary duties as follows:

- 1 All Members shall receive at Parliament House, Sydney, a fitted out, equipped and maintained office, and secretarial services.
- 2 Each Member of the Legislative Assembly shall receive a fitted out, equipped and maintained Electorate Office to an appropriate standard. The Member for Murray-Darling and the Member for Barwon is to be provided with an additional electorate office.
- 3 Each Member shall be supplied equipment and ancillary services in the Member's private residence (or if the Member has more than one private residence then in the Member's principal private residence) including a telephone and a facsimile machine, for the performance by the Member of Parliamentary duties.
- 4 The Presiding Officers are to provide administrative support to each Member in accordance with the following:
 - i. Subject to (ii), each Member of the Legislative Assembly shall have two staff members employed at each electoral office.
 - ii. Each Member of the Legislative Assembly elected as an Independent shall have an additional staff member employed at his/her electoral office.
 - iii. Each Member of the Legislative Assembly, not elected as an Independent, shall be provided with a budget specific for the recruitment of temporary staff. The budget is to provide for an additional staff member to work in the electorate office or at

Parliament House. The budget is to be the equivalent of the salary of an electorate officer grade 2 for a period of 61 days per annum. Within this budget, Members have the flexibility to use this entitlement to employ additional staff.

- iv. Each Member of the Legislative Council, who is not a Minister, shall be entitled to one staff member. When the staff member is on annual recreation leave or other extended period of leave, a relief staff member may be employed for the period of absence.
- v. Each Member of the Legislative Council, who is not a Minister, and who is elected as a cross bench Member shall be entitled to two staff members.
- vi. Ministers shall receive a reasonable allocation of staff members.
- vii. The Whip of each recognised political party of not less than 10 Members to each be provided with one member of staff.
- viii. This provision specifies the minimum staffing required in electorate offices. Nothing in this Determination removes from the employer of staff the obligations arising under the Occupational Health and Safety Act 2000.

Dated this 4th day of May 2012

(signed)

The Honourable Justice C G Staff

THE PARLIAMENTARY REMUNERATION TRIBUNAL

ELECTORAL GROUPS**SCHEDULE 1**

Group 1 Electorates		
1. Auburn	19. Heffron	37. Parramatta
2. Balmain	20. Hornsby	38. Penrith
3. Bankstown	21. Kogarah	39. Pittwater
4. Baulkham Hills	22. Ku-ring-gai	40. Riverstone
5. Blacktown	23. Lakemba	41. Rockdale
6. Cabramatta	24. Lane Cove	42. Ryde
7. Camden	25. Liverpool	43. Smithfield
8. Campbelltown	26. Londonderry	44. Strathfield
9. Canterbury	27. Macquarie Fields	45. Sydney
10. Castle Hill	28. Manly	46. Toongabbie
11. Coogee	29. Maroubra	47. Vaucluse
12. Cronulla	30. Marrickville	48. Wakehurst
13. Davidson	31. Menai	49. Willoughby
14. Drummoyne	32. Miranda	
15. East Hills	33. Mount Druitt	
16. Epping	34. Mulgoa	
17. Fairfield	35. North Shore	
18. Granville	36. Oatley	
Group 2 Electorates		
1. Blue Mountains	7. Lake Macquarie	13. Wallsend
2. Charlestown	8. Newcastle	14. Wollondilly
3. Gosford	9. Shellharbour	15. Wollongong
4. Hawkesbury	10. Swansea	16. Wyong
5. Heathcote	11. Terrigal	
6. Keira	12. The Entrance	

SCHEDULE 1 continued ...

