

The Department of Health is responsible for issuing advice on eating seafood safely, including wild shellfish health alerts when toxic algal blooms are occurring.

If in doubt, check the Department of Health website.

Wild shellfish health alerts:

www.health.tas.gov.au/news/health-alerts/wild-shellfish-health-alerts

Standard warnings on collecting and eating wild shellfish:

www.health.tas.gov.au/health-topics/food-safety/food-safety-consumers/wild-shellfish

Derwent Estuary fish limits:

www.health.tas.gov.au/news/health-alerts/derwent-estuary-fish-limits

Recreationally Harvested Wild Shellfish

There is always some risk to your health from eating wild shellfish that you have collected. Do not take shellfish from:

- near marinas or other places where boats discharge waste
- near sewage, industrial or stormwater outfalls
- in areas near septic tanks
- in places affected by recent heavy rain
- from the Derwent and Tamar Estuaries
- from places affected by toxic algal blooms.

Derwent or Tamar Estuaries

Shellfish collected in Hobart's Derwent Estuary and Launceston's Tamar Estuary are always unsafe to eat because the shellfish concentrate the heavy metals present in these waters.



Toxic Algal Blooms and Biotoxins

There is an extra risk to your health when there is a toxic algal bloom (also known as harmful algal blooms).

Shellfish eaten from an area affected by a harmful algal bloom can cause serious illness.

Oysters, mussels, clams, pipis, cockles, wedge shells, abalone, scallop roes and the intestines and livers of rock lobster can be affected by toxins.

The Department of Health issues Wild Shellfish Health Alerts when algal blooms are present.

Check for current wild shellfish health alerts at

www.health.tas.gov.au/news/health-alerts/wild-shellfish-alerts

Eating Seafood Safely

'Do Not Eat Wild Shellfish' warning signs are displayed at popular boat ramps and jetties along Tasmania's north east, east and south east coastlines when algal blooms are present.

Read the Department of Health's warning about toxic algal blooms and shellfish poisoning, including symptoms of shellfish poisoning:

www.health.tas.gov.au/health-topics/food-safety/food-safety-consumers/wild-shellfish

If you experience paralytic shellfish poisoning symptoms after eating wild shellfish, go to your nearest emergency department or call 000.



Scalefish

Derwent Estuary

Heavy metal contamination in the Derwent Estuary affects the type and amount of seafood caught in the area that you should eat.

- Do not eat Bream from the Derwent Estuary
- Limit consumption of flathead and other fish from the Derwent Estuary to:
 - o no more than twice a week, or
 - o no more than once a week for pregnant and breastfeeding women and women planning to become pregnant or children aged six years and younger.



- If you eat fish from the Derwent, it is best to avoid eating fish from other sources in the same week.

More information at derwentestuary.org.au/fishing-and-seafood-safety

Other areas

For areas outside the Derwent Estuary, fish can be eaten as part of a balanced diet in line with Food Standards Australia New Zealand advice - see www.foodstandards.gov.au/consumer/chemicals/mercury.

The oceans are home to a range of invasive marine species, some with the potential to cause significant damage to Tasmania's unique marine environment.

Understanding the status and distribution of both introduced and exotic species helps us plan biosecurity measures to prevent further spread and recognise when new incursions occur.

How You Can Help

1. Report it

Everybody has a role to play in protecting Tasmania's marine environment from new and harmful pests. So, if you see something unusual, report it!

Species we want to keep out of Tasmania

The following species aren't currently found in Tasmania, and it is a high priority to keep them out of our waters. So, if you spot them, report them immediately.



Chinese Mitten Crab



Black-striped false mussel



New Zealand green-lipped mussel



Harris' mud crab

How to report invasive species

Report sightings of invasive species to Biosecurity Tasmania.

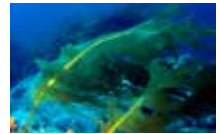
Invasivespecies@nre.tas.gov.au
(03) 6165 3777

Species we want to limit the spread of

The species below already occur in some parts of Tasmania, but we want to reduce their spread to other areas.



Northern Pacific seastar



Japanese kelp



European green crab



Soft-shelled clam



Pacific oyster

2. Don't spread it

Pests, such as New Zealand green-lipped mussel, can be spread by boats, bait, dive gear and fishing gear. Some pests can live for days on boats, on hulls, in bilge water or on your gear.

Do your part:

- Don't move water, fish, or fish parts (including shells, offal or bait) between locations.
- **CHECK, CLEAN, DRAIN AND DRY all boating, fishing and diving gear after every trip.**

Marine Diseases

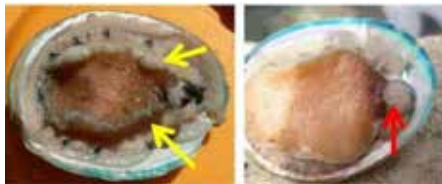
Tasmania's unique marine ecosystems are at risk from the introduction and spread of water-borne diseases. Some of these diseases can have serious impacts on our native wildlife, as well as species that are important to recreational and commercial fishing and aquaculture.

