

SHELLFISH

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:

- where boats discharge;
- marinas;
- near sewerage, industrial or stormwater outfalls;
- near septic tanks;
- places affected by heavy rainfall; or
- the Derwent and Tamar Estuaries.

Tasmania is periodically affected by algal blooms. 'Do Not Eat Wild Shellfish' warning signs are displayed at popular boat ramps and jetties along Tasmania's northeast, east and southeast coastlines when algal blooms are present.

Follow any Public Health Alerts about collecting and eating wild shellfish at health.tas.gov.au/news/health-alerts/wild-shellfish-health-alerts or phone the Department of Health hotline on 1800 671 738.



Derwent or Tamar Estuaries

Do not consume shellfish from the Derwent or Tamar Estuaries including Ralphs Bay as they contain high levels of heavy metals – see

derwentestuary.org.au/fishing-and-seafood-safety.



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.
- The Director of Public Health advises people not to eat bream caught in the Derwent Estuary and Browns River.
- Limit meals of Derwent caught scalefish to no more than two per week or one meal per week for pregnant and breastfeeding women, women planning to become pregnant and children aged 6 years and younger.
- 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 [foodstandards.gov.au/consumer/chemicals/mercury/pages/default.aspx](https://www.foodstandards.gov.au/consumer/chemicals/mercury/pages/default.aspx).



Do not eat bream from the Derwent



Derwent-caught scalefish: not more than two meals per week

BIOTOXIN INFORMATION

Toxic Algal Blooms

Some species of naturally occurring algae that produce toxins have been present in eastern and southern Tasmanian waters over the past few years.

These algae can produce **paralytic shellfish toxins** (PSTs) that accumulate in shellfish feeding on the algae. Humans can ingest these toxins when eating shellfish such as oysters, mussels, scallops and clams.

Abalone, scallop roes and the intestines and livers of rock lobster can also be affected when toxic algal blooms are present.

Rock Lobster Fishery

Rock lobster feed on shellfish and can become contaminated with PSTs. Toxins build up in specific organs (rarely in the flesh) and can be dangerous to humans when eaten. When biotoxin levels are above the prescribed minimum limit, Public Health alerts may advise against taking and eating fish or the affected zones may be closed to fishing.

Stay Informed

Web:

fishing.tas.gov.au/biotoxin-events

Facebook:

facebook.com/FisheriesTasmania

Public health information on collecting and eating wild shellfish:

health.tas.gov.au/health-topics/environmental-health