

WORK INSTRUCTION

# Supervising an onshore cold treatment for plant exports

**Direction to staff**

You must comply with this instructional material under the Practice Statement Framework.

**Direction to officers**

Authorised officers must exercise powers and perform functions in accordance with any instructions or lawful directions issued by the department.

**Summary of main points**

This document outlines the procedures for authorised officers (AOs) to follow when supervising an onshore cold treatment for plant exports. It includes how to:

* prepare for an onshore cold treatment
* supervise calibration of temperature sensors
* supervise sensor placement
* supervise the recalibration of temperature sensors
* verify the treatment
* inspect the container
* supervise the loading of the container
* fail the treatment.

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**In this document**

This document contains the following topics.

[Purpose of this document 2](#_Toc65501608)

[Definitions 2](#_Toc65501609)

[Policy statement 4](#_Toc65501610)

[Supervision by an AO 4](#_Toc65501611)

[Legislative framework 4](#_Toc65501612)

[Roles and responsibilities 4](#_Toc65501613)

[Work health and safety 5](#_Toc65501614)

[Personal protective equipment 6](#_Toc65501615)

[WHS reporting requirements 6](#_Toc65501616)

[Essential equipment 6](#_Toc65501617)

[System requirements 6](#_Toc65501618)

[Section 1. How do I prepare to supervise an onshore cold treatment? 7](#_Toc65501619)

[Requirements for facilities 7](#_Toc65501620)

[Treatment requirements 7](#_Toc65501621)

[When does this procedure initiate? 7](#_Toc65501622)

[Section 2. How do I supervise the calibration of temperature sensors? 9](#_Toc65501623)

[Section 3. How do I ensure the product is pre-cooled prior to treatment? 11](#_Toc65501624)

[Requirements for pre-cooling 11](#_Toc65501625)

[Calibrating portable probe thermometers 11](#_Toc65501626)

[Section 4. How do I supervise the sensor placement? 12](#_Toc65501627)

[Section 5. How do I supervise the re-calibration of temperature sensors? 13](#_Toc65501628)

[Section 6. How do I verify the treatment? 14](#_Toc65501629)

[Section 7. How do I inspect the container to approve for loading? 17](#_Toc65501630)

[Section 8. How do I supervise the loading? 19](#_Toc65501631)

[Section 9. How do I fail the treatment? 20](#_Toc65501632)

[Contact information 21](#_Toc65501633)

[Related material 21](#_Toc65501634)

[Document information 22](#_Toc65501635)

[Version history 22](#_Toc65501636)

## Purpose of this document

This document details the procedures for supervising an onshore cold treatment for plant exports.

## Definitions

The following table defines terms used in this document.

| Term | Definition |
| --- | --- |
| Authorised officer (AO) | A person authorised under section 291 of the *Export Control Act 2020* to be an authorised officer. The authorised officer may exercise powers and functions conferred on them through an instrument of authorisation.**Note:** An authorised officer may be a Commonwealth, State or Territory government officer, or third party individual. Examples of third party individuals include, but are not limited to:* employees of registered establishments
* employees of an exporter
* self-employed individuals/sole traders.
 |
| Client | The exporter, exporter’s representative or person responsible for prescribed goods intended for export. |
| Consignment | The quantity of plants or plant products identified on the notice of intention to export for export to a particular importing country. |
| Correction factor | A mathematical adjustment made to a calculation to account for deviations in the accuracy of the temperature sensor.In this case it is the numerical adjustment (+ or -) required to adjust the reading on the temperature sensor to 0°C. |
| Exporter | The person or entity identified as the exporter in a notice of intention, request for permit to export or export permit. |
| Horticulture inspection record  | The approved form for an authorised officer to record the findings and result of an inspection of horticulture goods for export.**Note**: The horticulture inspection record includes PEMS or the equivalent manual record available on the PEOM. |
| Load out | Process of loading a consignment into its final export container. |
| Manual of Importing Country Requirements (Micor) Plants | A database maintained by the department that outlines importing country requirements for a range of plants and plant products for export. |
| Notice of Intention to export (NOI) | An approved form submitted by an exporter (or the exporter’s agent) to the department, containing information about goods they intend to export.See also ‘RFP’**Note**: An electronic NOI is called a request for permit (RFP) and is submitted through the department’s electronic documentation system, EXDOC. For contingency purposes a manual NOI, called an EX28, can be used.  |
| Onshore cold treatment (OSCT) record | Record of the results related to the onshore cold treatment for plants and plant products for export. |
| Plant Export Management System (PEMS) | An IT system that is used by the Department of Agriculture, Water and the Environment, to capture and store information relating to the export of plants and plant products from Australia. |
| Portable probe thermometer | A portable thermometer used by the Authorised Officer to measure the core temperature of fruit to verify pre-cooling temperatures. It has a metal probe that is pushed into the fruit and a digital display showing the temperature. |
| Protocol | A government-to-government document that specifies import requirements and is bilaterally agreed to by Australia and the importing country authority.**Note:** Countries in which Australia has an agreed protocol with are referred to as ‘protocol markets’. For a list of protocol markets for horticulture markets see the Reference: [*Table of horticulture protocol markets*](#_Related_material_2). |
| Registered establishment | An establishment that is registered under chapter 4 of the *Export Control Act 2020* for a kind of export operations in relation to a kind of prescribed plants or plant products. |
| Request for permit (RFP) | Request for Permit to export. An RFP in the ‘INIT’ or ‘FINL’ status is the approved electronic (EXDOC) form of the notice of intention.See also ‘Notice of intention to export’. |
| Serial number (for treatment data recorder) | A number attached to a temperature data recorder that uniquely identifies it. |
| Temperature data recorder/logger  | A measurement instrument that records temperature readings from probes over a defined period of time. The digital data can be retrieved, viewed and evaluated after it has been recorded. |
| Temperature sensor | Equipment/probe for monitoring the product/air temperature during cold treatment.**Note:** This is also commonly referred to as a probe. |

