Australian Government
Department of Agriculture and Water Resources

Plant Export Operations

Work Plan

Australian Citrus Exports to the People's Republic of China

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Owner	Assistant Secretary, Plant Export Operations
Contact	Director, Horticulture Export Program
	HorticultureExportsProgramACT@agriculture.gov.au
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INTRODUCTION **3**
1 SUMMARY OF REQUIREMENTS **4**
1.1 Registered establishments 4
1.2 Export approval 4
1.3 Permitted citrus species 4
1.4 Quarantine pests and diseases 5
1.5 Export inspection 5
2 GROWER RESPONSIBILITIES **6**
2.1 Export approval 6
2.2 Registered Crop Monitor responsibilities 6
2.3 Block suspension/mandatory treatment 6
3 PACKHOUSE RESPONSIBILITIES **8**
3.1 Export approval 8
3.2 Documentation 8
3.3 Packhouse inspection 8
3.4 Packaging and labelling requirements 8
3.5 Transfer certificates 9
3.6 Packhouse suspension 9
4 COLD TREATMENT **10**
4.1 General requirements 10
4.2 Cold treatment schedule 10
5 ONSHORE COLD TREATMENT **11**
5.1 Registered establishments and export approval 11
5.2 Audit and export verification 11
5.3 Documentation 11
5.4 Placement of temperature sensors 11
5.5 Recalibration of temperature sensors 12
5.6 Verification of treatment 12
5.7 Continuation of a failed treatment 12
5.8 Storage 13
5.9 Loading 13
5.10 EXDOC certification request functionality 13
5.11 On-arrival inspection by CIQ/AQSIQ 13
6 IN-TRANSIT COLD TREATMENT **14**
6.1 General requirements 14
6.2 Documentation 14
6.3 Requirements for temperature recorders 14
6.4 Calibration of temperature sensors 14
6.5 Placement of temperature sensors 15
6.6 Security and loading 15
6.7 Verification of temperature records 16
6.8 On-arrival inspection by CIQ/AQSIQ 16
7 DEPARTMENTAL RESPONSIBILITIES **17**
7.1 Pre–season requirements 17
7.2 Cold treatment supervision 17
7.3 Export inspection 17
7.4 Export certification 18

INTRODUCTION

All procedures described in this work plan are based on Australian legislative requirements and the quarantine requirements of the General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) of the People's Republic of China for the export of Australian citrus. The purpose of this work plan is to ensure each consignment meets the requirements for the export of citrus fruit from Australia to China.

There are two systems of cold treatment that are approved by AQSIQ to export Australian citrus:

1. Onshore cold treatment under the inspection and supervision of AQSIQ and the Department of Agriculture and Water Resources (the department)
2. In-transit cold treatment and departmental inspection.

All citrus being exported from Australia to China must undergo cold treatment against fruit flies. China does not recognise any fruit fly pest free areas within Australia.

This work plan is not a standalone document and should be read in conjunction with the current protocols available on the Manual of Importing Country Requirements (MICoR) database and the *Plant Exports Operations Manual* (PEOM). These resources are available through the department's website (agriculture.gov.au).

All costs associated with the delivery of this work plan (i.e. AQSIQ and/or department audit, inspection and verification etc.) are the responsibility of industry.

1 SUMMARY OF REQUIREMENTS

All citrus presented for export must comply with the *Export Control Act 1982*, its subordinate orders and China's import requirements.

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

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

1.1 Registered establishments

Packhouses, inspection facilities and loadout facilities must be a Department of Agriculture and Water Resources Registered Establishment and meet the requirements of the *Export Control Act 1982* and its subordinate orders when:

- they are the final establishments inside the pest free area (PFA), and thereafter
- export inspections are performed, or containers are loaded
- where onshore cold treatment is preformed, and thereafter.

