Attachment 1

DAFF Biosecurity utilises criteria to approve a particular class of **Quarantine Approved Premises (QAP).** These criteria set the requirements to maintain class approval and will be used to assess a QAP's compliance to the approved class or classes.

- **Class 1 Quarantine Approved Premises Criteria**

  - Class 1.1 Quarantine Approved Premises Criteria - premises approved for initial non-containerised machinery inspections, rural container inspections, external container inspections and the storage, inspection or treatment of incorrectly certified agricultural products from khapra beetle countries.

  - Class 1.2 Quarantine Approved Premises Criteria - premises utilised for the deconsolidation of sea and air cargo, inspection and treatment of goods, containers and Universal Loading Devices (ULDs).

  - Class 1.3 Quarantine Approved Premises Criteria - premises utilised for the deconsolidation of sea and air cargo, including personal and household effects. These premises are approved for containerised machinery inspections and the fumigation and cleaning of these goods when appropriate facilities are available.

- **Class 2 Quarantine Approved Premises Criteria**

- Quarantine Approved Premises Criteria Class 2.1 - premises utilised for the deconsolidation, handling, storage, inspection and treatment of non agricultural cargo.
- Quarantine Approved Premises Criteria Class 2.2 - premises utilised for the deconsolidation, storage and inspection of products that are subject to Quarantine, but are processed or packaged in such a way as to preclude the possibility of external contamination.
- Quarantine Approved Premises Criteria Class 2.3 - premises utilised for the receival, storage, inspection and treatment of bulk commodities such as fertiliser and stockfeed.
- Quarantine Approved Premises Criteria Class 2.5 - premises utilised for the receipt, storage, and inspection of commodities that have temperature controlled storage requirements, and for those that require cold temperature quarantine treatments.
- Quarantine Approved Premises Criteria Class 2.5.1 - premises utilised for the receival, storage, inspection and thawing of specified baitfish.

- Quarantine Approved Premises Criteria Class 2.5.2 - premises utilised to undertake temperature controlled storage and handling of imported pig meat.
- Quarantine Approved Premises Criteria Class 2.6 - Premises utilised for the handling, storage, internal examination and treatment of empty shipping containers.
- Quarantine Approved Premises Criteria Class 2.7- Premises utilised for the storage and handling of bulk imported grain commodities such as maize, wheat, barley and sorghum. Imported grains are quarantine goods where there is high risk of disease, which may spread to plants in the community.
- Quarantine Approved Premises Criteria Class 2.8 - Premises utilised for the temporary storage of refrigerated containers holding imported pig meat prior to movement to a class 2.5.2 premises (Quarantine Temperature Controlled Storage Facility—Pig Meat) or a pig meat processing premises operating under an DAFF Biosecurity compliance agreement.

- **Class 3 Quarantine Approved Premises Criteria**

  - Quarantine Approved Premises Criteria Class 3.0 - premises utilised for unpacking FCL containers and the storage, inspection and processing of goods. The types of commodities which may be processed at this establishment are hides for tanning, hunting trophies for taxidermy (tanneries),
  - Quarantine Approved Premises Criteria Class 3.1 - Premises utilised for the storage, handling and treatment/processing of bulk imported grain commodities such as maize, wheat, barley and sorghum. Imported grains are quarantine goods where there is high risk of disease which may spread to plants in the community.

- **Class 4 Quarantine Approved Premises Criteria**

  - Quarantine Approved Premises Criteria Class 4.1 - premises utilised for the heat treatment of quarantine goods and packaging material.

  - Quarantine Approved Premises Criteria Class 4.2 - premises utilised for gamma irradiation treatment of goods and packaging, as required by AQIS.

  - Quarantine Approved Premises Criteria Class 4.3 - Premises utilised for the cleaning of goods, containers and packaging, as required by AQIS, e.g. washing of cars.

  - Quarantine Approved Premises Criteria Class 4.4 - premises utilised for the performance of cleaning seeds, as required by AQIS.

  - Quarantine Approved Premises Criteria Class 4.5 - premises utilised for the treatment of ores, as required by AQIS.

  - Quarantine Approved Premises Criteria Class 4.6 - premises where the fumigation of goods, containers and packaging is undertaken.

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- **Class 5 Quarantine Approved Premises Criteria**

  Premises used for quarantine goods of low hazard where standard safe containment practice is adequate to address quarantine risk.

- Quarantine Approved Premises Criteria 5.1 for Quarantine Containment Level 1 (QC1) Facilities PDF [145kb]

- Quarantine Approved Premises Criteria 5.2 for Quarantine Containment Level 2 (QC2) Facilities PDF [196kb]

- Quarantine Approved Premises Criteria 5.3 for Quarantine Containment Level 3 (QC3) Facilities PDF [339kb]

- Quarantine Approved Premises Criteria 5.4 for Quarantine Containment Level 4 (QC4) Facilities PDF [236kb]

- **Class 6 Quarantine Approved Premises Criteria**

  - Quarantine Approved Premises Criteria Class 6.1 - applies to any standard plant house that is to be used for quarantine of nursery stock. Closed quarantine facilities include glasshouses, polyhouses, igloos and tunnel houses; etc (excludes screen houses).
  - Quarantine Approved Premises Criteria Class 6.2 - applies to any premises utilised solely for the performance of post entry quarantine of aquatic plants.
  - Quarantine Approved Premises Criteria Class 6.4 - applies to any open ground area that is to be used for the performance of post entry quarantine (PEQ) of bulbs approved by AQIS for growth in open ground sites.
  - Quarantine Approved Premises Criteria Class 6.6 - applies to open ground areas used for the performance of post entry quarantine growth of cereal seed lines imported from New Zealand.

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- **Class 7 Quarantine Approved Premises Criteria**

  - Quarantine Approved Premises Criteria Class 7.1 — Fresh Water and Marine Ornamental Fin Fish - existing criteria.
  - Quarantine Approved Premises Criteria Class 7.2 for Quarantine Insectary Containment (QIC) Level 2 Facilities -.
  - Quarantine Approved Premises Criteria Class 7.3 for Quarantine Insectary Containment (QIC) Level 3 Facilities –
  - Quarantine Approved Premises Criteria Class 7.4 for Quarantine Insectary Containment (QIC) Level 4 Facilities –
  - Quarantine Approved Premises Criteria Class 7.5 for Live Laboratory Rodents —Post arrival quarantine -.
  - Quarantine Approved Premises Criteria Class 7.6 for Live Laboratory Xenopus—Post arrival quarantine -.
  - Quarantine Approved Premises Criteria Class 7.7 for Live Laboratory Fish—Post arrival quarantine –
  - Quarantine Approved Premises Criteria Class 7.9 for Live Zoo Animals—Post arrival quarantine –

  Class 8 Quarantine Approved Premises Criteria

  - Quarantine Approved Premises Criteria Class 8.1 - premises utilised for the incineration of quarantine waste.

  - Quarantine Approved Premises Criteria Class 8.2 - premises utilised for the deep burial of quarantine waste.

  - Quarantine Approved Premises Criteria Class 8.3 -premises utilised for the autoclaving of quarantine waste.

- • Quarantine Approved Premises Criteria Class 8.4 - Disposal facilities for all other treatments for quarantine waste.