



June 25, 1998

Dockets Management Branch (HFA-305)  
Food and Drug Administration  
12420 Parklawn Drive., Rm 1-23,  
Rockville, MD 20857  
USA

0950 '96 JUN 29 18:55

Att'n Joyce Saltsman

Ref: Docket Number 97N-0451

**COMMENTS ON THE "GUIDE TO MINIMISE MICROBIAL FOOD SAFETY HAZARDS FOR FRESH FRUIT AND VEGETABLES"**

**TO WHOM IT MAY CONCERN**

AQIS has been asked to provide comments on behalf of the Australian fresh fruit and vegetable industry organisations, on the FDA Guide to minimise microbial food safety hazards by implementation of good manufacturing practices and good manufacturing processes (GMP's), which called for comments by June 29th.

Any new proposed regulatory regime is of particular interest to producers wishing to maintain Australia's high reputation for safe, wholesome and good value for money fresh fruit exports to the U.S market. Fresh fruit and vegetables are prescribed goods under the *Export Control Act 1982* and are routinely certified by AQIS for plant health assurance, pest and disease free certification. However, AQIS currently provides no certification on the basis of food safety for horticulture exports.

We would like to make the comment that the focus on risk reduction and prevention of contamination in the guidelines aligns well with the principles of hazard identification and QA processes being adopted by the fruit and vegetable industries in Australia. There is a national cool chain project for stonefruit and vegetables under way in Australia which would address most of the temperature management and handling protocols mentioned by the guideline. However, some Australian horticultural organisations expressed the opinion that the guidelines were vague and are open to interpretation.

The guideline on packaging facilities cover similar ground to current industry practices. Many Australian horticulturalists adhere to similar guidelines. The regulatory requirements for fruit and vegetable processors is being re-assessed at the moment. There is a national guideline for Food Safety in the Australian vegetable industry, being written that will match or exceed the proposed FDA guidelines.

The current AQIS Code of Practice, "Functional Standards for Fresh Fruit and Vegetable Establishments" (copy attached), could be appropriately modified to accommodate these new guidelines, and distributed to the various Australian exporters of fruit and vegetables.

AQIS would be grateful if a time estimate can be given when, or if, these guidelines will come into effect as US Import regulations.

Yours sincerely

Gary Luckman  
Senior Professional Officer  
Processed Food Policy Section  
Food Policy Branch

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119

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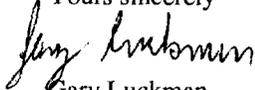
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**QMP-FS-001**

**CODE OF PRACTICE**

**FUNCTIONAL STANDARDS FOR FRESH FRUIT AND VEGETABLE  
ESTABLISHMENTS**

**JUNE 1992**

**PLANT QUARANTINE AND INSPECTION BRANCH  
AUSTRALIAN QUARANTINE AND INSPECTION SERVICE**

# CODE OF PRACTICE

## FUNCTIONAL STANDARDS FOR FRESH FRUIT AND VEGETABLE ESTABLISHMENTS

### INTRODUCTION

This Code of Practice provides standards for establishments which are preparing fresh fruit and vegetable for export. Incorporated in the Code are the legislative requirements for fresh fruit and vegetable establishments which are in the Export Control Act 1982 and relevant certified Fresh Fruit and Vegetable Orders.

The terminology used in this document is to reflect whether the procedure is mandatory or a recommendation. Where the word "*must*" is used, it is mandatory requirement and where the word "should" is used it is a recommendation.

It is intended that the Code of Practice be introduced into industry over a 5 year period. New establishments will be required to meet the requirements at initial registration, but operating establishments will have a lead-in time, along with a works program, if needed.

### PART I

#### SECTION I - SCOPE

This Code covers general hygienic practices for use in the handling (including growing and harvesting, preparation, processing, packaging, storage, transport and distribution) of fresh fruit and vegetables for human consumption in order to ensure a safe, sound and wholesome product.

#### SECTION II - DEFINITION

2. For the purposes of this Code the following expressions have the meaning stated:

2.1 Approved Inspection Premises - Any building(s) and/or area(s) approved by AQIS in which plants and plant products; the six prescribed grains(wheat, oats, barley, sorghum, field peas, lupins); fresh fruit and vegetables; mung beans and/or shipping containers are presented for inspection.

2.2 Authorised Officer - An officer of the Department of Primary Industries and Energy(DPIE) or a person appointed under section 20 of the Export Control Act 1982 to be an authorised officer.

2.3 Cleaning - The removal of soil, filth, plant material or other material of quarantine concern.

2.4 Contamination - The occurrence of foreign matter of quarantine concern in the product or containers (including transport containers).

2.5 Establishment - any building(s) or area(s) in which fruit and vegetables are handled after harvesting .

2.6 Food Handling - any operation in the growing and harvesting, preparation, processing, packaging, storage, transport and distribution of fruit and vegetables.

2.7 Food Hygiene - all measures necessary to ensure the safety, soundness and wholesomeness of fruit and vegetables at all stages from its growth, production, packaging, transportation, storage and distribution.