1.2 Export approval

Growers and packhouses must be export-approved by the department via Citrus Australia Ltd (CAL). Growers and packhouses must apply online using the CAL system by the nominated date as specified in the *Industry Advice Notice* (IAN) prior to commencement of each season.

Registered crop monitors (RCMs) must register with the department via CAL each season.

Onshore cold treatment facilities must be registered establishments and approved for export to China by the department.

Growers must have an official survey conducted by an RCM, to verify orchards have been inspected and found free from the eight pests of quarantine concern (s.1.4).

1.3 Permitted citrus species

Only fresh citrus of the following species are permitted for export to China subject to cold treatment.

Table 1. Permitted citrus

Common name for phytosanitary certificate	Botanical name for phytosanitary certificate
Oranges	*Citrus sinensis*
Mandarins	*Citrus reticulata*
Lemons	*Citrus limon*
Grapefruit	*Citrus paradisi*
Sweetie Grapefruit	*Citrus grandis* x *Citrus paradisi*
Limes	*Citrus aurantifolia*/*Citrus latifolia*/*Citrus limonia*
Tangelos	*Citrus tangelo*

1.4 Quarantine pests and diseases

Table 2 lists quarantine pests and diseases of concern to China. Orchards must be free of the specific pests of concern (*). Treatment is permitted for Fuller's rose weevil (FRW).

Table 2. Quarantine pests and diseases

Scientific name	Common name	Requirements
1] * *Asynonychus cervinus*	Fuller's rose weevil (FRW)	Orchard Free
2] * *Blastobasis* spp.	Blastobasid fruit borer	Orchard Free
3] * *Cryptoblabes adoceta*	Sorghum head caterpillar	Orchard Free
4] * *Epiphyas postvittana*	Light brown apple moth (LBAM)	Orchard Free
5] * *Isotenes miserana*	Orange fruit borer	Orchard Free
6] * *Phytophthora hibernalis*	Brown rot	Orchard Free
7] * *Phytophthora syringae*	Fruit rot	Orchard Free
8] * *Septoria citri*	Septoria spot	Orchard Free
9] *Aleurocanthus valenciae*	Whitefly	Control
10] *Bactrocera aquilonis*	Northern Territory fruit fly	Control
11] *Bactrocera jarvisi*	Jarvis' fruit fly	Control
12] *Bactrocera neohumeralis*	Lesser Queensland fruit fly	Control
13] *Bactrocera tryoni*	Queensland fruit fly	Control
14] *Brevipalpus californicus*	Bunch mite	Control
15] *Ceratitis capitata*	Mediterranean fruit fly	Control
16] *Dirioxa pornia*	Island fruit fly	Control
17] *Ischnaspis longirostris*	Black thread scale	Control
18] *Nipaecoccus aurilanatus*	Golden mealy bug	Control
19] *Planococcus minor*	Pacific mealy bug	Control

1.5 Export inspection

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

During inspection, 10% of sampled fruits will have the calyx (button) lifted to inspect for pests, especially egg masses, and other quarantine pests of concern to China. For some varieties, the navel end of the fruit also requires close inspection for pests.

2 GROWER RESPONSIBILITIES

2.1 Export approval

Growers must nominate a packhouse(s) and the orchard blocks that are to be export-approved for China before the nominated date each year (s.1.2). Packhouses must provide the following information for each grower applying for export to China:

- details and location of each orchard and block within the orchard clearly identified (i.e. map and corresponding list, row numbers required for clarity)
- size of each orchard and block in hectares (ha)
- record of the February survey from the RCM
- the RCM survey must clearly indicate that the orchards/blocks have been inspected and found free of prohibited pests and diseases (s.1.4).

Growers must maintain an Integrated Pest Management (IPM) program. The IPM program and surveys are to be conducted in accordance with the *Australian citrus to Korea, China and Thailand Integrated pest management and packing house controls* document issued by CAL. Monthly monitoring must be conducted for all prohibited pests and diseases (s.1.4) from December until harvest. The RCM survey must occur in February following the CAL guidelines.

