

# KVH Psa-V Risk Management Plan Requirements Processors



A Psa-V Risk Management Plan must be documented by all kiwifruit processors. The plan must be approved by KVH prior to the start of kiwifruit processing and must cover at least the following minimum requirements:

1. Supply
2. Sanitiser options
3. Loading and transport
4. Processor Site Actions
5. Disposal of process waste
6. Internal audit
7. Records and documentation

## 1. Supply

- Processors will receive fruit only from packhouses that have a KVH-approved Psa Risk Management Plan, and are compliant with KVH protocols. Processors are to obtain a signed declaration of compliance from packhouse suppliers and retain on file.
- Reject fruit supplied from a packhouse located within a Recovery or Containment region requires sanitisation prior to moving to another containment region. Refer to [www.kvh.org.nz/maps\\_regional](http://www.kvh.org.nz/maps_regional). The fruit will be sanitised by the packhouse using a KVH approved sanitiser/application (refer to [KVH Best Practice: Orchard Hygiene.](#)) **unless a written dispensation has been issued by KVH.**
- Processors are to obtain a signed declaration from the packhouse confirming sanitisation of fruit has occurred.
- Previous export-grade fruit, rejected during the re-pack process, can be supplied to processing sites regardless of origin and does not require sanitising. This applies to fruit that has previously been boxed for export—not controlled atmosphere (CA) fruit still in bulk field bins.
- Packhouses are not permitted to move processors' bins to another site without prior approval from the processors' management.
- Documentation must be maintained to show full traceability to the packhouse supplier.

## 2. Sanitiser options

- Where required, a three per cent citric acid solution must be used for the sanitisation of reject fruit. Complete immersion into the citric solution is the best way to achieve this.
- Alternatively an in-line spray system can be used provided all fruit, and any associated material, is saturated.
- Documentation must be received from the packhouse supplier to indicate sanitising has occurred where indicated **or a copy of the written dispensation from KVH has been provided.**

## 3. Loading and transport

- A record from the packhouse supplier should be available indicating bins from packhouses have been inspected for leaf and plant material at the packhouse before being loaded onto the vehicle.
- Product is to be fully covered during transportation to processors' facilities.
- A transport docket must be on file signed by the supplying packhouse representative confirming the load is covered and is compliant with the appropriate protocols.(i.e. fruit have been sanitised and inspection for plant and leaf material have been completed prior to loading)
- Obtain a signed declaration of compliance from the trucking companies used to transport product. This confirms understanding of requirements and transport operators' responsibilities. It also acknowledges compliance with the requirements by any sub-contractors that a transport operator may use.
- Refer to [KVH Protocol: Fruit Bins](#) on KVH website.

#### 4 Leaf and plant material

- Inspect all bins at processors' sites for leaf and plant matter prior to processing. This can be on arrival, or following a period of isolated cool storage.
- Operate documented risk-management procedures. These are to be implemented if excessive leaf or plant material is found in a bin. The procedure shall include segregation and containment of affected bins, including covering of the product and a risk assessment of the product load.
- Maintain a log summarising findings of leaf and plant material during inspections of product from packhouses. The supplier of the product and KVH are to be notified in the event of the discovery of significant amounts of leaf or plant material in the arrival inspection. A summary of the log is to be provided to the supplier of product and to KVH when requested.
- Any leaf and plant matter found during processor inspections or operations, irrespective of packhouse location, must be bagged and incinerated or buried on site according to [KVH Protocol: Disposal Options](#) (or by an MPI approved destruction service).

In the Hawkes Bay region all leaf and plant matter found during processor inspections or operations is to be collected, sealed and disposed of as hazardous waste, by incineration at the Napier wharf.

- Store inwards product either covered or indoors, to prevent dispersal of any leaf or plant material until processing commences.
- Ensure all fruit bins (or tub trucks) are visually clean and free of any organic material before leaving the processing site.

#### 5 Disposal of process waste

- Waste stream (pomace) shall be transported off the processors' site in covered, sealed units.
- Pomace awaiting removal from site must be stored either covered or held indoors, to prevent birds and other pests transporting material off site.
- Pomace from any location, regardless of whether it has been sanitised by the supplier, must be disposed of more than 10km from the nearest kiwifruit orchard in a Containment or Exclusion region and 5km from the nearest kiwifruit orchard in a Recovery region.
- Disposal processes must minimise contamination risks, i.e., be located away from water sources.
- Obtain an agreement from the company/agent receiving the waste. The agreement must confirm the agent's understanding of requirements and responsibilities and include the location of the disposal of the waste.

#### 6. Internal Audit

- Include Psa-V risk management within the company's standard operating procedures and staff training/awareness programmes.
- Include audits of the processors' Psa-V risk management processes within the company's routine GMP audits. This must include the monitoring of disposal of process waste.

#### 7. Records and documentation

- Processors are to maintain, and make available, records of Psa-V risk management activities for review by KVH, or a KVH-appointed, auditor. These must include but are not limited to:
  - supplier declarations (transporter, supplying packhouse, waste disposal)
  - transport dockets or other records of sanitisation/transport compliance from packhouse suppliers.
  - inwards inspection records
  - training
  - internal audit records (covering receipt to waste disposal)
  - storage Inspections
  - product traceability
  - origin of reject fruit – reject fruit from packing process or previous export fruit rejected from boxed export trays.
  - dispensation records where required for packhouses not sanitising fruit.