2.8 Fruit and Vegetables - all fresh fruit and vegetables being prepared for export.

2.9 Inspection - The act of inspecting fresh fruit and vegetables, containers and establishments to ensure that phytosanitary or other certification requirements are met.

2.10 Inspection Point - The actual area where the Authorised Officer undertakes the inspection of fruit and

2.11 Other certification- Any government to government certification (for example, Certificate as to Condition - Ex 46) or other commercial certification required.

2.12 Packaging Material - any containers such as cans, bottles, cartons, boxes, cases and sacks, or wrapping and covering material such as foil, film, metal, paper, wax-paper and cloth.

2.13 Pests - Any form of plant or animal life, or any pathogenic agent, injurious or potentially injurious to fruit and vegetables.

2.14 Plants and Plant Products - All plants and plant products; excluding the six grains - wheat, oats, barley, sorghum, field peas, lupins; fresh fruit and vegetables and mung beans; being prepared for export.

2.15 Phytosanitary Certificate - An International Plant Protection Convention certificate issued by the exporting country at the request of a foreign country authority.

### **SECTION III - HYGIENE REQUIREMENTS IN PRODUCTION/HARVESTING AREA**

#### **3.1 Environmental Hygiene in Areas from which Fruit and Vegetables are Derived**

3.1.1 *Fruit and vegetables must not be grown or harvested where the presence of potentially harmful substances would lead to an unacceptable residues level of such substances in the fruit and vegetables.*

3.1.2 *Fruit and vegetables, including water used for irrigation, must be protected from contamination by human, animal, domestic, industrial and agricultural wastes which may be present at levels likely to be a hazard to health. Adequate precautions should be taken to ensure that these wastes are not used and are not disposed of in a manner which may constitute a hazard to health through the fruit and vegetables.*

3.1.3 Control measures involving treatment with chemical, physical or biological agents should only be undertaken under direct supervision of personnel who have a thorough understanding of the potential hazards to health. *Such measures must only be carried out in accordance with the recommendations of the official agency having jurisdiction.*

#### **3.2 Harvesting**

*Methods and procedures associated with harvesting must be hygienic and as such not constitute a potential hazard to health, result in contamination and minimize damage and deterioration of the product.*

### **SECTION IV - ESTABLISHMENT: DESIGN AND FACILITIES**

#### **4.1 Location**

Fruit and vegetables establishments should preferably be located in areas which are free from objectionable odours, smoke, dust or other contaminants and are not subject to flooding.

#### **4.2 Roadways and Areas used by Wheeled Traffic**

Roadways and areas servicing the establishment which are within its boundaries should have adequate drainage and provision should be made for cleaning and dust suppression.

#### **4.3 Buildings and Facilities**

4.3.1 *Buildings and facilities must be of sound construction and maintained in good repair. All construction material must be such that they do not transmit pests, disease organisms or toxic, decomposed or extraneous substances to the fruit and vegetables.*

4.3.2 Adequate working space should be provided to allow for satisfactory performance of all operations.

4.3.3 The design should be such as to permit easy and adequate cleaning.

4.3.4 *The buildings and facilities must be designed to minimize the entrance and harbouring of pests and minimize the entry of environmental contaminants such as smoke, dust, etc.*

4.3.5 *Buildings and facilities must be designed to provide separation, by partition, location or other effective means, between those operations which may cause cross-contamination.*

4.3.6 *In handling areas:*

- *Floors - must be washable, easy to clean and should be non-slip materials without crevices. Where appropriate, floors must slope sufficiently for liquids to drain to trapped outlets.*
- *Walls - must be washable, free of insects and rodents, and should be sealed.*

Note: This may include walls made of mesh, providing it services the purpose for which it is intended.

- *Ceilings - must be so designed, constructed and finished as to prevent the accumulation of dirt and minimize condensation, mould development and flaking and should be easy to clean.*
- *Windows - and other openings should be constructed as to avoid accumulating of dirt and those which can must be fitted insect-proof screens. Screens should be easily movable for cleaning and kept in good repair. Internal window sills, if present, should be sloped to prevent use as shelves.*
- *Doors - should have smooth, non-absorbent surfaces and, where appropriate, be self-closing and close fitting.*
- *Stairs, lift cages and auxiliary structures - such as platforms, ladders, chutes, must be so situated and constructed as not to cause contamination to fruit and vegetables. Chutes must be constructed with inspection and cleaning hatches.*

4.3.7 *In handling areas all overhead structures and fittings must be installed in such a manner as to avoid contamination directly or indirectly of fruit and vegetables by condensation and drip, and should not hamper cleaning operations. They should be insulated where appropriate and be so designed and finished as to prevent the accumulation of dirt and minimize condensation, mould development and flaking. They should be easy to clean.*

4.3.8 *Living quarters, toilets and areas where animals are kept must be completely separated from and should not open directly to food handling areas. The use of partitions or a barrier is an acceptable method of separation.*

4.3.9 The lunch room facility should be separate from the packing area.

4.3.10 Where appropriate, establishments should be so designed that access can be controlled.

4.3.11 *The use of material which cannot be adequately cleaned must be avoided unless its use would clearly not be a source of contamination.*

4.3.12 Water Supply

*Only potable water, as defined in the latest edition of "Guidelines for Drinking Water Quality in Australia" (National Health and Medical Research Council, Australian Water Resources Council), must be used in food handling. A copy of this document is attached for information.*

- *An ample supply of water, under adequate pressure and of suitable temperature must be available with adequate facilities for its storage, where necessary, and distribution, and with adequate protection against contamination.*

Note: Where an establishment is using 'town' water supply, it is considered that this water is adequate. However, where an establishment is using their own tanks/dams or private water supply, it may be necessary to confirm its potability.