## Policy statement

* Onshore cold treatments must be carried out in accordance with the Reference: [*Australian phytosanitary treatment application standard for cold disinfestation treatment*](#_Related_material_2).
* This work instruction is to be used in conjunction with the importing country’s requirements (ICRs) listed in import permits, [protocols, work plans](#_Related_material_2) and the Manual of Importing Country Requirements ([Micor](#_Related_material_2)).

**Important:** Where the ICRs contradict the requirements in this document, the ICRs must take precedence.

### Supervision by an AO

* Onshore cold treatment must be supervised by an AO for
	+ protocol markets
	+ non-protocol markets, only when specified by an importing country
* This role must be performed by AOs with the following job functions
	+ **HOR3002** Export inspection of fruit and vegetables (any attachment)
	+ **TRE3001:2** Export phytosanitary treatments – Onshore cold treatment.

## Legislative framework

The following legislation applies to specific tasks involved in supervising onshore cold treatment.

* *Export Control Act 2020*
	+ Part 1 of Chapter 8 – Notices of intention to export
	+ Part 2 of Chapter 9 – Assessment of goods
	+ Part 5 of Chapter 11 – Records
* Export Control (Plants and Plant Products) Rules 2021
	+ Part 1 of Chapter 8 – Notices of intention to export
	+ Part 2 of Chapter 9 – Assessment of goods
	+ Part 1 of Chapter 11 – Records

## Roles and responsibilities

The following table outlines the roles and responsibilities undertaken in this work instruction.

| Role | Responsibility |
| --- | --- |
| Client | * Providing the horticulture inspection record and RFP to the AO.
* Registering cold treatment facility/rooms.
* Nominating a treatment schedule.
* Providing facilities and assistance to the AO, where required.
* Replacing faulty temperature sensors, if required.
* Conducting the calibration of the temperature sensors under AO supervision.
* Placing the temperature sensors under AO supervision.
* Maintaining product security post-treatment.
* Loading the container after treatment.
* Sealing the container.
 |
| AO | * Ensuring they have appropriate job functions.
* Determining site-specific work health and safety (WHS) requirements.
* Regularly calibrating their portable probe thermometer (thermometer) to ensure it is reading accurately.
* Supervising the calibration of temperature sensors.
* Supervising the placement of sensors.
* Supervising the closing of the cool room and placement of seal where necessary.
* Supervising the re-calibration of temperature sensors.
* Verifying the completion of the treatment based on data report.
* Inspecting the container to approve for loading, where applicable.
* Supervising the loading of the container, where applicable.
* Completing the OSCT record.
* Validating the treatment results.
 |
| Assessment and Client Contact Group | * Validating documents.
* Issuing export permits and certificates.
 |

## Work health and safety

AOs must:

* read and be familiar with the Reference: [*Work health and safety in the plant export environment*](#_Related_material_2)
* not enter work sites unless it is safe, they are wearing the required personal protective equipment (PPE) and have considered any work health and safety (WHS) hazards
* discontinue their activities if, at any time, they consider there is a risk to their safety
* comply with applicable Commonwealth, state and territory WHS legislation
* comply with WHS requirements of employers and third party sites, unless they assess the requirements as placing them at risk, in which case they must take reasonable action to ensure their safety
* continually assess the possible risks while performing their duties.