Group 3 Electorates		
1. Ballina 2. Cessnock 3. Coffs Harbour 4. Goulburn	5. Kiama 6. Maitland 7. Myall Lakes 8. Port Macquarie	9. Port Stephens 10. South Coast 11. Tweed
Group 4 Electorates		
1. Albury 2. Bathurst 3. Bega	4. Dubbo 5. Lismore 6. Orange	7. Oxley 8. Tamworth 9. Wagga Wagga
Group 5 Electorates		
1. Burrinjuck 2. Clarence 3. Monaro		
Group 6 Electorates		
1. Murrumbidgee 2. Upper Hunter 3. Northern Tablelands		
Group 7 Electorates		
1. Barwon 2. Murray Darling		

SYDNEY ALLOWANCE GROUPING**SCHEDULE 2**

Outer non-metropolitan electorates		
1. Albury	12. Lismore	21. Port Macquarie
2. Ballina	13. Maitland	22. Port Stephens
3. Barwon	14. Monaro	23. South Coast
4. Bathurst	15. Murray-Darling	24. Tamworth
5. Burrinjuck	16. Murrumbidgee	25. Tweed
6. Bega	17. Myall Lakes	26. Upper Hunter
7. Cessnock	18. Northern Tablelands	27. Wagga Wagga
8. Clarence	19. Orange	
9. Coffs Harbour	20. Oxley	
10. Dubbo		
11. Goulburn		

LEGISLATIVE COUNCIL ZONES SCHEDULE 2A

Zone 1 Electorates		
1. Auburn	19. Heffron	37. Parramatta
2. Balmain	20. Hornsby	38. Penrith
3. Bankstown	21. Kogarah	39. Pittwater
4. Baulkham Hills	22. Ku-ring-gai	40. Riverstone
5. Blacktown	23. Lakemba	41. Rockdale
6. Cabramatta	24. Lane Cove	42. Ryde
7. Camden	25. Liverpool	43. Smithfield
8. Campbelltown	26. Londonderry	44. Strathfield
9. Canterbury	27. Macquarie Fields	45. Sydney
10. Castle Hill	28. Manly	46. Toongabbie
11. Coogee	29. Maroubra	47. Vaucluse
12. Cronulla	30. Marrickville	48. Wakehurst
13. Davidson	31. Menai	49. Willoughby
14. Drummoyne	32. Miranda	
15. East Hills	33. Mount Druitt	
16. Epping	34. Mulgoa	
17. Fairfield	35. North Shore	
18. Granville	36. Oatley	
Zone 2 Electorates		
1. Blue Mountains	8. Lake Macquarie	14. Wallsend
2. Charlestown	9. Newcastle	15. Wollondilly
3. Gosford	10. Shellharbour	16. Wollongong
4. Hawkesbury	11. Swansea	17. Wyong
5. Heathcote	12. Terrigal	
6. Keira	13. The Entrance	
7. Kiama		

**LEGISLATIVE COUNCIL ZONES
SCHEDULE 2A**

Zone 3 Electorates		
1. Albury	11. Goulburn	21. Port Macquarie
2. Ballina	12. Lismore	22. Port Stephens
3. Barwon	13. Maitland	23. South Coast
4. Bathurst	14. Monaro	24. Tamworth
5. Bega	15. Murrumbidgee	25. Tweed
6. Burrinjuck	16. Murray-Darling	26. Upper Hunter
7. Cessnock	17. Myall Lakes	27. Wagga Wagga
8. Clarence	18. Northern Tablelands	
9. Coffs Harbour	19. Orange	
10. Dubbo	20. Oxley	

RECOGNISED OFFICE HOLDER AND SCHEDULE 3

Other Member Entitlements

Recognised Office Holder	Transport	Communication (electronic)	Communication (non- electronic)	Printing & Stationery
Presiding Officer	30%		55% (A) 175% (C)	40%
Minister				40%
Deputy Speaker, Chair of Committees				40%
Leader of the Opposition	20% (A)		140% (A) 175% (C)	40%
Deputy Leader of the Opposition	10%		15% (C)	40%
Whips			15% (C)	40%
Party Leader (not less than 10 Members)	15%			40%
Deputy Party Leader (not less than 10 Members LA or 9 Members LC)	10%			40%
Leader of the National Party (in Opposition with not less than 10 Members in LA)	15%		15%	40%
Other Recognised Office Holders				40%
Independent Members				20%

Recognised Office Holders and Members referred to in schedule 3 receive additional entitlements for only one office; that office being the office which attracts the greater level of entitlement. These entitlements, as they apply to Recognised Office Holders, are to be available only for Recognised Office Holder duties.

Where entitlements formerly provided for the Recognised Office Holder's approved relative these have been included in the allocation.

Where an entitlement is followed by (A) or (C) it applied only to the Office Holder in either the Assembly or the Council.

