



NSW SHELLFISH PROGRAM

WHAT'S HAPPENING IN THE BACKGROUND.

07 August 2019

NSW SHELLFISH PROGRAM HISTORY

- Setup in response to oyster related illness outbreaks in the 1970s – 1990s.
- Significant reduction in number and magnitude of outbreaks since implementation early 2000s.
- Program meets accepted international practice – export market access
- Initial focus was on risk management, has now moved to risk reduction.
- Also looking at red tape reduction opportunities (minimum effective regulation).
- Ideas or local issues – discuss with local program → submit to NSW Shellfish Committee (email: food.nswsp@dpi.nsw.gov.au)

NSWSP – DAY TO DAY ACTIVITIES

Realtime Risk Management (24/7)

- Daily review of harvest area status against rainfall, liaise with local shellfish programs and implement closures where management plan breached.
- Review of laboratory results; open/close harvest areas.
- Monitor sampling compliance, close areas that are non-compliant.
- Respond to other incidents (sewage spills, biotoxin events) – harvest area closure, public health alerts.
- 2018/19
 - 773 Opening/Closures
 - 101 pollution incidents
 - 8877 laboratory results

NSWSP – ANNUAL ACTIVITIES

On-going Risk Assessment

- Annual update of shoreline survey (28 per annum)
- Annual Review Report (76 per annum) - Review of laboratory results; long term datasets against classification criteria.
- Respond to industry requests – upgrades, zone boundary changes, new harvest areas.
- Run AGM process – reappoint ~200 committee members, review of expenditure from trust accounts.

Annual DAWR Export Audit

NSW DPI DRONE PROGRAM

- Cost effective (time and equipment).
- Footage is time/date and location (GPS) stamped.
- Licensed pilots operating under an Australian Civil Aviation Safety Authority approved certificate of operation.
- Cannot fly near airports, in rain or high wind.



Food
Authority

DRONE SURVEY PROGRAM



DRONE SURVEY PROGRAM



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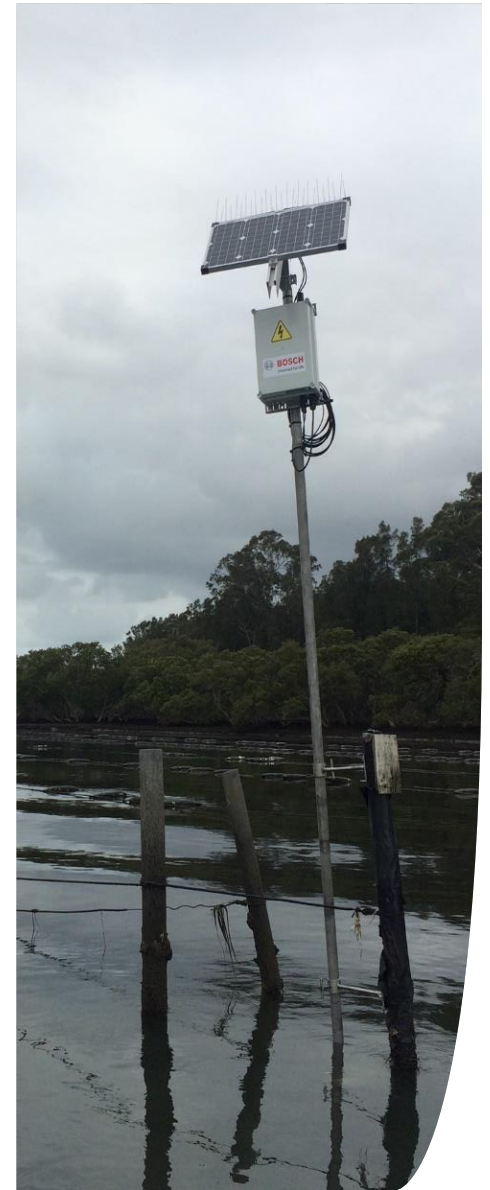
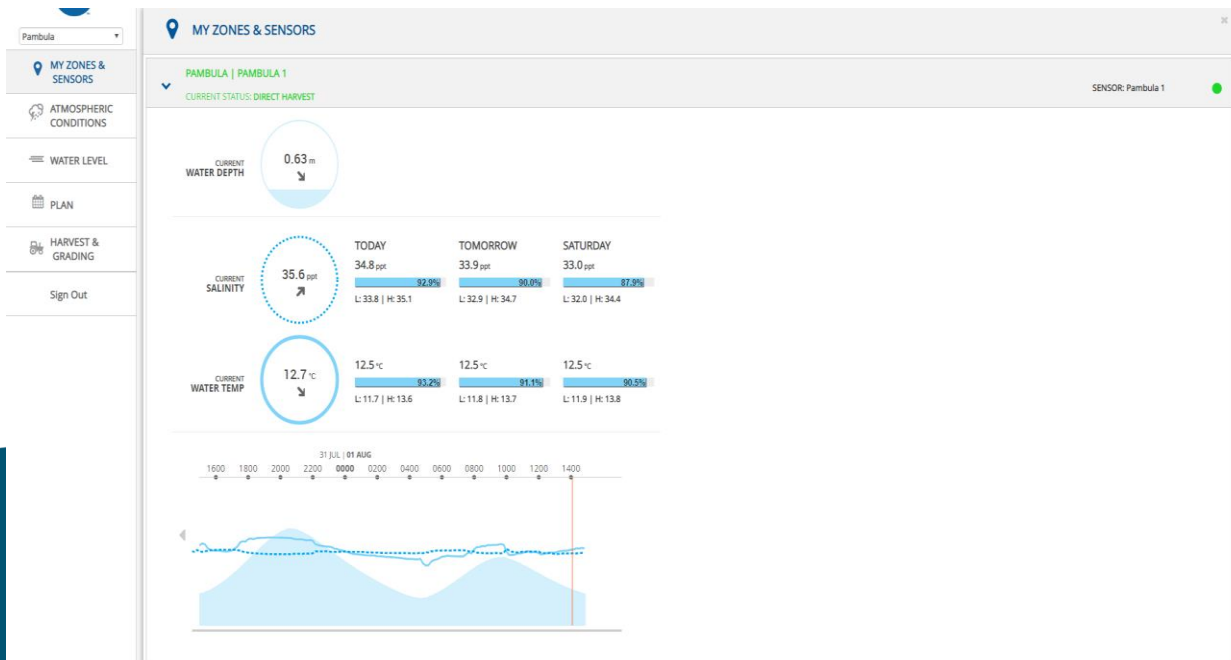