### Personal protective equipment

AOs must wear the following PPE for supervising onshore cold treatments:

* hi-visibility vest
* safety boots.

AOs must have the following PPE with them and use when required:

* thermal clothing for cold rooms
* first aid kit
* water
* sunscreen
* appropriate emergency communication equipment such as a phone carrier with coverage or satellite phone.

An AO must wear the following PPE where required by the work site or where they have identified a risk in the work environment:

* steel-cap boots
* safety glasses
* long-sleeve clothing
* hard hat
* hair net
* hearing protection
* face mask
* portable gas detector.

**Note:** For more information, see the Reference: [*Work health and safety in the plant export environment*](#_Related_material_2).

### WHS reporting requirements

All WHS incidents, near misses, and any hazards must be reported to the department, the registered establishment and the client.

* Departmental AOs must record all WHS incidents, near misses, and any hazards in Aurion.
* Third-party AOs must report all WHS incidents, near misses, and any hazards to [Plant Export Training](#_Contact_information_1).

## Essential equipment

AOs must have the following equipment:

* access to a computer/mobile device
* portable probe thermometer
* torch.

### System requirements

AOs must have access to the following systems:

* the department’s website
* [Micor](#_Related_material_2)
* [Micor Plants Documents section](#_Related_material_2) (username and password required) – protocol markets only
* [Plant Exports Management System (PEMS)](https://www.agriculture.gov.au/export/controlled-goods/plants-plant-products/plant-exports-management-system-information).

## Section 1. How do I prep**are to** supervise an onshore cold treatment?

### Requirements for facilities

Facilities must be registered establishments and only the rooms approved (for some markets) can be used for cold treatment.

### Treatment requirements

If treating a batch for export to multiple destination countries, a new OSCT record must be raised per destination country.

### When does this procedure initiate?

This procedure initiates when a client requests supervision of an onshore cold treatment.

The following table outlines how to prepare to supervise an onshore cold treatment.

| Step | Action |
| --- | --- |
| 1. | Look up the relevant Micor case to obtain the importing country’s requirements. Check if the Micor case refers to a protocol.**Note:** Micor cases for protocol markets will have *Protocol market* set to *Yes* under the section *Export Criteria* and will refer to the work plans and protocols in the section *General requirements.*

| If the Micor case… | Then… |
| --- | --- |
| does not refer to a work plan or protocol | **continue to Step 2.** |
| refers to a work plan or protocol | * go to password-protected [Document section](#_Related_material_2) of Micor
* first check if there is a work plan (by opening the link to *View the work plans and protocols*)
* if there is no work plan, find the relevant protocol and refer to this when prompted by this work instruction
* **continue to Step 2.**
 |

 |
| 2. | Check that you are accredited in the job function TRE3001:2 Export phytosanitary treatments – Onshore cold treatment. **Note:** PEMS will not allow you to create an OSCT record if you do not have this job function.

| If you are... | Then... |
| --- | --- |
| accredited with the required job function | **continue to** **Step 3.** |
| not accredited with the required job function | * you cannot conduct this task
* inform the bookings officer or client
* **do not continue**.
 |

 |
| 3. | Gather your [personal protective](#_Personal_protective_equipment_1) and [essential equipment](#_Essential_equipment_1) and travel to the establishment. |
| 4. | On arrival at the registered establishment:* sign in at the office
* ask a staff member about any site-specific work health and safety requirements including mandatory personal protective equipment (PPE)
* put on the required PPE
* assess the site for safety
* ask a staff member to accompany you to the cool room.
 |
| 5. | Are you using PEMS or a manual (hard-copy) OSCT record? **Important:** Records must be completed in accordance with the Work Instruction: [*Completing plant export inspection and treatment records*](#_Related_material_2).

