

Tips for the harvest and supply of food-safe seafood

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SafeFish - Seafood Safety and Market Access Program

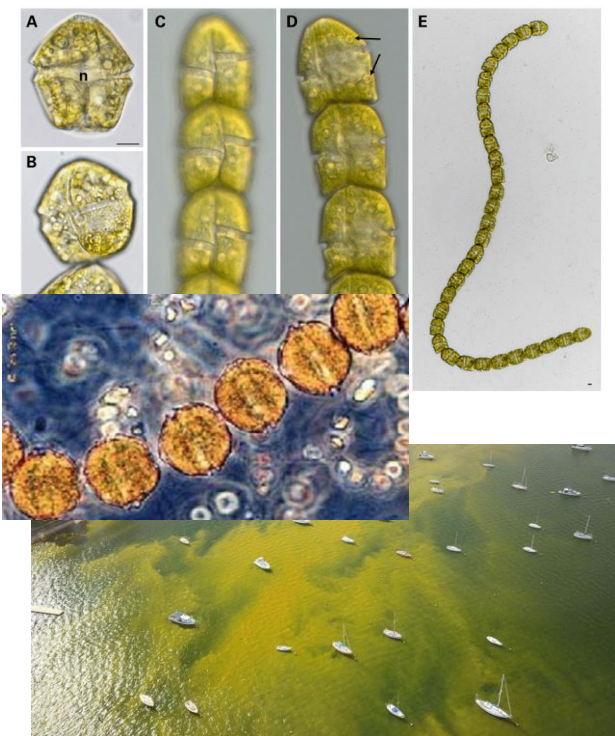
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Contaminants: marine biotoxins & heavy metals

Microbiological hazards: bacteria, viruses, parasites

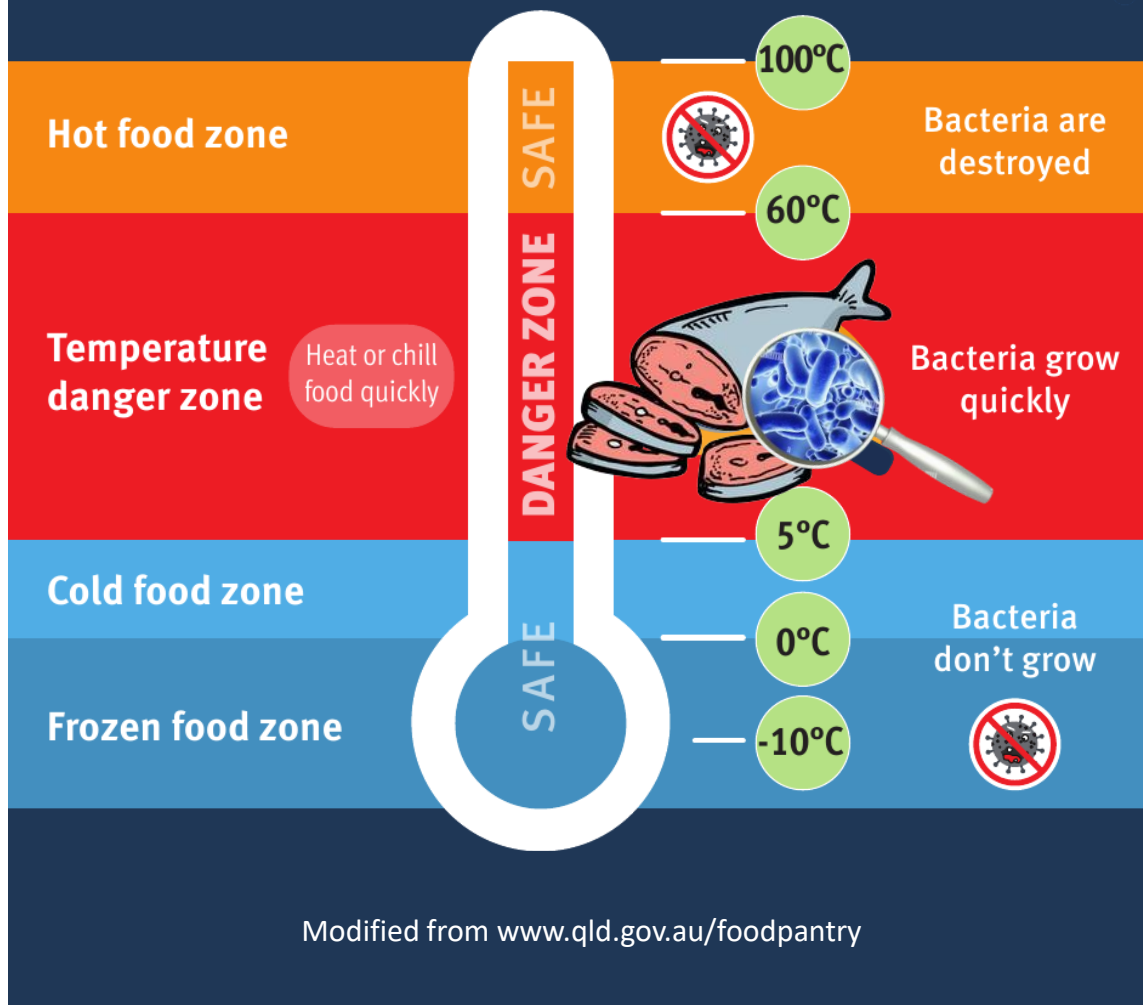


Bioaccumulation of:
Paralytic & diarrhetic
shellfish toxins
Ciguatoxins or mercury