Electorate Communication Allowance**SCHEDULE 4**

ELECTORAL DISTRICT	NUMBER OF ELECTORS (as at February 2012 as provided by the State Electoral Office)	ANNUAL ENTITLEMENT
1. Albury	49,396	\$66,191
2. Auburn	51,293	\$68,733
3. Ballina	47,895	\$64,179
4. Balmain	51,972	\$69,642
5. Bankstown	48,687	\$65,241
6. Barwon	43,328	\$58,060
7. Bathurst	49,789	\$66,717
8. Baulkham Hills	50,676	\$67,906
9. Bega	49,686	\$66,579
10. Blacktown	49,171	\$65,889
11. Blue Mountains	49,226	\$65,963
12. Burrinjuck	48,705	\$65,265
13. Cabramatta	49,970	\$66,960
14. Camden	50,829	\$68,111
15. Campbelltown	45,139	\$60,486
16. Canterbury	51,027	\$68,376
17. Castle Hill	51,770	\$69,372
18. Cessnock	51,353	\$68,813
19. Charlestown	47,347	\$63,445
20. Clarence	51,997	\$69,676
21. Coffs Harbour	50,226	\$67,303
22. Coogee	49,179	\$65,900
23. Cronulla	49,820	\$66,759
24. Davidson	48,361	\$64,804
25. Drummoyne	53,546	\$71,752
26. Dubbo	48,798	\$65,389
27. East Hills	47,380	\$63,489
28. Epping	48,952	\$65,596
29. Fairfield	51,023	\$68,371
30. Gosford	49,871	\$66,827
31. Goulburn	50,262	\$67,351
32. Granville	51,314	\$68,761
33. Hawkesbury	51,743	\$69,336
34. Heathcote	48,000	\$64,320
35. Heffron	53,642	\$71,880
36. Hornsby	50,729	\$67,977

ELECTORAL DISTRICT	NUMBER OF ELECTORS (as at February 2012 as provided by the State Electoral Office)	ANNUAL ENTITLEMENT
37. Keira	48,087	\$64,437
38. Kiama	50,576	\$67,772
39. Kogarah	49,698	\$66,595
40. Ku-Ring-Gai	49,779	\$66,704
41. Lake Macquarie	49,724	\$66,630
42. Lakemba	51,141	\$68,529
43. Lane Cove	47,658	\$63,862
44. Lismore	49,841	\$66,787
45. Liverpool	49,940	\$66,920
46. Londonderry	47,645	\$63,844
47. Macquarie Fields	52,336	\$70,130
48. Maitland	52,740	\$70,672
49. Manly	48,864	\$65,478
50. Maroubra	50,254	\$67,340
51. Marrickville	52,318	\$70,106
52. Menai	49,233	\$65,972
53. Miranda	47,215	\$63,268
54. Monaro	49,896	\$66,861
55. Mount Druitt	48,015	\$64,340
56. Mulgoa	49,498	\$66,327
57. Murray-Darling	45,208	\$60,579
58. Murrumbidgee	47,310	\$63,395
59. Myall Lakes	50,465	\$67,623
60 Newcastle	49,080	\$65,767
61. North Shore	51,467	\$68,966
62. Northern Tablelands	50,098	\$67,131
63. Oatley	48,809	\$65,404
64. Orange	49,522	\$66,359
65. Oxley	48,686	\$65,239
66. Parramatta	51,187	\$68,591
67. Penrith	46,917	\$62,869
68. Pittwater	50,583	\$67,781
69. Port Macquarie	49,552	\$66,400
70. Port Stephens	49,658	\$66,542
71. Riverstone	58,530	\$78,430
72. Rockdale	49,469	\$66,288
73. Ryde	48,014	\$64,339