FOOD AGILITY CRC PROJECT

REALTIME ENVIRONMENTAL MONITORING AND PCR BASED TESTING

Real-time environmental monitoring

- Information to assist farmers make stock management decisions.
- Information to assist in refinement of harvest area management plans.



FOOD AGILITY CRC PROJECT

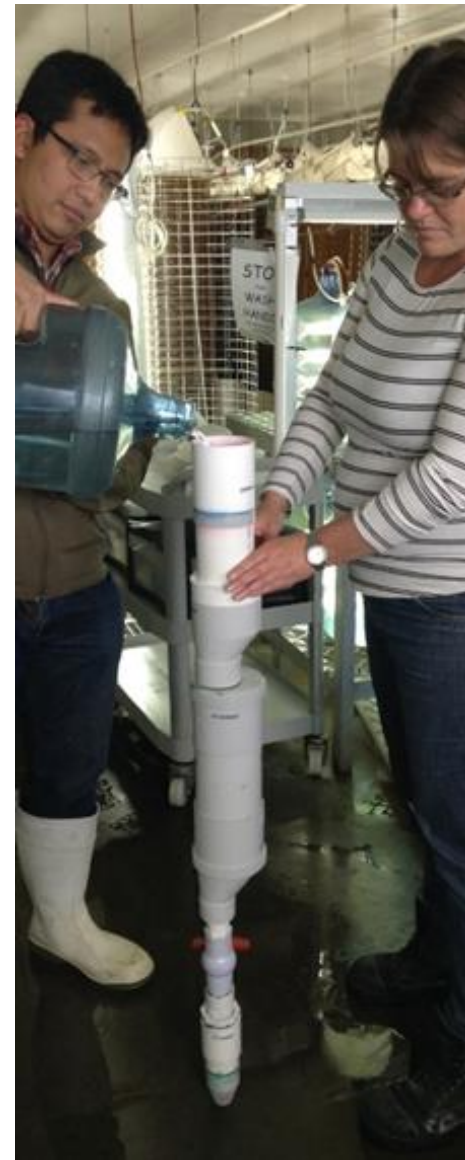
REALTIME ENVIRONMENTAL MONITORING AND PCR BASED TESTING

PCR Based Testing

- PCR = polymerase chain reaction (detects DNA – highly specific)
- Fast turn around time (hours versus days for laboratory based testing).
- Tests still under development.

