

BIVALVE SHELLFISH

FOOD SAFETY REQUIREMENTS

A NSW Food Authority licence is required to harvest and sell bivalve shellfish for human consumption.

Bivalve shellfish are filter feeders that concentrate contaminants and natural toxins, making it a high-risk food. There are special requirements for businesses that harvest bivalve shellfish to ensure they're fit for human consumption.

Harvest intended for human consumption must only occur under a current Food Authority licence and in areas that have a current 'open status' under the NSW Shellfish Program.



Bivalve shellfish - requirements

- Commercial fishers are advised to contact the Food Authority prior to operating, leasing or purchasing a commercial fishing business that is intended to be used for bivalve shellfish harvest to discuss licence requirements.
- The process to meet licence requirements may take several weeks for existing fisheries or 1-2 years for new harvest areas.
- Commercial fishers digging pipis from oceanic beaches are encouraged to join existing biotoxin plans. This allows for faster approval process

and for monitoring costs to be shared between fishers.

- Food Authority staff can guide you through the licence application process.

Species captured under the NSW Shellfish Program include:

- Oysters
- Mussels
- Pipis
- Cockles
- Scallops (roe on)
- All clams (including razor fish)
- All other bivalve shellfish.

Species excluded from the NSW Shellfish Program include:

- Scallops – (roe off)
- Pearl oyster – (abductor muscle only)

Contact the NSW Food Authority

- Phone – 1300 552 406
- Email – food.contact@dpi.nsw.gov.au

More information

- NSW Shellfish Program - www.foodauthority.nsw.gov.au/industry/shellfish

About the NSW Food Authority: The NSW Food Authority is the government organisation that helps ensure NSW food is safe and correctly labelled. It works with consumers, industry and other government organisations to minimise food poisoning by providing information about and regulating the safe production, storage, transport, promotion and preparation of food.

Note: This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the *Food Act 2003* (NSW).