- Steam used in direct contact with fruit and vegetables or food contact surfaces, should contain no substances which may be hazardous to health or may contaminate the fruit and vegetables.
- *Non-potable water used for steam production, refrigeration, fire control and other similar purposes not connected with fruit and vegetables must be carried in completely separate lines, identifiable preferably by colour, and with no cross-connection with or back-siphonage into the system carrying potable water (see also section 7.3.2).*

4.3.13 *Establishments must have an efficient effluent and waste disposal system which should at all times be maintained in good order and repair. All effluent lines (including sewer systems) should be large enough to carry peak loads and should be so constructed as to avoid contamination of potable water supplies.*

4.3.14 *Suitable and conveniently located changing facilities and toilets must be accessible at all establishments. Toilets must be so designed as to ensure hygienic removal of waste matter. These areas should be well lit, ventilated and where appropriate heated and must not open directly on to food handling areas. Hand washing facilities with water, a suitable hand-cleaning preparation and with suitable hygienic means of drying hands, must be provided adjacent to toilets and preferably in such a position that the employee must pass them when returning to the processing area. Notices or signs must be posted directing personnel to wash their hands after using the toilet.*

4.3.15 *Facilities for cleaning of working implements and equipment must be provided. These facilities must be constructed of corrosion resistant materials, capable of being easily cleaned, and should be fitted with suitable means of supplying hot and cold water in sufficient quantities.*

4.3.16 *Natural or artificial lighting must be provided throughout the establishment. Where appropriate, the lighting should not alter colours and the intensity must not be less than:*

*600 lux at all inspection points*

*220 lux in work rooms*

*110 lux in other areas.*

*Light bulbs and fixtures suspended over fruit and vegetables in any stage of production must be of a safety type and protected to prevent contamination of fruit and vegetables in case of breakage.*

**Note:** To prevent glass and light fragments from falling into the product, some type of cover may be needed. Establishments may have their own methods of preventing contamination when lights break. Alternatively, only some lights may need to be replaced or covered depending on where they are situated.

4.3.17 Ventilation should be provided. Ventilation openings should be provided with a screen or other protecting enclosure of non-corrodible material. Screens should be easily removable for cleaning.

4.3.18 *Facilities must be provided for the storage of waste and inedible material prior to removal from the establishment. These facilities must be designed to prevent access to waste or inedible material by pests and to avoid contamination of fruit and vegetables, potable water, equipment, buildings or roadways on the premises.*

#### 4.4 Equipment and Utensils

4.4.1 *All equipment and utensils used in food handling areas and which may contact fruit and vegetables must be made of materials which does not transmit toxic substances, odour or taste, is non-absorbent, is resistant to corrosion and capable of withstanding repeated cleaning. Surfaces should be smooth and free from pits and crevices. The use of materials which cannot be adequately cleaned must be avoided except when their use would clearly not be a source of contamination. The use of different materials in such a way that contact corrosion can occur should be avoided.*

**Note:** There is not a problem with wooden or painted equipment providing that it can be cleaned and is not a source of contamination to the product.

4.4.2 All refrigerated spaces should be equipped with temperature measurement or recording devices.

4.4.3 *Equipment and utensils used for inedible materials or waste must be so identified and must not be used for edible products.*

## SECTION V - ESTABLISHMENT: MAINTENANCE AND HYGIENE

### 5.1 Records

*Establishments must keep records for all of the following operations, that is, for all parts of Section V and for Section 7.3. Adequate records must be maintained to demonstrate that these requirements are met and be available for inspection on request.*

**Note:** Many establishments already keep records. The records do not have to be comprehensive. In some instance this is means of formalising what is already in place and being used. This could be records which are daily, weekly or whatever is appropriate.