If the grower export application is complete and accurate, the orchards will progress to audit. The full cost of any audit and associated administration by the department will be borne by industry.

All orchards and blocks must have clear boundaries on site to assist auditors to clearly identify each block.

Growers who pass audit will be approved for export to China and issued with an export approval number by the department. Any issues during application or audit may result in delays.

2.2 Registered Crop Monitor responsibilities

RCMs must conduct an inspection of each orchard to verify the IPM program and assess pest levels. They must forward the results of the crop inspections to the relevant packhouses and grower in accordance with the *Australian citrus to Korea, China and Thailand Integrated pest management and packing house controls* document.

Packhouses must upload the RCM orchard survey results to the CAL online system by the nominated date.

2.3 Block suspension/mandatory treatment

If any of the quarantine pests and diseases that require orchard freedom (marked with * in s.1.4 with the exception of FRW) are detected during the RCM orchard survey or export inspection all exports from the block will be suspended for the remainder of the export season.

If FRW is detected, the grower can continue to export fruit from the affected block to China but must continue to carry out monitoring and control for all pests listed in s.1.4. In addition, all fruit from the affected block must be treated with methyl bromide for the remainder of the season at the following rates:

- 32g/m^3 for 2 hours at 21°C and above (standard dosage)
- 40g/m^3 for 2 hours at 16–20°C
- 48g/m^3 for 2 hours at 11–15°C

A valid fumigation certificate must be submitted with the *Notice of Intention to Export Prescribed Goods / Request for Permit (NOI/RFP)* form. Fumigation details must be included on the phytosanitary certificate.

2.3.1 Notification to the department

Packhouses and growers are responsible for informing the department of the status of orchards and blocks immediately following the detection of any specific pests and diseases of quarantine concern (s.1.4), or any voluntary withdrawals. Notifications must be emailed to the Horticulture Exports Program (HEP; HorticultureExportsProgramACT@agriculture.gov.au).

3 PACKHOUSE RESPONSIBILITIES

3.1 Export approval

Participants must apply through the CAL online system verifying their agreement to comply with this work plan.

Packhouses must also process and submit grower export documentation (refer to s.2.1).

Before the commencement of the export season, the department will audit packhouse procedures and documentation including the orchard application. Packhouses that pass audit will be approved for export to China and issued with an export approval number by the department. Any issues during application or audit may result in delays.

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

3.2 Documentation

Packhouses are responsible for maintaining a documented system to ensure traceability of fruit back to the orchard/block. Packhouses must record and keep on file the following documentation:

- copy of packhouse and orchard export application forms for citrus to China
- records of orchard survey by the RCM including detections of quarantine pests and/or diseases
- records of fruit inspections undertaken by the packhouses
- records of mandatory fumigations for the season if FRW is detected
- list of suspensions and voluntary withdrawals of orchards/blocks for the season
- receival/loading records.

3.3 Packhouse inspection

Packhouses must maintain hygienic conditions, including records or evidence of pest/rodent controls, waste removal and regular cleaning of the premises. Before packing, citrus must be culled, washed and sorted to ensure that citrus are free of leaves, soil and other extraneous matter.

An inspection process must be implemented at packhouses to ensure that citrus exports to China are free of quarantine pests (refer to *Australian citrus to Korea, China and Thailand Integrated pest management and packing house controls* [CAL]).

3.4 Packaging and labelling requirements

Packages must be new, clean and clearly marked with the orchard and packhouse export approval numbers for China.

All pallets for export to China must be marked with the Chinese characters below. If pallets are not used (air freight), each individual packing carton must be labelled as below. The English text is not required to be included on cartons or pallets.

The characters shown below will be accepted by AQSIQ. There can be no alterations or variations to this translation unless prior approval by AQSIQ.

3.5 Transfer certificates

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

- transportation after treatment
- transportation after export inspection.