ELECTORAL DISTRICT	NUMBER OF ELECTORS (as at February 2012 as provided by the State Electoral Office)	ANNUAL ENTITLEMENT
74. Shellharbour	49,175	\$65,895
75. Smithfield	51,843	\$69,470
76. South Coast	50,860	\$68,152
77. Strathfield	48,841	\$65,447
78. Swansea	50,202	\$67,271
79. Sydney	57,714	\$77,337
80. Tamworth	49,294	\$66,054
81. Terrigal	48,469	\$64,948
82. The Entrance	49,775	\$66,699
83. Toongabbie	48,711	\$65,273
84. Tweed	48,612	\$65,140
85. Upper Hunter	49,137	\$65,844
86. Vaucluse	50,512	\$67,686
87. Wagga Wagga	51,497	\$69,006
88. Wakehurst	50,652	\$67,874
89. Wallsend	48,173	\$64,552
90. Willoughby	49,611	\$66,479
91. Wollondilly	50,778	\$68,043
92. Wollongong	50,345	\$67,462
93. Wyong	50,904	\$68,211

Advice of the Secretary of NSW Treasury

The following comments on the Parliamentary Remuneration Tribunal's 2012 Determination are made pursuant to Section 12A of the *Parliamentary Remuneration Act 1989*.

Financial Impact of the 2012 Determination

Member entitlements are estimated to increase by around \$323,000 (or around 1.6 per cent) over the 2011 Determination.

I advise that this additional cost can be managed within the Legislature's existing funding arrangements.

The table below shows the changes in entitlements compared to the 2011 Determination. As per the 2012 Determination, all allowances, except the Electorate Communication Allowance, are estimated to increase by 2.5 per cent. The total cost estimated for the Electoral Charter Transport Allowance also accounts for the cost of an additional Member entitled to the allowance.

ENTITLEMENT	2011	2012	CHANGE	
Electoral Allowance	\$6,720,402	\$6,888,412	\$168,010	2.5%
Sydney Allowance	\$2,097,753	\$2,150,197	\$52,444	2.5%
Logistic Support Allocation	\$4,408,581	\$4,518,796	\$110,215	2.5%
Electorate Communication Allowance ⁽¹⁾	\$6,231,389	\$6,212,535	-\$18,854	-0.3%
Committee Allowance ⁽²⁾	\$26,025	\$26,676	\$651	2.5%
Electorate Charter Transport Allowance – Legislative Assembly Members ⁽³⁾	\$102,498	\$112,605	\$10,107	9.9%
Travelling Allowance for Recognised Office Holders ⁽⁴⁾	Not estimated	No Increase	NIL	NIL
TOTAL	\$19,586,648	\$19,909,220	\$322,572	1.6%

Notes:

1. While the Tribunal does not propose to change this allowance, the decrease in the estimated cost results from revised enrolment statistics as at February 2012.
2. Includes members of Public Accounts Committee only.
3. An additional Member is now entitled to the Charter Transport Allowance provided to Group 5 Electorates. This is in addition to the annual 2.5% increase.
4. There is no estimate provided as the allowance rate varies depending on travel destination.

Philip Gaetjens

(signed)

Secretary

4 May 2012

PRIVATE ADVERTISEMENTS

COUNCIL NOTICES

BLUE MOUNTAINS CITY COUNCIL

Roads Act 1993, Section 10

Notice of Dedication of Land as Public Road

NOTICE is hereby given by the Council of the City of Blue Mountains that in accordance with section 10 of the Roads Act 1993, the land described in the Schedule below is hereby dedicated as public road. Dated at Katoomba, this 10th day of May 2012. ROBERT KEITH GREENWOOD, General Manager, Blue Mountains City Council, Locked Bag 1005, Katoomba NSW 2780.

SCHEDULE

All of that land being Part Lot 20 in Deposited Plan 1097098, being the land described as Lot 200 in Deposited Plan 1115166. [6457]

CAMDEN COUNCIL

Roads Act 1993, Section 10

Notice of Dedication of Land as Public Road

NOTICE is hereby given that pursuant to section 10 of the Roads Act 1993, Camden Council hereby dedicates the land described in the Schedule below as public road. GREG WRIGHT, General Manager, Camden Council, PO Box 183, Camden NSW 2570.

SCHEDULE

Lot 4, DP 1173362; Lot 157, DP 1160151 and Lot 22, DP 1120602. These subject lots are an extension to Liz Kernohan Drive, Spring Farm. [6458]

CESSNOCK CITY COUNCIL

Roads Act 1993, Section 10

Dedication of Land as Public Road

PURSUANT to section 10 of the Roads Act 1993, Cessnock City Council hereby dedicates the land described in Schedule 1 below to the public as road. LEA ROSSER, General Manager, Cessnock City Council, 62-78 Vincent Street, Cessnock NSW 2325.