### 5.2 Maintenance

*The buildings, equipment and all other physical facilities of the establishment, including drains, must be maintained in good repair and in an orderly condition.*

### 5.3 Cleaning

5.3.1 *Roadways and yards in the immediate vicinity of and servicing the establishment must be kept free of material which could harbour pests.*

5.3.2 *The cleaning programme must include fabric, machinery and waste disposal areas and must minimize the risk of contamination from soil, filth, chemicals or cleaning agents to the product. The programme must be documented.*

5.3.3 *Chemicals used for cleaning and disinfection in fresh fruit and vegetables establishments must be on the DPIE approved chemical list.*

5.3.4 *Changing facilities and toilets must be kept clean at all times.*

5.3.5 *Either immediately after cessation of work for the day or at such other times as may be appropriate, floors, including drains, auxiliary structures and walls of handling areas must be thoroughly cleaned.*

### 5.4 Storage and Disposal of Waste

*Waste material must be handled in such a manner as to avoid contamination to other fruit and vegetables and be removed from the work areas, inspection points and the premises as often as necessary.*

### 5.5 Pest Control

5.5.1 *Establishments and surrounding areas must be regularly examined for evidence of infestation. Records must be kept of monitoring and control programs, as well as eradication measures carried out.*

5.5.2 *There must be an effective programme for the control of pests. Control measures involving treatment with chemical, physical or biological agents should only be undertaken by or under direct supervision of trained personnel.*

5.5.3 *Only chemicals registered for the purpose of controlling those specific pests must be used and only in accordance with the label requirements.*

### 5.6 Handling and Storage of Hazardous Substances

5.6.1 *Pesticide or other substances which may represent a hazard to health must be suitably labelled with a warning about their toxicity and use. They should be handled only by authorized and properly trained persons or by persons under strict supervision of trained personnel. Extreme care must be taken to avoid*

5.6.2 *Except when necessary for hygienic or processing purposes, no substance which could contaminate fruit and vegetables must be used or stored in food handling areas.*

#### 5.7 **By-Products**

*By-products must be stored in such a manner as to avoid contamination to other fruit and vegetables. They should be removed from the working areas as often as necessary and at least daily.*

#### 5.8 **Exclusion of Domestic Animals**

*Animals must be excluded from establishments.*

#### 5.9 **Preventative Training**

*Managers or representatives of establishments must arrange for continuing training /supervision in handling of fruit and vegetables so that employees understand the precautions necessary to handle fruit and vegetables correctly to remove pests and prevent cross-contamination of fruit and vegetables. Instructions should include relevant parts of this Code.*

#### 5.10 **Personnel Hygiene and Health Requirements**

5.10.1 Personal effects and clothing should not be deposited in food handling areas.

5.10.2 *The management must take care to ensure that no person, while known or suspected to be suffering from, or to be a carrier of a disease likely to be transmitted through fruit and vegetables or while afflicted with infected wounds, skin infections, sores or with diarrhoea, is permitted to work in any food handling area in any capacity in which there is any likelihood of such a person directly or indirectly contaminating fruit and vegetables with pathogenic micro-organisms. Any person so affected must immediately report to the management that they are ill.*

5.10.3 *Any person who has a cut or wound must not continue to handle fruit and vegetables until the injury is completely protected by a water proof covering which is firmly secured, and must be conspicuous in colour. Adequate first-aid facilities must be provided for this purpose.*

5.10.4 *Any person, while on duty in a food handling area, must wash hands frequently and thoroughly with a suitable hand cleaning preparation under running warm water in compliance with section 7.3 of this Code. Hands must always be washed before commencing work, immediately after using the toilet, after handling contaminated material and whenever else necessary. After handling any material which might be capable of transmitting disease, hands must be washed and disinfected immediately. Notices requiring hand-washing must be displayed. There must be adequate supervision to ensure compliance with this requirement. Any person should at all times while so engaged wear suitable protective clothing including head covering and footwear.*

5.10.5 *Any behaviour which could result in contamination of fruit and vegetables, such as eating, use of tobacco, chewing (e.g. gum) or unhygienic practices, such as spitting are prohibited in food handling areas.*

5.10.6 *Gloves, if used in the handling of food products, must be maintained in a sound, clean and sanitary condition. The wearing of gloves does not exempt the operator from having thoroughly washed hands.*

5.10.7 *Precautions must be taken to prevent visitors to food handling areas from contaminating fruit and vegetables. These may include the use of protective clothing. Visitors should observe the provisions recommended in sections 5.10 of this Code.*

5.10.8 *Responsibility for ensuring compliance by all personnel with all requirements of sections 5.10, inclusive must be specifically allocated to competent supervisory personnel.*

7/4/3/14/

## 5.11 Processing and Handling

5.11.1 Processing should be supervised by technically competent personnel.

5.11.2 All steps in the production process, including packaging, should be performed without unnecessary delay and under conditions which will prevent the possibility of contamination, deterioration, or the development of pathogenic and spoilage microorganisms.

5.11.3 Rough treatment of containers should be avoided to prevent the possibility of contamination of the processed product.

5.11.4 Methods of preservation and necessary controls should be such as to protect against contamination or development of a public health hazard and against deterioration within the limits of good commercial practice.

