

Processor Biosecurity Plan



Background

The National Kiwifruit Pathway Management Plan contains measures to reduce the risk of introducing pests and diseases into kiwifruit orchards, including the requirement for growers, contractors, post-harvest and processors to have and operate in accordance with a biosecurity plan. Processors are included as they may manage large volumes of reject fruit, which is a pathway for the potential transmission of pests and diseases between orchards.

Scope

This biosecurity plan is a template for kiwifruit processors to meet the requirements of the Pathway Plan. It applies to kiwifruit processors – defined as “a business that processes kiwi fruit products and prepare these products for market”. Kiwifruit processors must register with KVH and have a Biosecurity Plan approved by KVH prior to the start of processing.

| PROCESSOR DETAILS | |
|---|--|
| Name of operation: | |
| Physical address: | |
| Region: | |
| Contact name: | |
| Phone number: | |
| Email address: | |
| What type of processing is involved (i.e., juicing, canning etc)? | |
| Kiwifruit growing regions fruit sourced from: | |
| Estimated start date and expected duration: | |
| DOCUMENTED PLAN | |
| A Biosecurity Plan must be documented by all kiwifruit processors. It must cover at least the following minimum requirements: <ul style="list-style-type: none">• Supply• Loading and Transport• Leaf and plant material• Disposal of process waste• Internal audit• Records and documentation | |
| Describe where the biosecurity plan is located and what the current version is: | |
| KIWIFRUIT INDUSTRY BIOSECURITY RISKS AND HYGIENE | |

| | |
|--|--|
| Effective hygiene and training programme in place to ensure all personnel entering in and working in the processing facility are aware of the biosecurity risk management practices and the reason for the requirements. | |
| Describe some of the pathways that your operation could introduce pests and diseases into an orchard | |
| Biosecurity risk management is included within the company's standard operating procedures. This includes staff training/awareness programmes. | |
| SUPPLY | |
| Processors will receive fruit only from packhouses that are compliant with KVH protocols and must observe any movement controls in place. | |
| Packhouse harvest bins if used are sanitised. | |
| Documentation maintained to show full, traceability to packhouse supplier. | |
| LOADING AND TRANSPORT | |
| Risks of contaminated plant material being carried from supplying packhouse to processor on transport vehicles must be managed appropriately. | |
| Packhouse has verified that all bins have been inspected for leaf and plant matter at the packhouse and prior to loading onto the vehicle (via transport docket or similar). | |
| A signed declaration of compliance has been obtained from the trucking company confirming understanding of the requirements and transport operators' responsibilities. | |
| All fruit bins or tub trucks are visually clean and free of organic material before leaving processing site. | |
| LEAF AND PLANT MATERIAL | |
| All practical measures should be taken to ensure any leaf and plant material in bins is removed and disposed of prior to processing. The packhouse supplier and KVH should be notified if there are significant amounts of such material recorded. | |
| All bins are inspected for leaf and plant matter prior to processing. | |
| Documented risk management procedures are implemented in the event that any leaf or plant material is found during an inspection—may | |

| | |
|---|--|
| include covering of product, segregation etc. | |
| Leaf and plant matter found during processor inspections or operations is bagged and contained while awaiting disposal and then disposed of as per KVH best practice. | |
| Inwards product is stored either covered or held indoors to prevent dispersal of leaf material. | |
| DISPOSAL OF PROCESS WASTE | |
| Any waste must be handled in a way to minimise risk associated with this process particularly in regard to birds and other pests having access to this material awaiting transport off site. | |
| Pomace awaiting removal is stored covered or held indoors to prevent birds or other pests transporting material off site. | |
| An agreement has been obtained from the company/agent receiving waste confirming understanding of requirements and responsibilities including covered transport and the location of the disposal of the waste. | |
| Disposal processes minimise contamination risks – i.e., located away from water sources and more than 200m from the nearest kiwifruit orchard (but not immediately adjacent). | |
| RECORDS | |
| Records need to be maintained for a minimum of seven years and available to KVH on request. These may include Supplier declarations (Transporter, Packhouse, Waste Disposal), Inwards inspection, Training. Internal audit records (Covering receipt to waste disposal) and Product traceability. | |
| Internal audits of the Biosecurity Risk management processes are included within the company's routine audits. | |
| Full records are maintained including: State where records are kept: | |