Examples include:
Vibrios
Histamine poisoning
Norovirus
E. coli

Keep food out of the DANGER ZONE



Microbiological contaminants: keep it cool

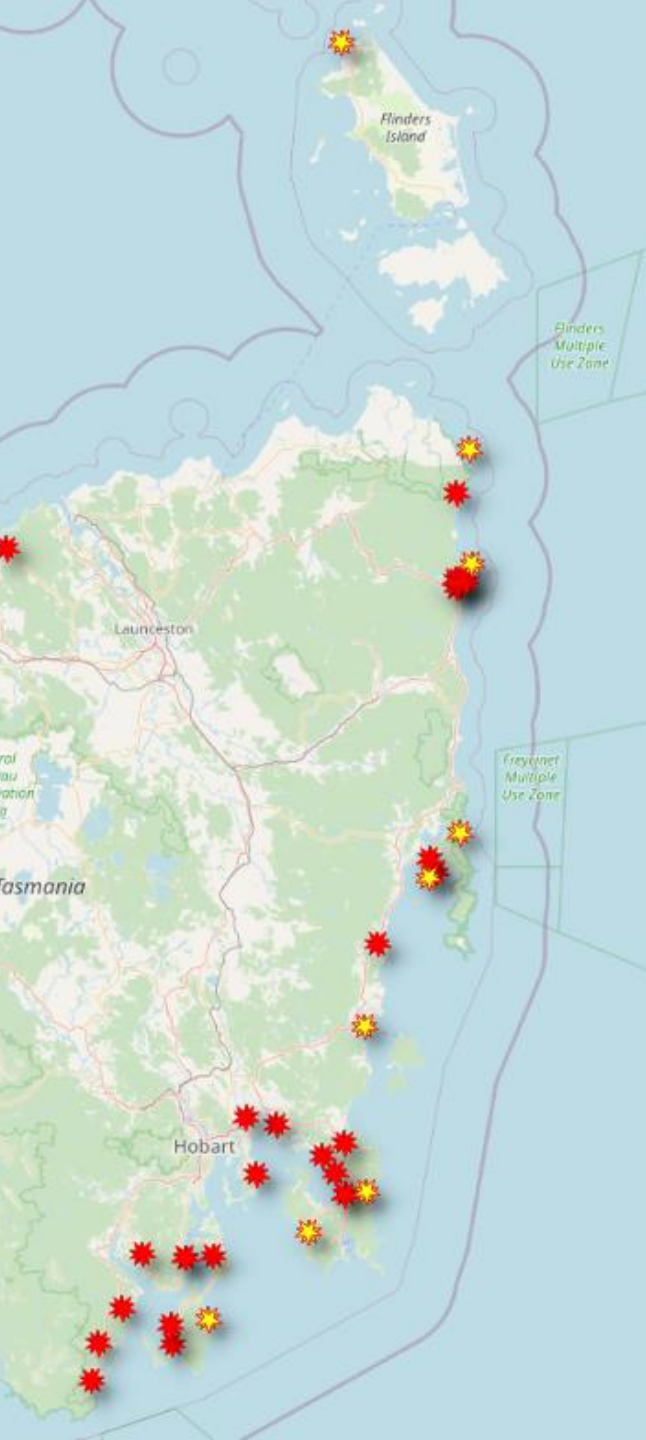
- Keep it nice, put it on ice!
- Practice good hygiene when processing
- Cooking destroys bacteria
- **Water quality = shellfish quality**
do not collect shellfish near marinas, stormwater outfalls, areas with septic tanks, or recent heavy rain
- Quality control: seafood in shops and restaurants is safe to eat

Biotoxins & mercury

- Well established phytoplankton & biotoxin monitoring program
- Public warnings (Health Department)



- Mercury – limit consumption of gamefish to 1 serve per week



Take home messages



- There are key things that we can do to ensure peak quality seafood – to keep it nice, put it on ice!
- Biotoxin monitoring programs are well established & public health warnings available for recreational fishers.
- Seafood in shops and restaurants is safe to eat.
- You can find further information, such as fact sheets & technical reports on the SafeFish website: www.safefish.com.au



Thank you