## 5.12 Packaging

5.12.1 *All packaging material must be stored in a clean and sanitary manner. The material must be appropriate for the product to be packed and for the expected conditions of storage and must not transmit to the product objectionable substances beyond the limits acceptable to the official agency having jurisdiction. The packaging material must be sound and must provide appropriate protection from contamination.*

5.12.2 *Product containers must not have been used for any purpose which may lead to contamination of the product. Where practicable containers should be inspected immediately before use to ensure that they are in a satisfactory condition and where necessary cleaned; when washed they should be well drained before filling. Only packaging material required for immediate use should be kept in the packing or filling area.*

5.12.3 Packing should be done under conditions that preclude the introduction of contamination into the product.

5.12.4 Permanent, legible and dated records and pertinent processing and production details should be kept concerning each lot. These records should be retained for a period that exceeds the shelf life of the product, but unless a specific need exists they need not be kept for more than two years. Records should also be kept of the initial distribution by lot.

## SECTION VI - REQUIREMENTS FOR STORAGE/TRANSPORTATION

### 6.1 Fruit and Vegetables Requirements

6.1.1 *Fruit and vegetables must not be accepted by the establishment if known to contain pests, disease organisms or toxic, decomposed or extraneous substances, unless it is to have an appropriate treatment or process applied to render the product acceptable.*

6.1.2 *Fruit and vegetables must be inspected and sorted prior to being released for export and where necessary laboratory test results must be provided.*

Note: The change to the Export Control Act 1982 now permits government to non-government certification - laboratory test results are necessary to verify endorsements for some certification.

### 6.2 Storage and Transportation

6.2.1 Methods and procedures associated with storage and transportation should minimize damage and deterioration of the product. Special equipment, such as refrigeration equipment, should be used if the nature of the product or distances involved so indicate.

6.2.2 *Suitable precautions must be taken during transport and storage to protect the fruit and vegetables from being contaminated by pests, disease organisms or chemical residues.*

6.2.3 Vehicles for transporting the product to storage and inspection should be adequate for the purpose intended and should be of such material and construction as will permit easy and thorough cleaning.

6.2.4 *Suitable precautions must be taken during transport and storage to protect any packaging material which is to be used for the packing of prescribed goods from being contaminated by pests, disease organisms or chemical residues.*

## SECTION VII - INSPECTION

Where an Authorised Officer is located or undertakes inspections on-site, the following section applies:

### 7.1 Inspector Amenities

*Facilities which meet the following guidelines must be made available for Authorised Officers:*

7.1.1 *Access to toilet facilities.*

7.1.2 *Access a to suitable office area, equipped with a locker, desk, chair, lockable filing cabinet and telephone.*

7.1.3 *The office area must comply with the relevant safety and health codes as detailed in 'Occupational Safety and Health in Australian Government Employment - A Code of General Principles, AGPS 1975.*

### 7.2 Inspection Area and Equipment

7.2.1 *An area designates for inspection of fruit and vegetables with sufficient area to undertake inspection.*

7.2.2 *An inspection bench and/or table to be available to carry out inspection.*

7.2.3 *Lighting of at least 600 lux.*

### 7.3 Storage and Transport of Inspected Product

7.3.1 *Inspected product must be stored and transported under such conditions as will preclude the contamination and should protect against deterioration of the product or damage to the container.*

7.3.2 *During storage, periodic inspection of the product must take place and records be kept, to ensure that only fruit and vegetables which remain acceptable are despatched and that product specifications are complied with where they exist.*

### 7.4 Specific Importing Country Requirements

Specific importing country plant quarantine authorities may impose additional requirements on establishment facilities. Where establishments handling produce for these destinations do not meet the requirements, notwithstanding their general compliance, certificates will not be issued for produce handled in these premises.

## PART II

### SECTION I - SCOPE

This part of the Code covers only the mandatory requirements for use in the handling (including growing and harvesting, preparation, processing, packaging, storage, transport, distribution and sale) of fresh fruit and vegetables for human consumption in order to ensure a safe, sound and wholesome product.

### SECTION II - DEFINITION

2. For the purposes of this Code the following expressions have the meaning stated:

2.1 Approved Inspection Premises - Any building(s) and/or area(s) approved by AQIS in which plants and plant products; the six prescribed grains(wheat, oats, barley, sorghum, field peas, lupins); fresh fruit and vegetables; mung beans and/or shipping containers are presented for inspection.

2.2 Authorised Officer - An officer of the Department of Primary Industries and Energy(DPIE) or a person appointed under section 20 of the Export Control Act 1982 to be an authorised officer.

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2.7 Food Hygiene - all measures necessary to ensure the safety, soundness and wholesomeness of fruit and vegetables at all stages from its growth, production, packaging, transportation, storage and distribution.

2.8 Fruit and Vegetables - all fresh fruit and vegetables being prepared for export.

2.9 Inspection - The act of inspecting fresh fruit and vegetables, containers and establishments to ensure that phytosanitary or other certification requirements are met.

2.10 Inspection Point - The actual area where the Authorised Officer undertakes the inspection of fruit and vegetables.

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3.1.2 Fruit and vegetables, including water used for irrigation, must be protected from contamination by human, animal, domestic, industrial and agricultural wastes which may be present at levels likely to be a hazard to health.

#### 3.2 Harvesting

Methods and procedures associated with harvesting must be hygienic and such as not to constitute a potential hazard to health, result in contamination and minimize damage and deterioration of the product.