| If using… | Then… |
| --- | --- |
| PEMS | * **continue to Step 6.**
 |
| manual record | * download or print a copy of the Reference: [*Onshore cold treatment record*](#_Related_material_2)
* **go to Step 7**.
 |

 |
| 6. | Initiate the OSCT record in PEMS.**Note:*** For information on how to use PEMS see the Reference: [*Plant Exports Management System Authorised officer user guide*](#_Related_material_2).
* Where internet connectivity is unreliable or unknown, checkout the OSCT record before arriving at the site to use PEMS offline.
 |
| 7. | Confirm with the client the type of supervision required.

| If the request is for the… | Then... |
| --- | --- |
| start of a treatment | * **continue to Step 8**.
 |
| completion of a treatment | * join the calibration record in PEMS or request a copy of the OSCT record with treatment start details from the client
* go to [**Section 5: How do I supervise the re-calibration of temperature sensors?**](#_Section_5._How_1)
 |

 |
| 8. | Record the following information on the first section of the OSCT record:* RFP number (if known)
* establishment number
* commodity(ies).
 |
| 9. | Check Micor or the relevant work plan or protocol to determine if pre-cooling is required.

| If pre-cooling is… | Then... |
| --- | --- |
| not required | **continue to** [**Section 2: How do I supervise the calibration of temperature sensors?**](#_Section_3._How_1) |
| required | **go to** [**Section 3: How do I ensure the product is pre-cooled?**](#_Section_3._) |

 |

## Section 2. How do I supervise the calibration of temperature sensors?

The calibration of temperature sensors (sensors) must be carried out by the client and done using the ice-slurry method as specified in the Reference: [*Australian phytosanitary treatment application standard for cold disinfestation treatment*](#_Related_material_2).

The following table outlines how to supervise the calibration of temperature sensors.

| Step | Action |
| --- | --- |
| 1. | Record the following details for each line prior to recording calibration temperatures:* commodity(ies)
* number of packages
* package type(s)
* indicate whether combined fumigation and cold treatments has been applied (if applicable)
* cool room number (if applicable).
 |
| 2. | * Ask the client to begin the calibration of the sensors while you supervise.
* Check that the client is using the ice-slurry method as specified in the Reference: [*Australian phytosanitary treatment application standard for cold disinfestation treatment*](#_Related_material_2).

| If the ice slurry method is carried out… | Then... |
| --- | --- |
| correctly | **continue to Step 3**. |
| incorrectly | * advise the client to re-do the procedure correctly
* once it has been carried out correctly, **continue to** **Step 3**.
 |

 |
| 3. | Observe and record the first temperature reading of each sensor on the OSCT record.**Note:** PEMS will accept temperature reading between ±0.0°C to 0.3°C.

| If the temperature… | Then... |
| --- | --- |
| * is within ±0.3°C of 0°C (or as advised by importing country)

and * the client decides to zero the sensor
 | * record the temperature as 0°C
* **continue to Step 4.**
 |
| * is within ±0.3°C of 0°C (or as advised by importing country)

and * the client does not zero the sensor
 | * record the actual temperature
* **continue to Step 4.**
 |
| exceeds ±0.3°C of 0°C (or as advised by importing country) | * advise the client that the sensor must be replaced
* wait for client to replace the sensor
* **return to** **Step 2** for the new sensor.
 |

 |
| 4. | Once the sensors have been removed and then returned to the ice slurry take the second temperature readings for each sensor as outlined in step 3.**Important:** For each sensor, the temperature must be the same across all readings. |
| 5. | Check each sensor to see if the temperature is the same for all readings.**Note**: PEMS will not allow you to proceed if temperatures are not the same between readings.

| If the temperature is… | Then... |
| --- | --- |
| the same  | **continue to Step 6.** |
| not the same  | * the sensors that did not display the same temperature in each reading are not valid
* **return to Step 2.**
 |

 |
| 6. | Determine the correction factor for each sensor. **Note**: PEMS will auto-calculate the correction factor for each sensor.

| If the temperature… | Then... |
| --- | --- |
| readings are 0°C | * record the correction factor as 0 on the OSCT record
* **continue to Step 7.**
 |
| is not 0°C | * calculate the number required to get to 0°C and record it on the OSCT record

For example: If readings for sensor 1 are all -0.2°C then the correction factor is +0.2, as this is what you need to add to -0.2°C to get to 0°C.* **continue to Step 7.**
 |

 |
| 7. | * Observe the pallets being loaded into the treatment cool room and record the treatment/cool room number on the OSCT record.
 |
| 8. | * Ask the client what treatment schedule they have nominated. This is to determine the maximum temperature the product can be. Record the treatment schedule on the OSCT record.
* **go to** [**Section 4: How do I supervise the sensor placement?**](#_Section_4._How_2)
 |

## Section 3. How do I ensure the product is pre-cooled prior to treatment?

### Requirements for pre-cooling

* The AO does not need to verify pre-cooling if there is no requirement by the importing country authority.
* The importing country authority will specify whether product intended for onshore cold treatment must be pre-cooled to, or below, the target treatment temperature before commencing treatment and verified by an AO.

