

# Can you tick these 10 boxes?

BEST PRACTICE FARM-GATE hygiene can stop the spread of pests and diseases, including phylloxera. Vinehealth Australia has put together a list of key hygiene activities that all grapegrowers should be able to tick off. These steps will ensure you do your bit to keep your own vines, as well as the industry, safe.

- I regularly review my links with interstate vineyards, wineries, contractors and suppliers. Are those businesses in a Phylloxera Infested Zone (PIZ) or Phylloxera Risk Zone (PRZ)? I understand the regulations and documentation required for the movement of grapes, must, unfiltered juice, marc (pre- or post-fermentation), machinery and equipment used in vineyards, diagnostic samples, soil, grapevine cuttings, rootlings, potted vines, within and between states.
- I provide training for all vineyard staff including contract and casual labour on hygiene protocols.
- I restrict access to my property with fences and gates.
- I use signs to advise restrictions of entry to my property.
- I require everyone to report on arrival at my property. I keep a visitor log, recording vineyard regions each visitor has visited in the past eight days and check whether there has been a visit to a vineyard in a Phylloxera Infested or Risk Zone in Victoria, New South Wales or Queensland.
- I do not allow unauthorised vehicles to drive within my vineyard and provide a vineyard vehicle for use if necessary. I provide parking for visitor vehicles away from vines on a hard pack surface.



## 60 SECONDS FOR SAFE SHOES

Recent studies have shown that a 60 second disinfection treatment is required to demonstrate 100% mortality across six key strains of phylloxera.

The findings underline the importance of carrying out footwear and small hand tool disinfection at the correct concentration and duration, without a rinse after, to ensure effectiveness of treatment.

For the current footwear and small hand tool protocol on which this work was based visit <http://www.vinehealth.com.au/media/Vinehealth-Footwear-and-Small-Hand-Tools-Disinfection-Protocol-White-A3.pdf>

- I regularly inspect my vines for anything unusual or different. I seek help to identify what the problem is.
  - I check machinery and equipment (including small hand tools and technical equipment) to ensure it's cleaned of all soil and plant material before it's used on my vineyard. I ensure it complies with state quarantine regulations for cleaning, sterilisation and proof of origin and is accompanied by required documentation. I provide a wash down facility to enable cleaning of machinery and equipment before it leaves my property.
  - I ensure all people who come onto my property disinfest their footwear upon entry and exit in accordance with the new Footwear and Small Hand Tool Disinfection Protocol. I ensure visitors and contractors wear clean clothes before starting work on my property.
  - I source my planting material from a reputable registered grapevine nursery.
- If you need help with setting up hygiene and biosecurity management practices on your property, talk to Vinehealth Australia on (08) 8273 0550, email [admin@vinehealth.com.au](mailto:admin@vinehealth.com.au) or visit [www.vinehealth.com.au](http://www.vinehealth.com.au)*