### SECTION IV - ESTABLISHMENT: DESIGN AND FACILITIES

#### 4.3 Buildings and Facilities

4.3.1 Buildings and facilities must be of sound construction and maintained in good repair. All construction material must be such that they do not transmit pests, disease organisms or toxic, decomposed or extraneous substances to the fruit and vegetables.

4.3.4 The buildings and facilities must be designed to minimize the entrance and harbouring of pests and minimize the entry of environmental contaminants such as smoke, dust, etc.

4.3.5 Buildings and facilities must be designed to provide separation, by partition, location or other effective means, between those operations which may cause cross-contamination.

4.3.6 In handling areas:

- Floors - must be washable, easy to clean . Where appropriate, floors must slope sufficiently for liquids to drain to trapped outlets.
- Walls - must be washable materials, free of insects and rodents.

Note: This may includes walls made of mesh, providing it services the purpose for which it is intended.

- Ceilings - must be so designed, constructed and finished as to prevent the accumulation of dirt and minimize condensation, mould development and flaking.
- Stairs, lift cages and auxiliary structures - such as platforms, ladders, chutes, must be so situated and constructed as not to cause contamination to fruit and vegetables. Chutes must be constructed with inspection and cleaning hatches.

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4.3.11 The use of material which cannot be adequately cleaned must be avoided unless its use would clearly not be a source of contamination.

4.3.12 Water Supply

Only potable water, as defined in the latest edition of "Guidelines for Drinking Water Quality in Australia" (National Health and Medical Research Council, Australian Water Resources Council), must be used in food

- An ample supply of water, under adequate pressure and of suitable temperature must be available with adequate facilities for its storage, where necessary, and distribution, and with adequate protection against contamination.

**Note:** Where an establishment is using 'town' water supply, it is considered that this water is adequate. However, where an establishment is using their own tanks/dams or private water supply, it may be necessary to confirm its potability.

- Ice must be made from water, in compliance with these Guidelines, and must be manufactured, handled and stored so as to protect it from contamination.
- Non-potable water used for steam production, refrigeration, fire control and other similar purposes not connected with fruit and vegetables must be carried in completely separate lines, identifiable preferably by colour, and with no cross-connection with or back-siphonage into the system carrying potable water (see also section 7.3.2).

4.3.13 Establishments must have an efficient effluent and waste disposal system which should at all times be maintained in good order and repair.

4.3.14 Suitable and conveniently located changing facilities and toilets must be accessible at all establishments. Toilets must be so designed as to ensure hygienic removal of waste matter. Hand washing facilities with water, a suitable hand-cleaning preparation and with suitable hygienic means of drying hands, must be provided adjacent to toilets and preferably in such a position that the employee must pass them when returning to the processing area. Notices or signs must be posted directing personnel to wash their hands after using the toilet.

4.3.15 Facilities for cleaning of working implements and equipment must be provided.

4.3.16 Natural or artificial lighting must be provided throughout the establishment. Where appropriate, the lighting should not alter colours and the intensity must not be less than:

600 lux at all inspection points

220 lux in work rooms

110 lux in other areas.

Light bulbs and fixtures suspended over fruit and vegetables in any stage of production must be of a safety type and protected to prevent contamination of fruit and vegetables in case of breakage.

**Note:** To prevent glass and light fragments from falling into the product, some type of cover may be needed. Establishments may have their own methods of preventing contamination when lights break. Alternatively, only some lights may need to be replaced or covered depending on where they are situated.

4.3.18 Facilities must be provided for the storage of waste and inedible material prior to removal from the establishment. These facilities must be designed to prevent access to waste or inedible material by pests and to avoid contamination of fruit and vegetables, potable water, equipment, buildings or roadways on the premises.

#### 4.4 Equipment and Utensils

4.4.1 All equipment and utensils used in food handling areas and which may contact fruit and vegetables must be made of materials which does not transmit toxic substances, odour or taste, is non-absorbent, is resistant to corrosion and capable of withstanding repeated cleaning. The use of materials which cannot be adequately cleaned must be avoided except when their use would clearly not be a source of contamination.

**Note:** There is not a problem with wooden or painted equipment providing that it can be cleaned and is not a source of contamination to the product.

4.4.3 Equipment and utensils used for inedible materials or waste must be so identified and must not be used for edible products.

## **SECTION V - ESTABLISHMENT: MAINTENANCE AND HYGIENE**

### **5.1 Records**

Establishments must keep records for all of the following operations, that is, for all parts of Section V and for Section 7.3. Adequate records must be maintained to demonstrate that these requirements are met and be available for inspection on request.

**Note:** Many establishments already keep records. The records do not have to be comprehensive. In some instance this is means of formalising what is already in place and being used.

### **5.2 Maintenance**

The buildings, equipment and all other physical facilities of the establishment, including drains, must be maintained in good repair and in an orderly condition.

### **5.3 Cleaning**

**5.3.1** Roadways and yards in the immediate vicinity of and servicing the establishment must be kept free of material which could harbour pests.

