

KVH Good Practice - Orchard hygiene



There are a range of pathways that pests and disease-causing pathogens can use to spread between vines and orchards. The risk depends on the organism. Where biosecurity measures are in place that limit the spread of established pests and diseases, they may also limit the spread of a silent pest and disease before it is detectable.

	Property access	On-orchard activities	Tool hygiene	Machinery and vehicle hygiene	Visitors, contractors and staff
What	Managing access points onto the property	Orchard activities should aim to minimise the risk of transferring biosecurity risks from vine to vine and between blocks.	Clean and sanitise tools at a frequency that reflects orchard risk – i.e., existing disease level, variety, or region.	Minimise vehicle and machinery movement between orchards – do not allow dirty machinery or equipment on site.	Make visitors aware of the orchard biosecurity practices on your orchard
Why	Everyone who crosses your orchard boundary has potential to introduce biosecurity threats.	The impact of any new pest or disease may be reduced by having an environment where good biosecurity and on-orchard hygiene form part of everyday practice, rather than being introduced after an outbreak has started.	Avoid introduction of disease through sap or plant material or soil.	Pests and pathogens can survive on small amounts of soil or plant material (e.g., a teaspoonful of soil or single piece of budwood).	People can transport pests and disease on personal equipment, clothing, hands, and footwear.
How	<ul style="list-style-type: none"> Limit the number of access points to your property. Clearly display biosecurity signage. Have owner/manager contact details available to authorise entry. Only allow essential vehicles to have access onto the orchard. Have designated parking area for all non-essential vehicles outside production area. Do not allow parking under the orchard canopy. 	<p>Contractors</p> <ul style="list-style-type: none"> Ensure you communicate your biosecurity requirements to contractors. <p>Controlling disease spread</p> <ul style="list-style-type: none"> Work from least infected part of orchard to most infected. Avoid orchard work in wet or damp conditions. Monitor, tag suspect vines and remove any infection regularly. Dispose of waste plant debris appropriately. <p>Plant material</p> <ul style="list-style-type: none"> Source clean plant material – KPCS certified budwood, pollen and plants. <p>Harvest hygiene</p> <ul style="list-style-type: none"> Ensure hard stand area for loadout is clear of weeds. Ensure all harvest equipment is clear of all visible plant material and soil (and sanitised if appropriate) before coming onto the orchard. Have a washdown area available. Have dedicated fruit or flower picking bags for an orchard <p><u>OR</u></p> <ul style="list-style-type: none"> Check fruit or flower picking bags are clean and sanitised prior to use on orchard. Check pack-house harvest bins are sanitised and free of plant material on arrival to orchard. <p>Fruit removal</p> <ul style="list-style-type: none"> Ensure all fruit is picked or dropped and mulched. Unpicked fruit can result in the further spread of wild kiwifruit. 	<ul style="list-style-type: none"> Have dedicated tools for each orchard <p><u>OR</u></p> <ul style="list-style-type: none"> Thoroughly clean any tools brought on being sure to remove any plant and soil residues and sanitising. Sanitise tools between vines (ideally have two sets of tools where one set can be soaking in sanitiser while the other is in use). Choose sanisters carefully – consider corrosiveness and any impact on scions if grafting. Refer to KVH website for list of effective sanitisers. Clean any cleaning equipment used (e.g., brushes) etc of visible plant material and sanitise afterwards. Use wound protectants to seal any wounds. 	<ul style="list-style-type: none"> Minimise movement on and off the orchard - ideally have dedicated equipment. Ensure vehicles, machinery and equipment are clear of plant material and soil. Sanitise if necessary – choose sanitisers with proved efficacy on rubber (tyres). Refer to the KVH website for information about sanitisers. If purchasing second-hand equipment clean and sanitise before bringing into the orchard production area. Have designated tracks, parking and wash down areas. Manage vehicle movements in orchards - moving from least infected part of an orchard to most infected. 	<ul style="list-style-type: none"> All visitors to the orchard must report to orchard manager and understand the hygiene requirements. Some visitors may need to take extra precautions because of where they have come from (high-risk pests and diseases). Ensure sign in register is used by all visitors. Ensure clothing and footwear (particularly soles) are clear of plant material and soil. Sanitise hands and footwear (consider a footbath changed weekly). Work from least infected to most infected blocks. No imported fruit should be brought onto the orchard. Contractors must either be CAV registered or have completed a KVH biosecurity plan – ensure they are advised of any additional orchard hygiene procedures.
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