3.6 Packhouse suspension

Packhouses that fail to meet the above requirements or present fruit with quarantine pests may be suspended and/or subject to additional departmental audits.

4 COLD TREATMENT

4.1 General requirements

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

a) Cold treatment is mandatory for all citrus exported to China.

b) Cold treatment will take place either onshore or in-transit (ITCT).

c) All onshore cold treatments shall be supervised by a departmental authorised officer. All airfreight shipments must undergo onshore treatment.

d) The container must be inspected by an authorised officer approved by the department before loading to ensure pest freedom and that any vents are covered to prevent the entry of pests.

e) A minimum of four fruit pulp temperature sensors is required for onshore cold treatment. A minimum of three fruit pulp temperature sensors is required for ITCT.

f) Sensors must be calibrated prior to treatment and following onshore cold treatment using the ice slurry calibration process.

g) Temperature recording equipment must meet the requirements described in the *Plant Export Operations Cold Treatment Standard & Reference Guide.*

h) Temperatures must be recorded in 0.1°C units each hour.

i) Recording units must be capable of storing data: identifying each temperature sensor; the time and temperature; the identification number of the recording unit(s) and the container number. These data must be able to be downloaded and viewed in printed form.

j) If cold treatment does not meet the required schedule the consignment will be rejected.

k) If ITCT fails, the process may be restarted on arrival in China.

l) Authorised officers approved by the department are responsible for supervision of cold treatment; however, they are not responsible for operating or setting up cold treatment recording systems.

4.2 Cold treatment schedule

Citrus consignments undergoing cold treatment must meet the following treatment parameters (Table 3).

Table 3. Cold treatment schedule

Schedule	Fruit pulp* temperature (°C)	Exposure period (consecutive days)
1	1°C or below	16
2	2.1°C or below	21

Note: Only fruit pulp temperatures are recorded during cold treatment. Air temperatures are not used for treatment verification purposes.

5 ONSHORE COLD TREATMENT

5.1 Registered establishments and export approval

Any facility intending to carry out onshore cold treatment must be a registered establishment, and approved for export to China by the department.

Participants must complete and sign the export application form verifying their agreement to comply with this work plan. These facilities are subject to audit by the department prior to export approval.

The following details must be provided with the application:

- contact details of owner/operator
- location and construction plans of all facilities
- dimensions of the facility and each cold room capacity
- the type of insulation used in the walls, ceilings and floors
- the make, model, type, and capacity of the refrigeration condenser and evaporator/ air circulation
- the temperature range of the equipment, defrost cycle control, and specifications and details of any integrated temperature-recording equipment.

5.2 Audit and export verification

As part of the annual export application process, the department will audit the documentation and procedures of onshore treatment facilities. The department and AQSIQ reserve the right to audit documentation and facilities, and to supervise treatment and export procedures. The full cost of audit or treatment supervision by the department and/or AQSIQ will be borne by industry.

5.3 Documentation

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

- copy of the establishment registration approved by the department
- copy of the export application form for citrus exports to China
- receival/dispatch records for each treatment batch/lot for each cold room
- calibration and re-calibration records endorsed by the department
- copy of endorsed treatment records and details of each treatment
- maintenance records of all equipment
- records of hygiene programs (e.g. baiting and cleaning records).

5.4 Placement of temperature sensors

Fruit must pass inspection prior to the commencement of onshore cold treatment.

A departmental authorised officer must supervise the commencement and completion of onshore cold treatment.

A minimum of six temperature sensors are used during onshore cold treatment: four fruit pulp temperature sensors and two air temperature sensors.

Following calibration of the sensors using the ice slurry calibration process, the four fruit pulp temperature sensors must be placed in the following locations under supervision of an authorised officer approved by the department:

- one at the centre of the stack, in the centre of the cold room
- one at the corner of the top stack, in the centre of the cold room
- one at the centre of the stack near the cold air outlet
- one at the corner of the top stack near the cold air outlet.

The two air temperature sensors are to be located at the air inlet and air outlet locations.