**5.3.2** The cleaning programme must include fabric, machinery and waste disposal areas and must minimize the risk of contamination from soil, filth, chemicals or cleaning agents to the product. The programme must be documented.

**5.3.3** Chemicals used for cleaning and disinfection in fresh fruit and vegetables establishments must be on the DPIE approved chemical list.

**5.3.4** Changing facilities and toilets must be kept clean at all times.

**5.3.5** Either immediately after cessation of work for the day or at such other times as may be appropriate, floors, including drains, auxiliary structures and walls of handling areas must be thoroughly cleaned.

### **5.4 Storage and Disposal of Waste**

Waste material must be handled in such a manner as to avoid contamination to other fruit and vegetables and be removed from the work areas, inspection points and the premises as often as necessary.

### **5.5 Pest Control**

**5.5.1** Establishments and surrounding areas must be regularly examined for evidence of infestation. Records must be kept of monitoring and control programs, as well as eradication measures carried out.

**5.5.2** There must be an effective programme for the control of pests.

**5.5.3** Only chemicals registered for the purpose of controlling those specific pests must be used and only in accordance with the label requirements.

### **5.6 Handling and Storage of Hazardous Substances**

**5.6.1** Pesticide or other substances which may represent a hazard to health must be suitably labelled with a warning about their toxicity and use. Extreme care must be taken to avoid contaminating fruit and vegetables.

**5.6.2** Except when necessary for hygienic or processing purposes, no substance which could contaminate fruit and vegetables must be used or stored in food handling areas.

### **5.7 By-Products**

By-products must be stored in such a manner as to avoid contamination to other fruit and vegetables. They should be removed from the working areas as often as necessary and at least daily.

## **5.8 Exclusion of Domestic Animals**

Animals must be excluded from establishments.

## **5.9 Preventative Training**

Managers or representatives of establishments must arrange for continuing training /supervision in handling of fruit and vegetables so that employees understand the precautions necessary to handle fruit and vegetables correctly to remove pests and prevent cross-contamination of fruit and vegetables.

## **5.10 Personnel Hygiene and Health Requirements**

5.10.2 The management must take care to ensure that no person, while known or suspected to be suffering from, or to be a carrier of a disease likely to be transmitted through fruit and vegetables or while afflicted with infected wounds, skin infections, sores or with diarrhoea, is permitted to work in any food handling area in any capacity in which there is any likelihood of such a person directly or indirectly contaminating fruit and vegetables with pathogenic micro-organisms. Any person so affected must immediately report to the management that they are ill.

5.10.3 Any person who has a cut or wound must not continue to handle fruit and vegetables until the injury is completely protected by a water proof covering which is firmly secured, and must be conspicuous in colour. Adequate first-aid facilities must be provided for this purpose.

5.10.4 Any person, while on duty in a food handling area, must wash hands frequently and thoroughly with a suitable hand cleaning preparation under running warm water in compliance with section 7.3 of this Code. Hands must always be washed before commencing work, immediately after using the toilet, after handling contaminated material and whenever else necessary. After handling any material which might be capable of transmitting disease, hands must be washed and disinfected immediately. Notices requiring hand-washing must be displayed. There must be adequate supervision to ensure compliance with this requirement.

5.10.5 Any behaviour which could result in contamination of fruit and vegetables, such as eating, use of tobacco, chewing (e.g. gum) or unhygienic practices, such as spitting are prohibited in food handling areas.

5.10.6 Gloves, if used in the handling of food products, must be maintained in a sound, clean and sanitary condition. The wearing of gloves does not exempt the operator from having thoroughly washed hands.

5.10.7 Precautions must be taken to prevent visitors to food handling areas from contaminating fruit and vegetables. These may include the use of protective clothing.

5.10.8 Responsibility for ensuring compliance by all personnel with all requirements of sections 5.10, inclusive must be specifically allocated to competent supervisory personnel.

## **5.12 Packaging**

5.12.1 All packaging material must be stored in a clean and sanitary manner. The material must be appropriate for the product to be packed and for the expected conditions of storage and must not transmit to the product objectionable substances beyond the limits acceptable to the official agency having jurisdiction. The packaging material must be sound and must provide appropriate protection from contamination.

5.12.2 Product containers must not have been used for any purpose which may lead to contamination of the product. Where practicable containers should be inspected immediately before use to ensure that they are in a satisfactory condition and where necessary cleaned; when washed they should be well drained before filling.

## **SECTION VI - REQUIREMENTS FOR STORAGE/TRANSPORTATION**

### **6.1 Fruit and Vegetables Requirements**

6.1.1 Fruit and vegetables must not be accepted by the establishment if known to contain pests, disease organisms or toxic, decomposed or extraneous substances, unless it is to have an appropriate treatment or

6.1.2 Fruit and vegetables must be inspected and sorted prior to being released for export and where necessary laboratory test results must be provided.

Note: The change to the Export Control Act 1982 now permits government to non-government certification - laboratory test results are necessary to verify endorsements for some certification.