SCHEDULE 1

Lot 1 and 2, DP 381435 (laneway between View Street and McGrane Street, Cessnock). [6459]

CLARENCE VALLEY COUNCIL

Roads Act 1993

Dedication of Land as Public Road

NOTICE is hereby given that pursuant to section 16 of the Roads Act 1993, the Clarence Valley Council dedicates the lands described in Schedule 1 hereunder, as public road. Dated 14 May 2012. SCOTT GREENSILL, General Manager, Clarence Valley Council, Locked Bag 23, Grafton NSW 2460.

SCHEDULE 1

The undedicated roads shown the following deposited plans in the locality of Maclean in the Parish of Taloumbi, County of Clarence:

<i>Registered Plan</i>	<i>Date</i>	<i>Current Name of affected streets in Maclean</i>
333	1877	<ul style="list-style-type: none"> Clyde Street. Union, John and Argyle Streets from River Street to Clyde Street.
514	1879	<ul style="list-style-type: none"> Union, John and Argyle Streets from Clyde Street to Morven Street.
627	1881	<ul style="list-style-type: none"> Morven Street. McLachlan Street from south of Argyle Street to north of Union Street. Woodford Street from south of Argyle Street to Union Street. Union, John and Argyle Streets from Morven Street to Oban Street.
1666	1886	<ul style="list-style-type: none"> Oban and Salen Streets and Oban, Salen and Sunart Lanes from Clarence to Union Street. Sunart and Jamison Streets from Clarence to north of Union Street. Union Street from Oban Street to Jamison Street.
1789	1886	<ul style="list-style-type: none"> Carrington Street. Carrington Lane.
MIS 659 GFN	1900	<ul style="list-style-type: none"> McIntyres Lane south of Primary School.
5671	1909	<ul style="list-style-type: none"> Oban Street north of McIntyres Lane. Salen Street, and Oban and Salen Lane from McIntyres Lane to north of Clarence Street. Clarence Street and McIntyres Lane from Oban to Sunart Street.
193168	1919	<ul style="list-style-type: none"> McLachlan Street from north of Union Street to north of Central Avenue. Jamison Street from north of Union Street to Central Avenue. Howard Street. Rush Lane. Central Avenue from McLachlan Street to Roderick Street.

[6460]

CLARENCE VALLEY COUNCIL

Roads Act 1993

Dedication of Land as Public Road

NOTICE is hereby given that pursuant to section 10 of the Roads Act 1993, the Clarence Valley Council dedicates the lands described in Schedule 1 hereunder, as public road. Dated 14 May 2012. SCOTT GREENSILL, General Manager, Clarence Valley Council, Locked Bag 23, Grafton NSW 2460.

SCHEDULE 1

The undedicated roads shown the following deposited plans in the locality of Maclean in the Parish of Taloumbi, County of Clarence:

<i>Registered Plan</i>	<i>Date</i>	<i>Current Name of affected streets in Maclean</i>
238547	1969	Sunart Street from McIntyres Lane to Clarence Street and Clarence Street from Sunart to Roderick Street.
580162	1976	Union Street from Jamison to Roderick Street.
799280	1989	Partial widening of Carrington Lane. [6461]

EUROBODALLA SHIRE COUNCIL

Roads Act 1993

Public Road Dedication
(Ref No. 87.6752.B)

NOTICE is hereby given that Eurobodalla Shire Council in pursuance of section 16 of the Roads Act 1993 and a resolution of Council dated 28 February 2012, declares the road adjacent to the eastern and northern boundary of Lot 1, DP 15396 and the northern boundary of Lots 2-24, DP 15396, Mossy Point, Parish of Tomaga, County of St Vincent, as public road. PAUL ANDERSON, General Manager, PO Box 99, Moruya NSW 2537. [6462]

MUSWELLBROOK SHIRE COUNCIL

Roads Act 1993

Land Acquisition (Just Terms Compensation) Act 1991

Notice of Compulsory Acquisition of Land

MUSWELLBROOK SHIRE COUNCIL declares with the approval of her Excellency the Governor, that the lands described in Schedule 1 below, excluding any mines or deposits of minerals in the lands are acquired by compulsory acquisition in accordance with the Land Acquisition (Just Terms Compensation) Act 1991, for the purposes of road. Dated this 9th day of May 2012. STEVE McDONALD, General Manager, Muswellbrook Shire Council, PO Box 122, Muswellbrook NSW 2333.