Placement of temperature sensors in fruit must be supervised by a departmental authorised officer.

The treatment will commence once fruit sensors have reached the nominated temperature with initial readings recorded by the authorised officer approved by the department.

5.5 Recalibration of temperature sensors

Sensors must be recalibrated following treatment using the ice slurry calibration process.

It is recommended that the treatment temperature is maintained until the authorised officer approved by the department confirms recalibration, and the required treatment schedule has been met.

The cold treatment is only considered complete once the sensors have been recalibrated. Records are to be kept for AQSIQ audits.

If any fruit pulp temperature sensor reads more than ±0.3°C from 0°C during re-calibration the treatment has failed and must start again. The failed sensor/s must be replaced before any further treatment and replacement sensors must be calibrated.

If a sensor reads higher than 0°C but less than or equal to +0.3°C after re-calibration, the treatment is unaffected and is considered complete.

If a sensor reads lower than 0°C but not below –0.3°C after re-calibration, the treatment records must be adjusted upwards to compensate. If, after adjustment, the treatment parameters listed in s.4.2 have not been met, the treatment has failed. There is an option of re-treating the fruit at the discretion of the exporter.

5.6 Verification of treatment

Authorised officers approved by the department will review a copy of the data download printouts to ensure the treatment parameters listed in s.4.2 have been met before treatment ceases. Printouts must be retained for AQSIQ audit purposes.

Where only the minimum numbers of sensors have been used and, in the event that any sensor fails to record a temperature, or records temperatures above the schedule, the treatment will be failed and must start again.

Data download printouts are to be signed, stamped and endorsed as “COMPLETED” by the departmental authorised officer, and kept on file.

5.7 Continuation of a failed treatment

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

If the treatment fails because of a malfunctioning sensor, the faulty sensor must be replaced and the treatment restarted under the supervision of a departmental authorised officer.

5.8 Storage

Fruit that has been successfully treated must be secured at all times to ensure it is not exposed to possible infestation. Storage rooms must be sealed and contain no other commodities.

5.9 Loading

Fruit must be loaded under supervision of an authorised officer approved by the department within an insect-proof building or using an insect-proof enclosure between the cool room entrance and the container. Any openings within insect-proof buildings or structures must be less than 1.6mm.

5.9.1 Air freight

Due to the difficulties in maintaining security of unit load devices (ULDs), cookie sheets or flat pallets, each individual carton must be treated as a "package". All air freighted cartons must be fruit fly secure before leaving the treatment facility in either:

- sealed cartons; or
- vented cartons wrapped in plastic, mesh or gauze with openings ≤1.6mm.

5.9.2 Sea freight

Any open container vents must be covered with insect-proof mesh to prevent the entry of pests. Mesh or gauze with openings ≤1.6mm is considered acceptable.

An authorised officer approved by the department must supervise loading and placement of a numbered seal on the container. The officer must record the container and seal number. The seal must only be removed by the China Entry-Exit Inspection and Quarantine (CIQ) officer at the port of arrival in China.

5.10 EXDOC certification request functionality

The department strongly recommends clients utilise EXDOC's Certificate Request "C" functionality for the export of onshore cold treated horticulture exports to China.

EXDOC Certificate Request functionality enables the commodity listed in the Request for Permit (RFP), which has been inspected and treated for export, to be assigned to multiple phytosanitary certificates.

There are specific rules that need to be adhered to when using Certificate Request functionality including ensuring the destination country and exporter are the same for all RFPs.

5.11 On-arrival inspection by CIQ/AQSIQ

All consignments are subject to an import inspection on arrival.

All documentation will be checked on arrival before inspection can occur. If the fruit is found to originate from unapproved orchards, packhouses or treatment facilities, the shipment will not be permitted entry to China.

Export consignments that have been treated by onshore cold treatment must be accompanied by an onshore cold treatment calibration and re-calibration certificate and a cold treatment temperature record that have been endorsed by the department.