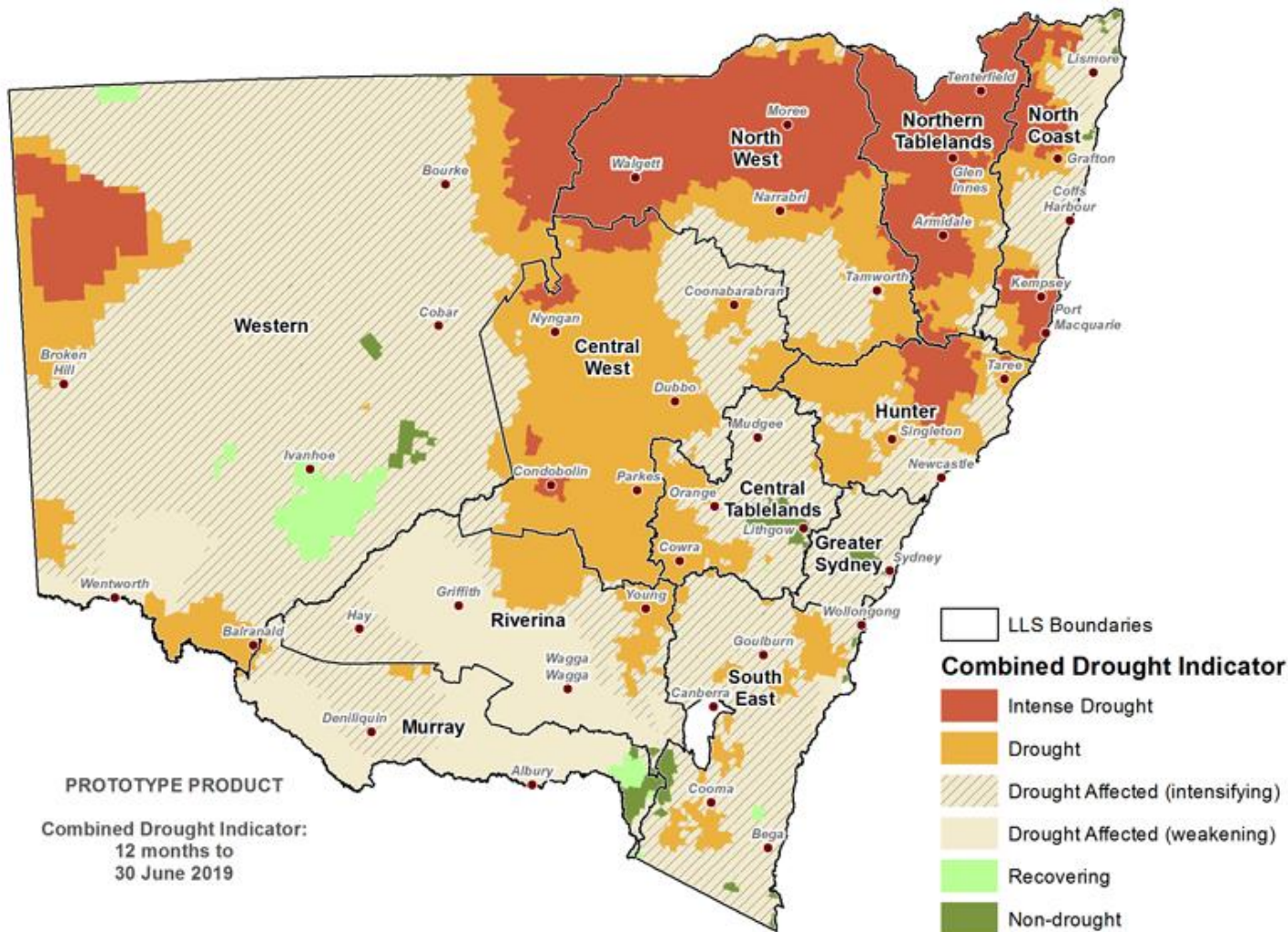
Proof of concept → Validation → Regulatory approval

Still 5+ years away.



CURRENT DROUGHT CONDITIONS

97.6% OF NSW IN DROUGHT (30 JUNE 2019)



NEW INITIATIVES – RELAY POLICY

- New Relay Policy Implemented in September 2018
- Reductions in withholding periods in some circumstances.

Source HA	Previous Withholding Period	Current Withholding Period
Closed due to rainfall – Biotoxin testing current.	60 days	14 days
Closed due to sewage spill – Biotoxin testing current.	60 days	21 days
Closed due to high Faecal coliform or <i>E.coli</i> – Biotoxin testing current.	60 days	14 days

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NEW INITIATIVES – HARVEST AND HOLD