### Calibrating portable probe thermometers

The AO must regularly calibrate their portable probe thermometer (thermometer) to ensure it is reading accurately.

The following table outlines how to ensure the product is pre-cooled prior to treatment.

| Step | Action |
| --- | --- |
| 1. | Select a minimum of five pallets from the consignment.**Note:** Focus on pallets and cartons known to be warmer within that cool room. If the warmer areas are unknown, sample cartons haphazardly across the consignment. |
| 2. | For one carton on each pallet place your thermometer through a packaging vent or carton opening and into a piece of fruit. Ensure that the tip of the thermometer is fully covered by the fruit. |
| 3. | Wait until the reading on the thermometer stabilises and then record the fruit pulp temperature on the OSCT record.**Note:** A minimum of five pre-cooling temperatures is mandatory. |
| 4. | Check the pulp temperature readings for each pallet are compliant.**Note:** PEMS will display a warning message if pre-cooling temperatures are above 3°C. PEMS will not record temperatures greater than 4°C.

| If the reading is… | Then... |
| --- | --- |
| at or below the nominated treatment temperature as per the importing country requirements on all tested pallets  | * confirm the product is at or below treatment temperature on the manual OSCT record
* **continue to** [**Section 4: How do I supervise the sensor placement?**](#_Section_4._How_3)
 |
| higher than the nominated treatment temperature as per the importing country requirements on any tested pallets | * advise the client the consignment will require additional pre-cooling
* **return to Step 1** once additional pre-cooling is complete.
 |

 |

## Section 4. How do I supervise the sensor placement?

The following table outlines how to supervise the sensor placement.

| Step | Action |
| --- | --- |
| 1. | Supervise the client’s placement of each sensor by ensuring:* the sensors are in the locations specified in the protocol/work plan or cold treatment standard, including the airflow sensors
* the client covers at least 2/3 of the sensor and the tip is covered by the fruit pulp
* the client has allowed a coil of slack cable spooled either inside the carton or taped to the outside of the carton to prevent sensor dislodgement during treatment
* the running end of the cable has been taped to the carton to prevent the sensor being pulled out of the fruit.

**Note**: For small fruit like grapes and cherries, multiple pieces of fruit can be placed on the sensor to ensure 2/3 is covered. |
| 2. | Observe the temperature readings and record pulp temperatures for each sensor after it is placed and stabilised. |
| 3. | Confirm that the sensor position has been verified as complying with relevant work plan, protocol, Micor case or cold treatment standard. |
| 4. | * Observe the client sealing all entrances to the treatment cool room.
* Record the seal number on the OSCT record.
 |
| 5. | * Note the date and time the treatment started on the OSCT record.
* Record the sealed date and time on the OSCT record.

**Important:** If the sensors are reading above the nominated treatment temperature, wait until all sensors are reading below the required temperature before noting the treatment start time. |
| 6. | * Complete the remaining fields on the OSCT record as per the Work Instruction: [*Completing plant export inspection and treatment records*](#_Related_material_2)*.*.
* **Procedure ends here, do not continue**.
 |

## Section 5. How do I supervise the re-calibration of temperature sensors?

The following table outlines how to supervise the re-calibration of temperature sensors.

| Step | Action |
| --- | --- |
| 1.  | Are you using PEMS or a manual OSCT record?

| If you are using... | Then... |
| --- | --- |
| PEMS | * join the calibration record in PEMS or request a copy of the OSCT record
* **continue to Step 2.**
 |
| a manual record | * retrieve the OSCT record and continue completing from the section *Re-calibration results*
* **continue to Step 2.**
 |

 |
| 2. | Check the seals on the treatment cool room are still intact and the numbers match what is recorded on the OSCT record.

| If the seal… | Then... |
| --- | --- |
| numbers match and are intact | * **continue to Step 3.**
 |
| numbers do not match or are not intact | * advise the client that the sensors cannot be re-calibrated
* **go to** [**Section 9: How do I fail the treatment?**](#_Section_9._How_1)
 |

 |
| 3. | Record the following details on the OSCT record:* seal number
* treatment start date (the date the initial calibration was performed)
* treatment start time (the time the initial calibration was performed)
* treatment end date (the date of re-calibration)
* treatment end time (the time of re-calibration).