If live quarantine pests are found on inspection the consignment will be re-exported, destroyed or treated at the owner's expense (limited to cases where pests can be exterminated effectively).

AQSIQ may suspend the failed orchard, packhouse or the entire program until the cause of the infestation is investigated and resolved.

6 IN-TRANSIT COLD TREATMENT

6.1 General requirements

All facilities loading containers for ITCT must be registered establishments with the department. Shipping containers must be inspected by an authorised officer approved by the department.

ITCT must be carried out in self-refrigerated (integral) shipping containers and be completed in-transit or at destination. In the event of an ITCT failure, the treatment can be completed on arrival in China.

Fruit must be pre-cooled in cold storage and not loaded into containers until pulp temperature is below 4°C. However, it is recommended that fruit is cooled below treatment temperature as ITCT does not commence until all fruit pulp temperature sensors read at or below the treatment temperature (s.4.2).

6.2 Documentation

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

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

6.3 Requirements for temperature recorders

Containers must have secure automatic temperature recording equipment to allow confirmation of the fruit pulp temperature during cold treatment (must be accessible from outside the container). Refer to s.4.1 for recorder requirements. The combination of the cold treatment data recorders and associated fruit pulp temperature sensors must also meet the following criteria:

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

6.4 Calibration of temperature sensors

An authorised officer approved by the department must supervise the calibration of temperature sensors. Refer to *Plant Export Operations Cold Treatment Standard & Reference Guide*.

If any sensor reads more than ±0.3°C from 0°C during calibration, it must be replaced.

The calibration certificate must be stamped and signed by an approved departmental authorised officer once it is complete and attached to the phytosanitary certificate accompanying the consignment.

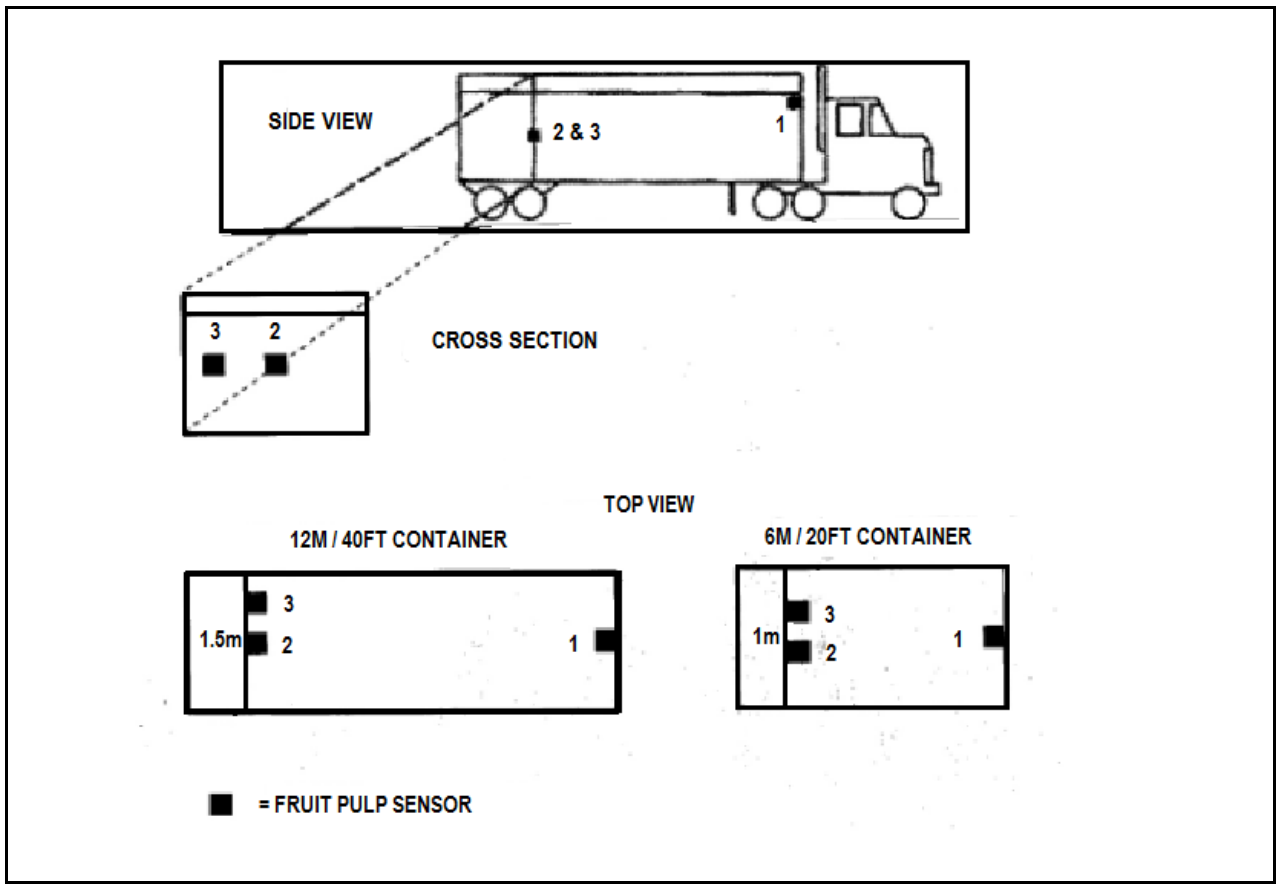
On arrival, the pulp temperature sensors will be calibrated by CIQ.