SCHEDULE 1

The land shown as Lots 6 and 7 in DP 1148041. [6463]

TAMWORTH REGIONAL COUNCIL

Section 162, Roads Act 1993

Naming of Public Roads

NOTICE is hereby given that Tamworth Regional Council, in pursuance of section 162 of the Roads Act 1993, has named the roads created by the subdivision of Bellefields Estate, Lot 421, DP 1142307, 334 Moore Creek Road, North Tamworth:

Grand Meadows Drive, Greenfields Street, Kingham Street, Faringdon Street and Sherborne Street.

PAUL BENNETT, General Manager, Tamworth Regional Council, 437 Peel Street, Tamworth NSW 2340. [6464]

TAMWORTH REGIONAL COUNCIL

Section 162, Roads Act 1993

Naming of Public Roads

NOTICE is hereby given that Tamworth Regional Council, in pursuance of section 162 of the Roads Act 1993, has named the roads created by the subdivision of Redbank Estate, Lots 190 and 191, DP 1107583, 159 Calala Lane, Calala:

Illawarra Place, Simmental Way, Galloway Place, Charolais Court, and Shorthorn Avenue.

PAUL BENNETT, General Manager, Tamworth Regional Council, 437 Peel Street, Tamworth NSW 2340. [6465]

WARRINGAH COUNCIL

Roads Act 1993

Notice of Dedication of Land as Public Road

IN accordance with the provisions of section 10 of the Roads Act 1993, Warringah Council hereby declares that the land described in Schedule A below is dedicated as public road. Dated at Dee Why, this 18th day of May 2012. RIK HART, General Manager, Warringah Council, 725 Pittwater Road, Dee Why NSW 2099.

SCHEDULE A

Lots 12 and 13, DP 841943, Cottage Point Road, Cottage Point, Parish of Broken Bay, County of Cumberland. [6466]

ESTATE NOTICES

NOTICE of intended distribution of estate.—DOROTHY MAY KENNEDY, New South Wales Grant made 3 May 2012.—Any person having any claim upon the estate of Dorothy May Kennedy, late of Marrickville, in the State of New South Wales, who died on 9 February 2012, must send particulars of the claim to the legal representative for the estate, c.o. Mervyn Finlay, Thorburn & Marshall, Solicitors, PO Box A276, Sydney South NSW 1235, within 30 days from publication of this notice. After that time and after 6 months from the date of death of the deceased the legal representative intends to distribute the property in the estate having regard only to the claims of which the legal representative had notice at the time of distribution. MERVYN FINLAY, THORBURN & MARSHALL, Solicitors, Level 2, "Windeyer Chambers", 225 Macquarie Street, Sydney NSW 2000 (PO Box A276, Sydney South NSW 1235), tel.: (02) 9223 6544. Reference: DLT:21712. [6467]

OTHER NOTICES**TRANSGRID**

Electricity Supply Act 1995

Land Acquisition (Just Terms Compensation) Act 1991

Notice of Compulsory Acquisition of Interest in Land for the Purposes of TransGrid

TRANSGRID, by its delegate Michael Gatt, declares, with the approval of Her Excellency the Governor, that the interest in land described in the Schedule below is acquired by compulsory process under the Land Acquisition (Just Terms Compensation) Act 1991, for the purposes of TransGrid, as authorised by the Electricity Supply Act 1995.

Dated at Sydney, this 16th day of May 2012.

MICHAEL GATT,
Executive General Manager,
People, Strategy & Corporate Services

SCHEDULE

(Interest in land)

Easement rights as described under the heading “Memorandum of Energy Transmission Easement” in Memorandum No. AE891814C filed in the Land and Property Information NSW pursuant to section 80A of the Real Property Act 1900 over the sites described as:

All that piece or parcel of land situated in the Local Government Area of Dungog, Parish of Uffington, County of Durham and State of New South Wales, being that part of Folio Identifier 3/587583 comprised within the site of the proposed “Easement for Transmission Line 45 wide and variable” and designated (A) as shown in Deposited Plan 1162849 and said to be in the possession of Kalunga Pty Limited ACN 091 759 938.

