

Best practice checklist

Date of biosecurity check: _____

RECOMMENDED PRACTICES	YES	TO DO	COMMENTS
Pests			
Vineyard staff know how and where to report pests			
Pest monitoring is regularly conducted, with activities and results recorded including when nothing is found			
Vineyard staff are familiar with common established and exotic viticulture pests and know how to report them			
Commercial grapevines and neighbouring vegetation regularly inspected for pests			
Pest awareness material is available to staff			
Product management			
The origin of planting or propagation material is known and is 'certified' or has documented health status			
Propagation material is thoroughly checked upon arrival			
Records of planting material and its source are maintained			
Equipment used to store or transport propagation material or fruit is cleaned on arrival and exit from the property			
Fallen or waste fruit, packing shed waste and plant trimmings are disposed of away from production areas and irrigation sources			
People movement			
Biosecurity signs with contact details are located at all entrances to the property			
Staff are trained in biosecurity measures and vineyard hygiene practices			
All visitors sign a visitor register on arrival			
All visitor and staff clothing, footwear and tools are inspected for loose soil or plant matter before entering and leaving the vineyard			
All visitors and workers recently returned from overseas are checked to ensure they have clean footwear and clothing before entering vineyards			
Footbaths and scrubbing brushes are provided			
The vineyard owner is aware of all neighbouring horticultural enterprises			

RECOMMENDED PRACTICES	YES	TO DO	COMMENTS
Equipment and vehicles			
Designated parking area for visitors and contractors is available and clearly signposted			
Cleaning and wash-down facilities, preferably on a concrete pad, provided for people, machinery and equipment and clearly signposted with instructions			
High pressure water or air available for use to remove plant material and soil from equipment and machinery			
Sump installed in wash-down facility to catch unwanted weeds and stop run-off			
Machinery entering the property is inspected for pests, soil and plant material prior to entering production areas			
Borrowed and second-hand machinery and equipment is cleaned and disinfected before use			
Vehicle movement is kept to a minimum in production areas			
Secateurs used for trimming roots and budding and grafting knives are disinfected between vines			