

- Biosecurity is crucial for the ongoing sustainability of our industry
- Decisions you make at the vineyard gate are crucial to protect your vineyard's biosecurity
- **Every person** who visits or works on the vineyard has a role in mitigating biosecurity risk
- ITS YOUR ASSET PROTECT IT! Adopting these guidelines makes you a biosecurity champion!
- Adopting these guidelines on your site will help to mitigate the risk of a biosecurity incursion
- Please contact biosecurity@nzwine.com with any questions or requests for assistance with briefing staff and contractors

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# PROMOTING VINEYARD BIOSECURITY AWARENESS AND CONTROLLED ACCESS TO THE VINES

BRIEFING VISITORS/PERSONNEL/CONTRACTORS ON BIOSECURITY RISK MANAGEMENT

**VINEYARD SURVEILLANCE: ASSESSING BIOSECURITY RISK** 

IMPLEMENT SITE GATE STANDARD OPERATING PROCEDURES: MACHINERY/VEHICLES

**IMPLEMENT SITE GATE STANDARD OPERATING PROCEDURES: BIOLOGICAL MATERIALS** 

STOCK IN VINEYARDS

WASH DOWN FACILITIES

**TOOL HYGIENE** 

AT HARVEST

IF YOU SEE ANYTHING UNUSUAL

CATCH IT. SNAP IT. REPORT IT.







# Promoting biosecurity awareness and controlled access to the vineyard

To promote biosecurity awareness and controlled access to the vineyard, you should:

- Clearly display biosecurity signage with site owner/manager contact information for authorising access at all entry points
- Display biosecurity risk awareness material prominently, such as:
  - The Vineyard Biosecurity Guidelines for Best Practice
  - Most Unwanted posters
  - Catch it, Snap it, Report it Call the Biosecurity New Zealand pest and disease hotline 0800 80 99 66
  - The Pest and Disease Identification Guide
- Ensure contractors and staff are trained, engaged and know expectations
- Ensure non-essential vehicles are left in designated parking areas
- Ensure all visitors sign in and are briefed (biosecurity, health and safety) on arrival
- Understand the biosecurity risks from offshore, your local region and goods and services coming in the vineyard gate
- Uncontrolled or little used access points should be locked

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### Advise visitors/personnel of key vineyard operational areas such as:

- Parking and sign-in points
- Cleaning and wash-down facilities
- Sanitation areas for equipment and personnel (clothing, footwear)

### **Ensure all visitors/personnel:**

- Understand and observe biosecurity risk mitigation procedures
- Take only necessary equipment and personal items into the vineyard
- Check that their clothing and footwear is free of soil/mud and plant material prior to entering and exiting the vineyard
- Where possible use site vehicles for transporting people and equipment around the vineyard



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- Vines and vegetation are frequently inspected for pests and diseases and results are recorded even when nothing is found
- Staff, contractors and crop scouts are trained and familiar with current crop pests and diseases and they know when they spot something unusual
- Staff, contractors and crop scouts are familiar with the wine industry's Most Unwanted and the Vineyard Biosecurity Guidelines for Best Practice and The Pest and Disease Identification Guide
- Staff, contractors and crop scouts know how and where to report suspected exotic pests (Biosecurity New Zealand pest and disease hotline 0800 80 99 66)
- Pest and disease management plans are developed for the vineyard
- Where appropriate, work collaboratively with product representatives, industry representatives, neighbours, government agencies, councils and pest control groups to reduce the spread of unwanted pests and diseases
- Monitor buildings, structures and other likely spaces or habitat for unwanted pests and diseases



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# Implement site gate standard operating procedures: Machinery/Vehicles

Where possible vehicle movements are limited to regular routes and roads throughout the vineyard. Only essential vehicles should access the vineyard including vineyard headlands.

### **Shared or contracted machinery**

- Ask and record when and where the machinery was last used
- Look for evidence of cleaning or direct to appropriate cleaning facility
- Inspect highest risk vehicles and machinery (e.g. mulchers, mowers, root rippers, mechanical strippers, harvesters, etc)
- Pay it forward once work has been completed:
  - Clean and inspect high risk items for visible soil or plant material and clean as appropriate
  - Dispose of any plant material or soil appropriately

### **New Machinery**

- Seek assurance from your suppliers that new machinery is clean and has been treated if sourced from overseas
- Inspect equipment on arrival, preferably in an enclosed space making sure to check crevices, cracks and packing materials





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# IMPLEMENT SITE GATE STANDARD OPERATING PROCEDURES: MACHINERY/VEHICLES

