

Oyster Biosecurity Planning Guidance Checklist

PROTECT YOUR OYSTERS FROM PESTS AND DISEASES



Know your risks! A **BIOSECURITY PLAN**, when followed, will help you manage your biosecurity risks. This oyster **biosecurity checklist** represents a guide to best practice to protect your business from the introduction and spread of pests and disease.

To aide in developing your oyster biosecurity plan, tick the practices you currently do and strike out those that don't apply to your current situation, noting it is recommended to review your plan whenever your biosecurity risks change.

For more information and a biosecurity plan template, refer to the Aquatic Biosecurity Resilient Aquaculture webpage www.dpi.nsw.gov.au/resilientaquaculture

BUSINESS OVERVIEW

Oyster species farmed

Which species?

- Sydney rock oyster
- Pacific oyster Diploid Triploid
- Akoya pearl oyster
- Native flat oyster

How are they cultivated:

- Using wild caught spat and caught grow out stock?
- Using hatchery produced spat?
- Using hatchery produced disease resistant spat?
- In a nursery/upweller (land based)
- In a nursery/upweller (lease based)

Markets for farmed species

Do you sell the oysters:

- Live for human consumption?
- Processed for human consumption?
- Direct to retail/restaurants/food markets?
- At farm gate or online web sales?
- To a processor?
- For pearls?
- To other oyster permit holders?

How and where do you farm?

Type of farm

- Estuarine lease area cultivation
- Land based nursery
- A Hatchery
- Includes a land-side shed
- Includes a processing facility

Do you have:

- A map of any lease areas and land based facilities?
- A sketch of any land based facilities, indicating any workstations and the type of work done in the area?
- Details of water use and storage throughout the property showing intake and discharge points?
- A sketch of any quarantine, holding or nursery facilities?

Plan completed by:

Plan date:

Business details

Company and Trading Name

Physical address

Aquaculture permit(s) details (class & type)

Lease number(s)

Permit holders/company contact details

Name:

Phone:

Email:

Manager (if applicable)

Name:

Phone:

Email:

Veterinarian/Consultant (if applicable)

Name:

Phone:

Email:

RISK ANALYSIS

1. HAZARDS

Oyster diseases & pest risks

Can the species farmed carry or be affected by:

- QX Disease
- Pacific Oyster Mortality Syndrome (POMS)?
- Winter Mortality
- Caulerpa (marine alga)
- European green shore crab
- Other (list here)

Are the diseases & pests:

- Known to be already present where you farm?
- Likely to cause adverse consequences? i.e. mortality rate, unmarketable product.
- Notifiable as per the *Biosecurity Act 2015*?

2. RISK ASSESSMENT

Use a risk assessment template to estimate and record the following (attach to your plan):

Transmission

Consider the following entry and exposure risks and use this information in the risk assessment template:

- How does it transmit? i.e. through water, directly transmissible between oysters, by people (viable on skin, clothing, footwear)
- Is it seasonal?
- What is the impact on the farm, industry, environment? i.e. is there a high risk of infection, can it be contained or eliminated, does infected stock need to be destroyed?

Movement risks *

Do you:

- Move equipment (within and/or between leases/estuaries)?
- Allow equipment from other areas onto your site? i.e. used trays, baskets, vessels?
- Move stock within and between leases/estuaries?
- Import oysters from interstate hatcheries?

3. RISK MITIGATION

Reduce the risk & impact

Do you have / can you implement:

- Separate quarantine facilities/areas?
- Separate area for decontaminating equipment?
- Standard operating procedures (SOPs) for business as usual and in the event of a disease?
- Training for staff on pest and disease identification?
- Reporting for suspected pest or diseases?
- Record keeping i.e. mortalities, water quality?
- Visitor access restrictions to your work area?
- Nominated people to ensure a biosecurity plan is followed?

* Current QX and POMS Biosecurity Zones, QX (Port Stephens) and POMS Control Orders apply under the NSW Biosecurity Regulation 2017

CONSIDER ALL USERS OF THE PLAN

- Do your staff know the risks, their responsibilities?
- Do your staff know when and how to report mortalities and suspected aquatic diseases?
- Is information easily accessible by supporting agencies when required?
- Can visitors understand how to minimise biosecurity hazards?

MY TOP 3 BIOSECURITY PRIORITIES TO WORK ON ARE:

1.

2.

3.

Plans should be reviewed at least every 12 months.

Next plan review date:

Unusual disease symptoms or unexpected deaths must be immediately reported to the EAD hotline or your aquatic veterinarian



More information

For more information on Biosecurity Management Planning or Oyster Health, go to:

www.dpi.nsw.gov.au/resilientaquaculture

or email:

aquatic.biosecurity@dpi.nsw.gov.au