Understanding the status and distribution of both introduced and exotic marine diseases helps us plan biosecurity measures to prevent further spread and recognise when new outbreaks occur.

Report Abalone Viral Ganglioneuritis (AVG)

Abalone viral ganglioneuritis (AVG) is a viral disease that affects the nervous system of abalone, resulting in weakness and death.

If you see any number of sick or dying abalone, report it to the **Emergency Animal Disease Hotline** on **1800 675 888**. Do not collect samples unless directed to by Biosecurity Tasmania.



*Abalone with AVG might have curling of the foot (yellow arrows) or a swollen mouth (red arrow).
Source: Department of Agriculture.*

Outbreaks of AVG can be devastating to abalone populations. By reporting signs of AVG, you can help Biosecurity

Tasmania reduce the impact of any potential outbreaks.

AVG only affects abalone species and there are no human health risks from handling or eating abalone infected with AVG.

Prevent the Spread of Marine Diseases

You can help prevent the spread of marine diseases like AVG by:

- washing down boats, fishing and dive gear when moving between areas
- if you catch your own bait, sourcing it from the same area where you fish.

Fish Kills

Occasionally you may come across one or more dead fish. If there are many dead fish, please contact the **EPA's Incident Response Hotline** on **1800 005 171** and **Emergency Animal Disease Hotline** on **1800 675 888**.



The following species are protected and must not be taken for any reason:

Elephant snail



Limpet



Handfish



Threefin blenny

Pipehorse



Pipefish

Seadragon

Maugean skate



Seahorse



Great white shark

Basking, grey nurse, megamouth and whale sharks are also protected.

If you encounter or accidentally catch a protected species, you must return the animal to where you found it regardless of whether it is alive or dead. Aboriginal fishers may take and possess limpets and elephant snails.

Threatened Species

A number of threatened marine species are protected under the *Threatened Species Protection Act 1995*. Many of these are also protected nationally under the *Environment Protection and Biodiversity Conservation Act 1999*.

A full list can be found at nre.tas.gov.au/conservation/threatened-species-and-communities.

Threatened species cannot be taken without a permit for any reason. If you encounter or accidentally catch a threatened species whilst fishing, return it to the water with as little damage as possible. Please report any sightings of threatened species to the Natural Values Atlas (www.naturalvaluesatlas.tas.gov.au).

If it is injured or entangled in fishing gear, please contact the Marine Conservation Program on **0427 942 537**.

Maugean Skate Alert

Although previously known to Bathurst Harbour, the Maugean skate is only found in Macquarie Harbour and its numbers are dangerously low. It is clearly identifiable by the elongated shape of the snout. Recreational gillnetting has been prohibited in Macquarie Harbour to protect the skate as it is especially vulnerable to being caught in gillnets. All skates must be returned to the water as soon as possible without harm.



Institute for Marine and Antarctic Studies

Tasmanian Wild Fisheries Assessments

IMAS fisheries research now has a digital home, with the launch of a new website reporting the health of Tasmania's fish stocks and the research used to underpin fisheries management decisions. Head to tasfisheriesresearch.org

Tassie Fish Frame Collection Program



IMAS is asking recreational anglers to donate the frames (head, skeleton and guts) of legal-size Yellowtail Kingfish, King George Whiting, Pink Snapper and Striped Trumpeter. Our researchers will use the frames to collect important information on the age, growth and reproduction of these species in Tasmanian waters.

Details: bit.ly/fish-frame

Have you caught a tagged fish?

IMAS has tagging programs underway for abalone, rock lobster, flathead, trumpeter, banded morwong and shark. Please record the tag number, fish species, size and sex (for lobsters), and date and location of catch.

In addition, every reported **sand flathead** and **rock lobster** tag goes

into our regular Tag Lottery draw for the chance to win some great prizes throughout the year.



Report your tagged catch to **0409 277 140** or email fish.tag@utas.edu.au

Redmap



Spot, log and map sightings of marine species that are uncommon in Tasmanian seas at redmap.org.au

Study Science of Fishing at IMAS

Science of Fishing is for everyone.

From people wanting to develop their skills and knowledge in fishing, to those looking to enhance their recreational fishing experience, to those looking to contribute to a sustainable fishery.

After completing Science of Fishing you will be able to identify a range of Australian fish species, describe their characteristics and understand their behaviour within the marine environment.

Improve your fishing experience and gain a greater understanding of how to fish safely and responsibly for the future.

Visit utas.edu.au/study/sustainable-living to enroll or contact us at IMAS.Science.of.Fishing@utas.edu.au for more information.