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# Implement site gate standard operating procedures: Biological materials

### Plants and other biological material

- Ensure all new vines are certified to the New Zealand Winegrowers Grafted Grapevine Standard
- Remove any amenity plantings that are showing signs of disease
- All products, supplies and vineyard inputs are traceable and records are kept
- Record when and where all biological material (grape marc, compost, hay, manure, mussel shell etc) is sourced from, where it is being applied and whether it is being moved on to a subsequent site
- Nothing is stored on site that might compromise vineyard biosecurity eg. old vines that have been removed due to grapevine truck disease or other harvested fruit.
- Refuse entry of materials if concerned about biosecurity risk



New Zealand Winegrowers recommends using vines accredited to the Grafted Grapevine Standard





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# Implement site gate standard operating procedures: Stock Management

- Make sure you know where any stock have come from and if there are any associated biosecurity risks
- Minimise biosecurity risks when sourcing and disposing of stock: inspect for signs of pests, disease and weeds such as Chilean needle grass, footrot and TB
- · Quarantine and/or drench if appropriate
- Check with the regulating authorities for any controls including any regional specific threats
- Consider introducing a managed grazing plan including restrictions and/or stand down periods when stock come into contact with spray residue
- Refuse entry of stock if concerned about biosecurity risk

#### Wild & Feral Animals

- Like other animals that are brought onto the vineyard, wild or feral animals can also carry unwanted weed seeds onto the site and can create other risks or hazards
- Monitor, cull and control the movement of feral animals such as rabbits, rodents, wild pigs etc
- Make sure all buildings are in good repair to ensure that there is no potential source of food or shelter for them



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- All sites should have appropriate cleaning/wash down facilities and staff trained to use them. What's appropriate will vary depending on scale
- Cleaning/wash down facilities should be:
  - Vehicle accessible (prior to entry to the headlands and vines)
  - Separate enough from vines that runoff or splash does not contaminate them
  - Situated on a non-porous material so run off can be appropriately disposed of (a concrete pad is ideal)
- All cleaning/wash down facilities should have:
  - A high pressure hose capable of dislodging caked mud and plant debris from vehicles and equipment
  - Facilities and appropriate material for cleaning and sanitising footwear such as a foot scraper brush and antifungal spray or foot bath
  - Separate bins for disposing and recycling of cleaning products

- Thoroughness is critical and coverage is key. When cleaning vehicles pay particular attention to:
  - Tyres ensure no soil or plant material is trapped in the tread
  - Wheel arches ensuring caked on mud is removed
  - The tray and other areas where soil or plant material can collect
  - Use scrubbing brushes/hot water and detergent
- Ideally facilities should have an industrial steam cleaner and compressed air available
- ALL run off from cleaning/sanitising should be collected in a separate sump. The sump should be inspected and cleaned regularly.



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- Ideally all tools should be assigned exclusively to a property or vineyard
- Contract labour bringing and using their own tools onto the vineyard should sanitise tools prior to entering the vineyard
- If working in a vineyard where any disease is present ALWAYS move from the LEAST DISEASED AREA to the MOST DISEASED AREA
- Known areas that are affected by disease and any other suspect vines should be tagged and identified so tools can be thoroughly cleaned and sanitised after tending
- Before moving from one block or vineyard to another, clean and sharpen tools to remove plant residue and soil
- When cleaning tools, scour and use soapy water, cloths, and brushes
- Where spores and viruses are an issue, sanitise tools with anti-microbial solutions, bleach or ethanol
- Regularly wash any cleaning equipment used to clean/ sanitise tools



risk management

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# **TOOL HYGIENE**

AT HARVEST







Harvest is the time of maximum activity at many sites and the time when biosecurity risk management activities should be at their most stringent. Harvest is also the time people are most pressed to complete work activities in a timely manner and where there is potential to cut corners with biosecurity risk management. Hence at harvest, in addition to other measures set out in these guidelines New Zealand Winegrowers recommend the following measures:

- Make sure all machinery, tools and equipment are thoroughly cleaned between vineyard sites
- All vineyards should have a clearly defined zone for parking, loading and unloading that is separate from the harvest area
- Limit people and vehicle movement into the harvest area between the rows
- Record all entries of people and machinery into the vineyard area
- Harvest bins
  - Clear all plant material and sanitise bins before use
  - Minimise plant debris and soil entering or adhering to bins during harvest
  - Remove all obvious plant material prior to transport to the winery





# AT HARVEST