



Friday 22 August, 2014

## **Fishers advised not to consume shellfish at Stockton Beach**

The Department of Primary Industries advises that a toxic algal bloom has been detected today in the waters of Stockton Beach, near Newcastle.

The species of algae detected produces diarrhetic shellfish poisoning toxins.

The NSW Food Authority advises that toxins above safe levels for human consumption have been confirmed in shellfish from Stockton Beach.

Oysters, mussels, cockles or clams taken from Stockton Beach and surrounding areas should not be eaten. Cooking does not destroy the toxins.

Symptoms of diarrhetic shellfish poisoning include nausea, vomiting, abdominal pain and diarrhoea, with diarrhoea being the most commonly reported symptom. Anyone experiencing these symptoms after eating wild seafood from or near the affected area should seek immediate medical attention.

Diarrhetic Shellfish poisoning is rare, but it is still important that people follow this advice to avoid getting sick.

The NSW Food Authority is monitoring the situation and advises that all shellfish purchased through commercial seafood outlets are not affected by this algal warning as shellfish producers have ceased harvesting in the affected area.

Fishers are reminded that pipis must not be collected, by any method and for any purpose, other than for use as fishing bait. Pipis collected for use as bait must not be removed from an area within 50 metres of the mean high water mark.

If any health effects are experienced from contact with water affected by algal blooms, medical advice should be promptly sought.

This media alert only reports algal blooms that have been brought to the attention of DPI. Algal blooms may be present in other areas.

### **Media contacts:**

**NSW Food Authority - Rebecca Bowman 9741 4812 or 0400 400 859**

**DPI - Elizabeth Warden 6391 3686 or 0477 753 636**



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