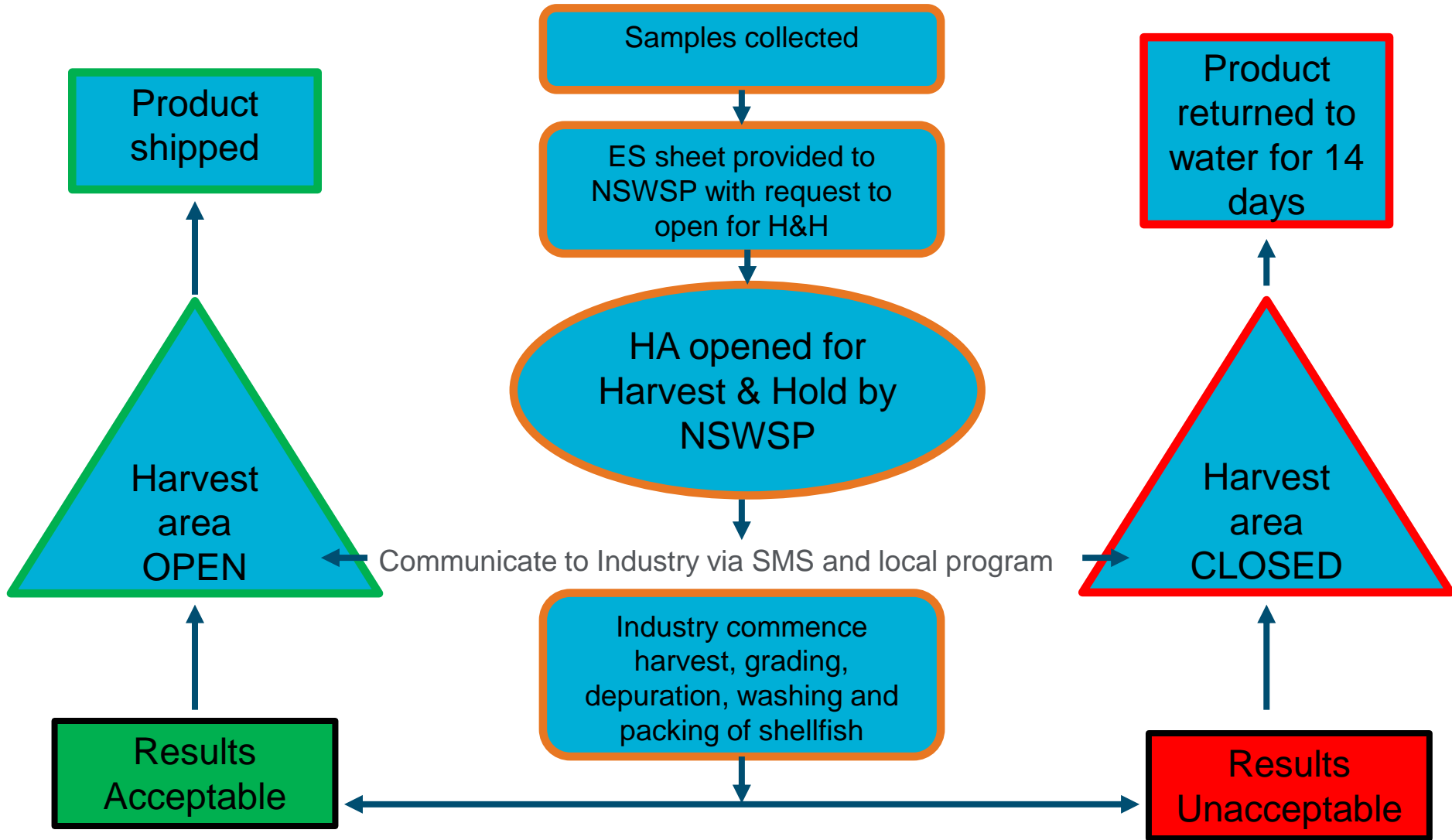
The Harvest & Hold Scheme was developed to allow shellfish farmers to harvest product in the period between sample collection for an opening and reporting of results.

To use Harvest and Hold you must:

1. Attend Harvest & Hold training workshop
2. Complete & pass the Harvest & Hold assessment
3. Apply for and obtain a Harvest & Hold permission on your licence
4. **Received notification that the area is OPEN for Harvest and Hold.**

Harvest & Hold Scheme is available on the NSW Food Authority website.

HARVEST & HOLD FLOWCHART



DEPURATION AND WET STORAGE

- Noted a decrease in the number of operational depuration plants.
- Depuration plants may also be approved for wet storage (need to add this to your Food Authority licence).
- Potential operational benefits – particularly during extended wet weather.

Classification	Water Opening Criteria (Faecal coliforms).	Shellfish Opening Criteria (<i>E.coli</i>)
Approved – direct harvest	14 /100ml	2.3 /g
Restricted – harvest and depuration	70 /100ml	46 /g



THANK YOU

QUESTIONS?

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