6.5 Placement of temperature sensors

The pulp temperature sensors are to be placed under supervision of a authorised officer approved by the department in the following locations (Fig. 1):

- Sensor 1: in the middle of the first pallet row, at the top level of the centre of the stack, at the far end of the container.
- Sensor 2: at half the height of the stack, and 1.5 metres (40 foot containers) or 1 metre (20 foot containers) distance from the centre of the doors of the container.
- Sensor 3: at half the height of the stack, and 1.5 metres (40 foot containers) or 1 metre (20 foot containers) distance from the left side door end of the container.

Figure 1. Location of the three fruit pulp temperature sensors



6.6 Security and loading

Security must be in place to ensure consignments are not exposed to possible infestation or contamination by quarantine pests following departmental inspection. Containers must be loaded under supervision of an authorised officer approved by the department.

Any open container vents must be covered with fruit fly proof mesh to prevent the entry of pests. Mesh or gauze with openings ≤1.6mm is considered acceptable.

An authorised officer approved by the department must supervise placement of a numbered seal on the container. The officer must record the container and seal number. The seal must not be removed until arrival in China.

6.7 Verification of temperature records

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

The downloaded data file(s) from the container must be sent to CIQ at the first port of call in China.

CIQ will verify the efficacy of the treatment. The treatment is not complete until CIQ verifies that the data downloads meet the treatment schedule (s.4.2) and checks the calibration of the fruit pulp temperature sensors.

6.8 On-arrival inspection by CIQ/AQSIQ

CIQ will inspect consignments and verify documentation on arrival in China to ensure that import requirements have been met.

7 DEPARTMENTAL RESPONSIBILITIES

7.1 Pre–season requirements

7.1.1 Audit

The department will carry out documented audits each year to ensure compliance for all treatment facilities, packhouses, crop monitors and a sample of growers for each packhouse.

If the export program is suspended because of interception of a live pest of quarantine concern, or any irregularity, an audit will be conducted by AQSIQ and/or the department to identify failures in the system. If critical failures are identified, the export entity/entities will be suspended until the system is demonstrated to be fully effective.

If a crop monitor has been suspended by the department, all growers inspected by that crop monitor may be suspended.