**Note:** PEMS will validate whether the treatment duration meets minimum requirements. |
| 4. | * Once the client removes the door seals, ask them to remove the sensors and re-calibrate, **as per** [**Section 2: How do I supervise the calibration of temperature sensors?**](#_Section_2._How) **- Steps 2 to 5.**
* **Continue to** [**Section 6: How do I verify the treatment?**](#_Section_6._How_2)
 |

## Section 6. How do I verify the treatment?

Treatment temperatures must be adjusted by the correction factor identified during the calibration and re-calibration process.

The following table outlines how to verify the treatment.

| Step | Action |
| --- | --- |
| 1. | Ask the client to print out the temperature recordings.  |
| 2. | Confirm all sensors have made recordings and there are no gaps in the treatment data record where the recording failed for four hours or more.**Note:** Importing countries may specify their own maximum length for gaps in treatment data which must be adhered to.

| If there are… | Then... |
| --- | --- |
| no gaps | **continue to Step 3.** |
| gaps of four hours or more, or as specified by the importing country | * the treatment has failed
* endorse printout by writing ‘failed’ on the printout
* **go to** [**Section 9: How do I fail the treatment?**](#_Section_9._How_1)
 |

 |
| 3. | * Determine if a correction factor needs to be applied to treatment temperatures.
* Compare the correction factors calculated at calibration and at re-calibration.

| If the correction factors are… | Then... |
| --- | --- |
| the same | * apply the correction factor
* **continue to Step 4.**
 |
| different between calibration and re-calibration | * apply the correction factor that results in warmer temperatures

For example: If the calibration correction factor was -0.2 and the re-calibration correction factor is -0.1, apply -0.1 to all temperatures. If the calibration correction factor was +0.3 and the re-calibration correction factor is +0.2, apply +0.3 to all temperatures.* **continue to Step 4.**
 |

 |
| 4. | Check the printout to ensure the probes are identified and review the data to confirm treatment schedule has been met.

| If the temperature is… | Then... |
| --- | --- |
| at or below treatment temperature for the full treatment period | * record the treatment has been successfully completed on the OSCT record
* record
* the re-calibration date and time
* when the treatment started and finished
* your name, AO number and signature
* **continue to Step 5.**

**Note:** Where required by the importing country, endorse printout by writing ‘completed’ on the printout. |
| above treatment temperature for any time during the treatment period | * the treatment has failed
* record the treatment has **not** been successfully completed on the OSCT record
* endorse printout by writing ‘failed’ on the printout
* **go to** [**Section 9: How do I fail the treatment?**](#_Section_9._How_1)
 |

 |
| 5. | Does the importing country require supervision of loading?

| If… | Then... |
| --- | --- |
| yes | **continue to Step 6.** |
| no | **go to Step 7.** |

 |
| 6. | Ask the client if the product is going to be loaded for export immediately.

| If the product is going to be… | Then... |
| --- | --- |
| loaded immediately for air freight | **go to** [**Section 8: How do I supervise the loading?**](#_Section_8._How) |
| loaded immediately for sea freight | * record that the importing country does require supervision of loading on the OSCT record
* **continue to** [**Section 7: How do I inspect the container to approve for loading?**](#_Section_7._How_1)
 |
| stored in the treatment cool room | * seal the doors
* advise the client that an AO will need to be present when loading occurs
* **continue to Step 7**.
 |
| stored in another cool room | * confirm that the nominated cool room is free of non-treated product
* observe the product being moved in a secure manner as outlined in the Guideline: [*Maintenance of phytosanitary security for horticulture exports*](#_Related_material_2)
* seal the doors
* advise the client that an AO will need to be present when loading occurs
* **continue to Step 7**.
 |
| moved to another facility for loading | * observe the product being secured for transport inside the cool room as outlined in the Guideline: [[*Maintenance of phytosanitary security for horticulture exports*](#_Related_material_2)](#_Related_material)
* advise the exporter that a transfer record is required
* advise the client that an AO will need to be present when loading occurs
* **continue to Step 7**.
 |

 |
| 7. | Complete the remaining fields on the OSCT record as per the Work Instruction: [*Completing plant export inspection and treatment records*](#_Related_material_2). |
| 8. | **End of procedure, do not continue.** |

## Section 7. How do I inspect the container to approve for loading?

Containers must:

* be free of pests
* have all drain holes and vents covered or meshed (mesh must have gaps <1.6 mm)
* be clean and secure so that contamination by pests will not occur.

