

# HARVESTER CLEANING AND DISINFESTATION PROTOCOL

*Equipment and machinery, especially grape harvesters, pose an elevated risk of spreading diseases, weeds and pests such as grape phylloxera, as they can carry grapevine material or soil and are especially hard to clean. No harvester should work on your property unless it has been cleaned thoroughly beforehand..*

## Legal requirements

Because harvesters are considered a major risk vector for transporting phylloxera, South Australia has legislative requirements that must be met before a harvester can enter the State. These are:

Harvesters must not enter South Australia unless they have been -

**Cleaned thoroughly as follows -**

Remove any parts of the harvester which may hold and hide dirt and plant fragments; and

Thoroughly clean the harvester with a steam cleaner or pressure washer to ensure all soil and plant fragments are completely removed.

**AND, EITHER**

**Sterilised by dry heat as follows –**

Place the harvester in a suitable room, shed or container that can be heated up to the required temperature;

- i) Apply temperature probes to the machine, and measure the surface temperature and preferably some deeper parts of the machinery;
- ii) Heat up the room/shed until the probes indicate the required temperature has been reached and held for EITHER 1.5 hours at 45°C OR 2 hours at 40°C.

**OR**

iii) Certified that it has been located continuously for at least the preceding two weeks in either a State Free from Grape Phylloxera or a Phylloxera Exclusion Zone (PEZ).

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



## Best practice

Vinehealth Australia recommends:

- Growers and machinery contractors use the Naracoorte heat shed to sterilize machinery and equipment when being moved between the Limestone Coast and other regions in SA, and when moving machinery and equipment out of SA.
- Harvesters and other machinery and equipment used in vineyards are thoroughly cleaned of soil and plant material before leaving each vineyard within any grapegrowing region. The onus is on the grower to provide a suitable washdown area for this activity -
  - preferably hardstand at least 50m away from vines
  - high-pressure hose
  - adequate means for disposal of run-off water and waste material (ie not back onto vines).

## Naracoorte Heat Shed

Vinehealth Australia operates a heat shed in Naracoorte, at the Naracoorte Saleyards. The shed is large enough to fit a grape harvester on the back of a semi, or several small machines/pieces of equipment.

**To make a booking, please contact Sunbird Viticulture – Heat Shed Manager, on 0429 430 641.**

Machinery and equipment must be thoroughly cleaned of soil and plant material before entering the shed.

Temperature probes are attached inside the machinery/equipment to ensure a correct temperature is maintained for the correct amount of time – at least 45°C for two hours.

At the end of the treatment, the user is given a print out of the treatment, showing the disinfestation protocols achieved.

Petrol-powered machinery or equipment cannot be heat treated in this shed.

## Other ways of reducing risk

- Park the harvester in full sun for several hours when not in use (this is an informal heat treatment)
- Modify machinery to reduce possible places where soil or plant matter can get caught
- Schedule visits between vineyards to minimise crossing between regions; use dedicated machinery within regions wherever possible.

### Contact Vinehealth Australia for more information:

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