7.1.2 Maintenance of export list

The department will maintain a list of all export-approved growers, packhouses and treatment facilities. The authorised officer approved by the department must email HEP (s.2.3) if any of the specific pests of concern (s.1.4) are detected. HEP will update the export status via the CAL online system to reflect the necessity for treatment (FRW only), withdrawal, or suspension.

7.1.3 Communication with AQSIQ

HEP must forward the names and addresses of all export-approved growers, packhouses and onshore cold treatment facilities to AQSIQ before the start of the export season.

7.2 Cold treatment supervision

An authorised officer approved by the department will supervise the following aspects of onshore and in-transit cold treatment:

- calibration of fruit pulp temperature sensors
- placement of fruit pulp temperature sensors
- verification of loading and security
- calibration records
- recalibration and correction of the data download if a correction factor is applied (onshore cold treatment).

7.3 Export inspection

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

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

During inspection, 10% of sampled fruits will have the calyx (button) lifted to inspect for pests, especially egg masses, and other quarantine pests of concern to China. For some varieties, the navel end of the fruit also requires close inspection for pests.

7.3.1 Rejection criteria

Detection of live fruit flies

If live quarantine fruit flies (s.1.4) are found during inspection, the entire consignment will be rejected. No reconditioning is permitted.

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

Detection of quarantine pests

If live quarantine pests and diseases requiring orchard freedom (marked with * in s.1.4) are detected in Australia, the consignment presented on the phytosanitary certificate will be rejected. The block from which the fruit was sourced will be suspended from exporting citrus to China for the season.

Cartons from the failed block may be removed from the consignment and the remaining cartons re-presented for export inspection.

If FRW is detected on the fruit at inspection, the exporter may treat the goods as specified in s.2.3 and re-present the consignment for export inspection. The exporter and HEP must be immediately advised of any quarantine pest detection by the authorised officer approved by the department.

Detection of other pests

If live pests other than those specified with * in s.1.4 are found at inspection, the consignment will be rejected but may be reconditioned.

7.3.2 Reconditioning

Reconditioning of rejected consignments may be considered. The type of reconditioning is at the exporter's discretion; however, the reconditioning method chosen must suitably address the quarantine risk and biology of the pest.

Reconditioned consignments intended for export to China must be re-presented for inspection in accordance with the *Export Control (Plants and Plant Products) Order 2011*. Details of goods being resubmitted must be provided in writing and include corrective measures taken to ensure they meet export requirements.

7.4 Export certification

7.4.1 Phytosanitary certificates

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

All phytosanitary certificates to China must be processed through EXDOC with the valid import permit number recorded on the certificate. If the import permit is not available, the relevant section on the phytosanitary certificate must state "NOT SUPPLIED".

For sea freight shipments, both the container and seal numbers must be recorded on the phytosanitary certificate. Air freighted consignments should have the flight number, if known, included on the phytosanitary certificate.

Where applicable, fumigation details for FRW (s.2.3) must be included on the phytosanitary certificate.

The export-approved packhouse number/s must be entered in the phytosanitary certificate under item 12 (Distinguishing marks and Container nos). This must be entered into the "shipping marks" section of the EXDOC Request for Permit (RFP) and be in the example format of: PACKHOUSE NO: XXXX.

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

7.4.2 Onshore cold treatment documentation

If the consignment has been cold treated onshore the following information must be inserted into the DISINFESTATION AND/OR DISINFECTION TREATMENT section of the phytosanitary certificate:

- treatment temperature
- duration (number of consecutive days).

The name and number of the registered establishment where onshore cold treatment was conducted must be entered in the 'Lot number' field (a free text field) of the EXDOC Request For Permit (RFP) and be in the example format of: **ONSHORE COLD TREATMENT AT REGISTERED ESTABLISHMENT NAME / NUMBER**. For example, ONSHORE COLD TREATMENT AT ABC FREIGHT / 9999.

Details of the treatment temperature and period (no. of consecutive days) are to be entered in the DISINFESTATION AND/OR DISINFECTION TREATMENT section.

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