All that piece or parcel of land situated in the Local Government Area of Dungog, Parish of Uffington, County of Durham and State of New South Wales, being that part of Folio Identifier 1490/1170230 comprised within the site of the proposed “Easement for Transmission Line 45 wide” and designated (A) as shown in Deposited Plan 1162849 and said to be in the possession of Catherine Joy Venticinque.

All that piece or parcel of land situated in the Local Government Area of Maitland, Parish of Alnwick, County of Northumberland and State of New South Wales, being that part of Folio Identifier 32/734535 comprised within the site of the proposed “Easement for Transmission Line 20 wide, 30 wide, 90 wide and variable” and designated (A) as shown in Deposited Plan 1155159 and said to be in the possession of Roy Henry Connelly.

All that piece or parcel of land situated in the Local Government Area of Maitland, Parish of Alnwick, County of Northumberland and State of New South Wales, being that part of Folio Identifier 7A/197 comprised within the site of the proposed “Easement for Transmission Line 30 wide, 90 wide and variable” and designated (C) as shown in Deposited Plan 1166772 and said to be in the possession of Gainsborough Bloodstock Pty. Limited ACN 003 704 630.

All that piece or parcel of land situated in the Local Government Area of Port Stephens, Parish of Seaham, County of Durham and State of New South Wales, being that part of Folio Identifier 104/1014077 comprised within the site of the proposed “Easement for Transmission Line 30 wide and variable” and designated (A) as shown in Deposited Plan 1155368 and said to be in the possession of Alan Peter Gawthorn and Donna Jacqueline Gawthorn.

All that piece or parcel of land situated in the Local Government Area of Port Stephens, Parish of Seaham, County of Durham and State of New South Wales, being that part of Folio Identifier 100/874160 comprised within the site of the proposed “Easement for Transmission Line 30 wide and variable” and designated (A) as shown in Deposited Plan 1155368 and said to be in the possession of Gizella Pam Farragher.

All that piece or parcel of land situated in the Local Government Area of Port Stephens, Parish of Seaham, County of Durham and State of New South Wales, being that part of Folio Identifier 3940/1129375 comprised within the site of the proposed “Easement for Transmission Line 45 wide and variable” and designated (A) as shown in Deposited Plan 1156146 and said to be in the possession of Stephen Forgacs, Gizella Forgacs and Elizabeth Forgacs.

All that piece or parcel of land situated in the Local Government Area of Port Stephens, Parish of Uffington, County of Durham and State of New South Wales, being that part of Folio Identifier 11/247189 comprised within the site of the proposed “Easement for Transmission Line 45 wide and variable” and designated (A) as shown in Deposited Plan 1156146 and said to be in the possession of Ian Stanley Gillett.

All that piece or parcel of land situated in the Local Government Area of Dungog, Parish of Uffington, County of Durham and State of New South Wales, being that part of Folio Identifier 46/825770 comprised within the site of the proposed “Easement for Transmission Line 45 wide and variable” and designated (A) as shown in Deposited Plan 1162849 and said to be in the possession of Catherine Joy Venticinque.

All that piece or parcel of land situated in the Local Government Area of Dungog, Parish of Uffington, County of Durham and State of New South Wales, being that part of Folio Identifier 128/752497 comprised within the site of the proposed “Easement for Transmission Line 45 wide and variable” and designated (A) as shown in Deposited Plan 1162849 and said to be in the possession of Catherine Joy Venticinque.

All that piece or parcel of land situated in the Local Government Area of Great Lakes, Parish of Limestone, County of Gloucester and State of New South Wales, being that part of the land in Conveyance Book 431 No. 321 comprised within the site of the proposed “Easement for Transmission Line 45 wide and variable” and designated (A) as shown in Deposited Plan 1156209 and said to be in the possession of no registered proprietor to the knowledge of TransGrid. [6468]

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