

Amendment of Conditions and Restrictions on the Importation of Prescribed Matter

Plant Quarantine Act 1997

Section 68

I, Andrew Bishop, Chief Plant Health Manager Tasmania (position number 702019) and delegate of the Secretary of the Department of Primary Industries, Parks, Water and Environment under Section 7 of the *Plant Quarantine Act 1997* (the Act), do hereby revoke the following conditions and restrictions on the importation of prescribed matter pursuant to section 68(1) of the Act, effective from 11:59pm, 9 October 2022:

- Import Requirement 2 – Fruit Fly Host Produce – Disinfestation with Methyl Bromide, as declared on 26 November 2021 pursuant to section 68(1) of the Act;

and do hereby impose the following conditions and restrictions on the importation of prescribed matter pursuant to section 68(1) of the Act, effective from 12:00am, 10 October 2022, as specified in Schedule A to this notice:

- Import Requirement 2 – Fruit Fly Host Produce – Disinfestation with Methyl Bromide



Andrew Bishop

Delegate to the Secretary

Department of Primary Industries, Parks, Water and Environment

Date: 30 September 2022

Schedule A

Prior to import, a "Notice of Intention to Import" prescribed matter must be submitted to the relevant Biosecurity Tasmania Operations Centre (see Section 2.2 of the Manual). Importation must occur in compliance with general Conditions and Restrictions for Prescribed Matter in Part 2 of the *Plant Biosecurity Manual Tasmania*.

2 Fruit Fly Host Produce - Disinfestation with Methyl Bromide

A person must not import, or cause to be imported, any fruit of a plant listed in Schedule 1A unless:

- I. It has been fumigated with methyl bromide for two hours at one of the following rates for:

- (a) Queensland fruit fly;

Methyl Bromide (g/m ³)	Fruit Core Temperature (°C)
32	21+
40	17 - 20.9

or

- (b) Mediterranean fruit fly;

Methyl Bromide (g/m ³)	Fruit Core Temperature (°C)
32	21+
40	16 - 20.9
48	11-15.9
56	10-10.9

and

- (c) Fruit core temperature must be verified in accordance with the following:
- i) The temperature must be measured by placing the tip of the temperature probe into the centre of a piece of fruit located in the middle of a carton;
 - ii) At least three temperature readings must be taken from each bin or pallet or lot on each pallet.
 1. Where the lot is on a pallet, at least three different cartons in a lot must be inspected, including samples taken from:
 - a. One from the top of the pallet;
 - b. One from the centre/inside/middle of the pallet; and
 2. Where the lot is in a bin, at least three different samples readings must be taken from each bin, including samples taken from:
 - a. One from the top of the bin;
 - b. One from the centre/inside/middle of the bin; and
 - iii) In addition to three readings specified in Clause I(c)(ii) above, a further three readings must be taken for each commodity in the pallet, lot on a

pallet or bin that is either a different fruit variety or supplied by a different grower and/or packer.

and

- II.** Fumigant loading rates for fruits and vegetables are not less than 30%, nor more than 50%, of the volume of the chamber when empty;

and

- III.** The fumigator ensures produce packaged or covered with impervious materials (such as plastic bags, stacked plastic punnets or waxed paper), are opened, cut or removed to allow adequate penetration of the gas unless impervious materials contain:

- (a) not less than four unobstructed perforations of 6mm diameter per 100cm²;
or
- (b) five unobstructed perforations of 5mm diameter per 100cm²; **or**
- (c) numerous pinholes (at least 6 holes per square centimetre).

and

- IV.** The fumigator ensures the ambient air temperature within the fumigation chamber is monitored and maintained at the minimum temperature specified in Clause I(a) or I(b) for the relevant dosage to be applied, ensuring that:

- (a) ambient air temperature recording instruments in the chamber are located in a position that does not receive direct airflow from the circulation fans and heating element. The sensor must be located in an area either behind the circulation fans or an area in which the air passing the sensor is returning to the fans (i.e. return air monitoring); and
- (b) temperature recordings are taken every thirty minutes during the fumigation.

and

- V.** A pre-treatment fruit fly inspection must occur per chamber load for all notified fruit fly high risk products (see Explanatory Note¹):

- (a) The inspection must be undertaken by an Authorised Inspection Person trained in the identification of fruit fly and signs of fruit fly infestation; **and**
- (b) For each type of produce a separate 600 unit inspection must be completed ensuring an even distribution of fruit is inspected proportionate across all varieties and growers and/or packers represented in the chamber load for each product type; **and**
- (c) Any fruit showing signs of fruit fly infestation must be cut and examined for presence of fruit fly; **and**
- (d) The Authorised Inspection Person endorses that the fruit is free of live fruit fly; **and**

- (e) All fruit of the same variety, sourced from the same grower and/or packer confirmed to have live fruit fly does not qualify for treatment and those packages must be rejected; **and**
- (f) All other produce from the same grower and/or packer of the non-conforming lot must be rejected for treatment for that day, excluding already treated produce.

and

- VI.** The Plant Health Certificate or Plant Health Assurance Certificate must clearly indicate the chamber room number for each lot in the consignment (all fruit fly host produce):
- (a) Where the whole consignment has been fumigated in the one chamber room, the words 'Chamber Room #XX' can be written in the 'Additional certification/Codes' section, where XX references the unique chamber room number assigned to that specific chamber; **and**
 - (b) Where the consignment has been fumigated in multiple chamber rooms, a chamber room number must be written next to each lot certified; **and**
 - (c) Where the same chamber room has been used for multiple fumigation treatments on the same day, the chamber room number and time of fumigation must be written next to each lot certified.

EXPLANATORY NOTES:

- *This Import Requirement applies in respect of Queensland fruit fly and Mediterranean fruit fly;*
- *All methyl bromide fumigation must be carried out by a licensed fumigator in an approved chamber;*
- *Consignments that meet Interstate Certification Assurance (ICA) protocol ICA-04 version 4.0 (Fumigating with Methyl Bromide) satisfy this Import Requirement so long as the fumigation procedure accounts for all conditions of this Import Requirement;*
- *Treated fruit may be allowed to ventilate adequately for the minimum practical period (as per label use requirements) after fumigation prior to securing as per Schedule 1B;*
- *The provisions of Schedule 1B for secure handling, storage and transport override the provisions in ICA-04 for post treatment security for Tasmania;*
- *Alternative fumigant treatment options may also exist, as referred in Section 2.8 of the Plant Biosecurity Manual Tasmania.*

¹ A list of 'fruit fly high risk products' can be found on Biosecurity Tasmania's web page (see <https://dpiwwe.tas.gov.au/biosecurity-tasmania/plant-biosecurity/plant-biosecurity-manual>). Re Clause V, pre-treatment fruit fly inspection is not required between 1 April and 30 September each year.

PROOF: Consignments must be accompanied by a Plant Health Certificate or a Plant Health Assurance Certificate
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