The following table outlines how to inspect the container to approve for loading.

| Step | Action |
| --- | --- |
| 1. | Request a copy of the OSCT record and RFP with treatment details from the client if you don’t already have a copy. |
| 2. | Compare the number on the container to the container number listed on the RFP.

| If the container numbers… | Then... |
| --- | --- |
| match | * record the container number on the OSCT record
* **continue to Step 3.**
 |
| do not match  | * advise the client that the container number on the RFP needs to be amended
* add relevant comments on the OSCT record
* **do not continue.**

**Note**: If the clients provides an amended RFP, **repeat Step 2**. |

 |
| 3. | Check all drain holes and vents are covered or meshed so that no gap is bigger than 1.6 mm.

| If all container holes… | Then... |
| --- | --- |
| are adequately covered | **continue to Step 3.** |
| are not adequately covered | * advise the client that the container is not secure, identifying what areas need addressing
* **do not continue.**

**Note:** If the client advises that the holes have been covered, **repeat Step 3.** |
| * are not adequately covered

and* cannot be rectified at the time of loading
 | * advise the client that a new container will need to be sourced
* add relevant comments on the OSCT record
* **return to Step 2**.
 |

 |
| 4. | Using your torch as required, walk inside the container and check it is free from pests and contaminants, including soil.

| If the container is… | Then... |
| --- | --- |
| clean | **continue to Step 5.** |
| not clean  | * advise the client that the container requires cleaning
* **do not continue**.

**Note:** If the client advises that the container has been cleaned, **repeat Step 3.** |
| * not clean

and* cannot be rectified at the time of loading
 | * advise the client that a new container will need to be sourced
* add relevant comments on the OSCT record
* **return to Step 2**.
 |

 |
| 5. | Check there is no structural damage to the container and the door seals are intact so that no pests can enter after it is sealed.

| If the container and door seals are… | Then... |
| --- | --- |
| intact | **continue to Step 6.** |
| * not intact

and * the client provides a new container
 | **return to Step 2.** |
| * not intact

and * the client does not provide a new container
 | * advise the client that the container will not be approved for loading because it cannot maintain product security
* add relevant comments on the OSCT record
* **do not continue**.
 |

 |
| 6. | * Record that the container is approved for loading on the OSCT record.
* **Continue to** [**Section 8: How do I supervise the loading?**](#_Section_8._How_1)
 |

## Section 8. How do I supervise the loading?

Containers must be loaded in a manner that ensures contamination by biosecurity pests does not occur.

The following table outlines how to supervise the loading.

| Step | Action |
| --- | --- |
| 1. | Obtain a copy of the completed horticulture inspection record associated with the consignment and check to ensure the consignment has passed a phytosanitary inspection within the last 28 days.If the inspection validity period has lapsed, ask the client whether an extension to the inspection validity period has been granted.**Note:** Importing countries may set their own inspection validity period, which must be met.

|  If the consignment… | Then... |
| --- | --- |
| * has passed within the last 28 days

or * has a valid extension to the export validity period
 | **continue to Step 2.** |
| has not passed within 28 days | * advise the client that the consignment has passed the inspection validity period and must be reinspected
* add relevant comments on the OSCT record
* **do not continue.**

**Note:** If the client provides a new inspection record at that time, **repeat Step 1.**  |

 |
| 2. | Observe the product being loaded into the container inside insect proof rooms or with insect proof enclosures in place during loading.

| If the product is being transported by… | Then... |
| --- | --- |
| air | ensure each carton is fruit fly secure in either sealed cartons or vented cartons with meshed openings, so that no gap is bigger than 1.6 mm. |
| sea | observe the client sealing the container and record the seal number on the OSCT record. |

 |
| 3. | Complete the remaining fields on the OSCT record as per the Work Instruction: [*Completing plant export inspection and treatment records*](#_Related_material_2). |
| 4. | Submit the OSCT record.

