

*affected by grape phylloxera (Daktulosphaira vitifolii) under the provisions of a corresponding law of another State or Territory.*

- (iv) **Phylloxera Risk Zone (PRZ)** means any area of Victoria or Queensland, which does not fall within the definition of a PIZ or PEZ.
- (v) **Phylloxera Exclusion Zone (PEZ)** means any area defined as an area free of grape phylloxera (*Daktulosphaira vitifolii*) under the provisions of a corresponding law of another State or Territory.

**“Corresponding Law of another State or Territory”** for the purpose of this Condition, means any Act, regulation, proclamation, notice, bylaw or other law of another State or Territory which has as one of its purposes the control of grape phylloxera (*Daktulosphaira vitifolii*).

**The Phylloxera and Grape Industry Board of South Australia’s web page – [www.phylloxera.com.au](http://www.phylloxera.com.au)** provides a series of descriptive maps displaying Phylloxera Management Zones.

### **Condition 7A – Machinery and Equipment (Used in Grape Production)**

This provision applies to any machinery (including grape harvesters) or equipment including tools, grape bins and containers, and posts, previously used in the production and manipulation of grapes and grapevines. The concern is for grape phylloxera.

#### **Machinery (including grape harvesters)**

Any used grapevine machinery (including grape harvesters) **must not** enter South Australia without **prior written approval** from the Chief Inspector and unless it has been:

- (1) **Cleaned thoroughly as follows:**
  - a) Remove any parts of the machine or harvester which may hold and hide dirt and plant fragments; and
  - b) Thoroughly clean the machine or harvester with a steam cleaner or pressure washer to ensure all soil and plant fragments are completely removed;

#### **And Either**

- (2) **Sterilised using one of the following methods\*:**  
**(\*For mechanical harvesters, the dry heat treatment is compulsory.)**
  - a) **Steam**
    - i. Steam applied must be above 100°C.
    - ii. Steam must contact all surfaces until the surface is left dry, not wet with condensate.
  - or**
  - b) **Hot water**
    - i. Immerse totally in water at 70°C minimum.
    - ii. Hold in water for at least 2 minutes after the machinery has reached 70°C.
  - or**

c) **Dry heat \***

- i Place the harvester / other machinery in a suitable room, shed or container that can be heated up to the required temperature;
- ii Apply temperature probes to the machine, and measure the surface temperature and preferably some deeper parts of the machinery;
- iii Heat up the room until the probes indicate the required temperature has been reached **EITHER** 1.5 hours at 45<sup>0</sup>C **OR** 2 hours at 40<sup>0</sup>C.

**Or**

- (3) Certified that the harvester / other machinery has been located continuously for at least the preceding two weeks in either a state free of phylloxera or a Phylloxera Exclusion Zone (PEZ) - (see *Explanations – Condition 7*).

**Proof: Accompanied by a Plant Health Certificate or a Plant Health Assurance Certificate and permit from Chief Inspector.**

**Equipment**

- A) Grape bins from a Phylloxera Infested Zone (PIZ) must be cleaned prior to (i) immersion totally in water at 70<sup>0</sup>C and (ii) held for at least 2 minutes after the temperature of the bins has reached 70<sup>0</sup>C.

**Proof: Accompanied by a Plant Health Certificate or a Plant Health Assurance Certificate**

- B) Used grape equipment including grape bins and containers from PRZ/PEZ areas, together with hand tools used in vineyards, must be clean and free of plant residues and soil on arrival in South Australia.
- C) Used vineyard posts must be cleaned and sterilised by one of the methods specified for Machinery (including grape harvesters) in (2) above.

**Proof: Accompanied by a Plant Health Certificate or a Plant Health Assurance Certificate**

**Condition 8 – Grapes<sup>+</sup> and Related Materials**

(\* see also 12E and 12F – fruit fly requirements)

**Wine grapes** from a **Phylloxera Infested Zone (PIZ)** are prohibited entry into South Australia.

**Table grapes** from a **phylloxera infested zone (PIZ)** are permitted entry following either:

- (i) fumigation with methyl bromide by a licensed fumigator at one of the following rates:
  - (i) **10°C - 14.9°C @ 48 g/m<sup>3</sup> for 2 hrs; or**
  - (ii) **15°C - 20.9°C @ 40 g/m<sup>3</sup> for 2 hrs; or**
  - (iii) **21°C - 25.9°C @ 32 g/m<sup>3</sup> for 2 hrs; or**
  - (iv) **26°C - 31.9°C @ 24 g/m<sup>3</sup> for 2 hrs.**

**or**

- (ii) fumigation treatment with a mixture of **1% sulphur dioxide (SO<sub>2</sub>) and 6% carbon dioxide (CO<sub>2</sub>) for 30 minutes.**