## 6.2 Storage and Transportation

6.2.2 Suitable precautions must be taken during transport and storage to protect the fruit and vegetables from being contaminated by pests, disease organisms or chemical residues.

6.2.4 Suitable precautions must be taken during transport and storage to protect any packaging material which is to be used for the packing of prescribed goods from being contaminated by pests, disease organisms or chemical residues.

## SECTION VII - INSPECTION

Where an Authorised Officer is located or undertakes inspections on-site, the following section applies:

### 7.1 Inspector Amenities

Facilities which meet the following guidelines must be made available for Authorised Officers:

7.1.1 Access to toilet facilities.

7.1.2 Access to a suitable office area, equipped with a locker, desk, chair, lockable filing cabinet and telephone.

7.1.3. The office area must comply with the relevant safety and health codes as detailed in 'Occupational Safety and Health in Australian Government Employment - A Code of General Principles, AGPS 1975.

### 7.2 Inspection Area and Equipment

7.2.1. An area designates for inspection of fruit and vegetables with sufficient area to undertake inspection.

7.2.2. An inspection bench and/or table to be available to carry out inspection.

7.2.3. Lighting of at least 600 lux.

### 7.3 Storage and Transport of Inspected Product

7.3.1 Inspected product must be stored and transported under such conditions as will preclude the contamination.

7.3.2 During storage, periodic inspection of the product must take place and records be kept, to ensure that only fruit and vegetables which remain acceptable are despatched and that product specifications are complied with where they exist.

### 7.4 Specific Importing Country Requirements

Specific importing country plant quarantine authorities may impose additional requirements on establishment facilities. Where establishments handling produce for these destinations do not meet the requirements, notwithstanding their general compliance, certificates will not be issued for produce handled in these premises.



# Shipment Airwaybill

(Non negotiable)

# 1596996284

Or see the shipment number in an enquiry

ORIGIN CBR	DESTINATION A1
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1 From (Sender)	
Account no. 6101845	Sender's name TONY PRESUTTI

Sender's reference first twelve characters will be shown on invoice

AUSTRALIA QUARANTINE & INSPECTIO  
SERVICE (AQIS) OPIE  
EDMUND BARTON BUILDING  
BARTON ACT

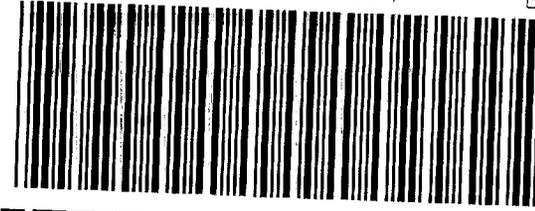
Postcode 2601	Phone/Fax/Telex 06 2725422
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2 To (Receiver)
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Dockets Management Branch  
Food & Drug Admin  
12420 Parklawn Dr  
RML-23  
ROCKVILLE

Postcode 20857	USA
Contact person	Phone/Fax/Telex

5 Sender's authorisation and signature	
<small>I/we agree that DHL's standard terms apply to this shipment and limit DHL's liability. The Warsaw Convention may also apply (see reverse). I/we understand that DHL does not transport cash or dangerous goods (see reverse).</small>	
Signature 	Date 26/6/98



3 Shipment details
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Not all payment and service options are available in all countries.

<b>Services</b> <input type="checkbox"/> DOCUMENT <input checked="" type="checkbox"/> WORLDWIDE PACKAGE EXPRESS <small>if declarable</small> <input checked="" type="checkbox"/> EXPRESS DOCUMENT <input type="checkbox"/> DOMESTIC <input type="checkbox"/> WORLDMAIL <small>Airmail/Printed Matter specify one</small> <input type="checkbox"/> OTHER SERVICE <small>specify</small>	<b>Transport charges</b> <small>if left blank sender pays transport charges</small> <input type="checkbox"/> Sender <input type="checkbox"/> Cash/Cheque/Credit Card <small>For approved customers only</small> <input type="checkbox"/> External Billing Agreement <input type="checkbox"/> Transport Collect <b>Shipment insurance</b> <input type="checkbox"/> YES
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Full description of contents  DOX
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International Worldwide Package Express shipments only	
Declared value	Sender's VAT/GST no.
Harmonised commodity code if applies	Receiver's VAT/GST no. or EIN/SSN
Type of export <input type="checkbox"/> PERMANENT <input type="checkbox"/> REPAIR/RETURN <input type="checkbox"/> TEMPORARY	Destination duties/taxes <small>if left blank receiver pays duties/taxes</small> <input type="checkbox"/> Receiver <input type="checkbox"/> Sender <input type="checkbox"/> Other <small>Specify destination approved account number</small>

4 Size and weight	
No of pieces 1	Weight 0.5 kg
Dimensions cm L x W x H x x x	

VOLUMETRIC/CHARGED WEIGHT	
kg	
CODES	CHARGES
	Services
	Special
	Insurance
	Other/VAT

CURRENCY CODE	TOTAL
TRANSPORT COLLECT STICKER No.	
PICKED UP BY	
Route No.	03
Time	15:58
Date	26/6/98

M 10/94

Parcel copy