| If you are... | Then... |
| --- | --- |
| using PEMS | * ensure the OSCT record is checked in
* submit the record
* if requested, download and print (or email) a copy to the client.
 |
| not using PEMS | * provide a copy to the client
* send a copy, along with any supporting documents, to [Assessment and Client Contact Group](#_Contact_information_1)
* keep the original and copies of the supporting documents for a minimum of two years for audit purposes.
 |

 |
| 5. | * If you used PEMS, record the relevant invoice number under the time entry tab of the OSCT record.
* For departmental AOs not completing the record in PEMS, invoice the client as per the Work Instruction: [*Invoicing plant export clients*](#_Related_material_1)*.*
 |
| 6. | **End of procedure, do not continue.** |

## Section 9. How do I fail the treatment?

The following table outlines how to fail the treatment.

| Step | Action |
| --- | --- |
| 1. | Advise the client that the treatment has failed and the reasons why. |
| 2. | Advise the client that failed treatments may be restarted at the discretion of the department.**Note:** Refer to the specific protocol/work plan for what is allowed. |
| 3. | Record that the treatment has failed on the OSCT record. |
| 4. | Complete the remaining fields on the OSCT record as per the Work Instruction: [*Completing plant export inspection and treatment records*](#_Related_material_2). |
| 5. | Submit the OSCT record.

| If you are... | Then... |
| --- | --- |
| using PEMS | * ensure the OSCT record is checked in
* submit the record
* if requested, download and print (or email) a copy to the client.
 |
| not using PEMS | * provide a copy to the client
* send a copy, along with any supporting documents, to [Assessment and Client Contact Group](#_Contact_information)
* keep the original and copies of the supporting documents for a minimum of two years for audit purposes.
 |

 |
| 6. | * If you used PEMS, record the relevant invoice number under the time entry tab of the OSCT record.
* For departmental AOs not completing the record in PEMS, invoice the client as per the Work Instruction: [*Invoicing plant export clients*](#_Related_material_2)*.*
* **End of procedure, do not continue.**
 |

## Contact information

* Authorised Officer Program: PlantExportTraining@awe.gov.au
* Horticulture Exports Program: HorticultureExports@awe.gov.au
* Assessment and Client Contact Group: PlantExportsNDH@awe.gov.au

## Related material

The following related material is available on the department’s website:

* Manual of Importing Country Requirements ([Micor](https://micor.agriculture.gov.au/Plants/Pages/default.aspx))
* Micor Plants (importing country requirements, [protocols and work plans](http://micor.agriculture.gov.au/Plants/Pages/Documents.aspx))
* [Plant Export Operations Manual (PEOM)](https://www.agriculture.gov.au/export/controlled-goods/plants-plant-products/plantexportsmanual)
* Reference: *Table of plant export protocol markets*
* Reference*:* [*Australian phytosanitary treatment application standard for cold disinfestation treatment*](https://www.agriculture.gov.au/sites/default/files/sitecollectiondocuments/biosecurity/export/plants-plant-products/plant-exports-manual/resources/australian-phytosanitary-treatment-cold.pdf)
* Reference: *Work health and safety in the plant export environment*
* Plant Export Management System (PEMS) Reference: *Authorised officer user guide – In Onshore Cold Treatment Calibration Records*
* Reference: *Onshore cold treatment record*
* Work Instruction: *Completing plant export inspection and treatment records*
* Guideline: *Maintenance of phytosanitary security for horticulture exports*
* Reference: *Table of authorised officer job functions.*

Related material is available on the [Instructional Material Library (IML)](http://iml.agdaff.gov.au/Pages/Topic/Plant%20exports.aspx) for departmental AOs:

* Work Instruction: *Invoicing plant exports clients*
* Work health and safety.

## Document information

The following table contains administrative metadata.

| Instructional Material Library document ID | Instructional material owner |
| --- | --- |
| IMLS-9-3567 | Director, Horticulture Exports  |

## Version history

The following table details the published date and amendment details for this document.

| Version | Date | Amendment details |
| --- | --- | --- |
| 1.0 | 4/12/2017 | First publication of this work instruction.  |
| 2.0 | 3/07/2018 | Updates to all sections, WHS and related material. |
| 3.0 | 9/04/2020 | Changes to job function requirements |
| 3 | 3/03/2021 | Updated legislation, updated terminology, incorporated PEMS  |