

COMMUNIQUE

SafeFish held its quarterly meeting virtually on Monday 5th August 2024, chaired by Dr. Marion Healy. The meeting included the Fisheries Research and Development Corporation (FRDC), Food Standards Australia New Zealand (FSANZ), The Department of Agriculture, Fisheries and Forestry (DAFF), representatives from Australian seafood industry sectors (wholesale, processing, recreational, import and export fields), Seafood New Zealand and researchers/consultants.

***Listeria monocytogenes* toolbox of resources**

The SafeFish website now houses a dedicated page for resources and information relating to *Listeria monocytogenes* in food. This toolbox is a vast collection of relevant information that will help you to assess or manage your risk, understand more about the hazard and your state regulations, as well as providing tools and training to prevent its occurrence/spread. We have done the hard work for you, by bringing together all this information in one easy to find location.



Contaminants in Seafood

Proposal for new work



At the contaminants workshop that was held by SafeFish in 2023, it was identified that there was a lack of information available to determine the risk of Agricultural Vet (AgVet) chemical run off into estuaries/rivers and what impact this may have on the seafood that is grown in these areas. SafeFish has been given approval by the partners to scope a proposal for a literature review followed by a small-scale residue testing program if it is

identified that there is a risk or more data is required. This work will commence shortly and be completed by June 2025.

SafeFish PhD candidate – Mr Ben Gray



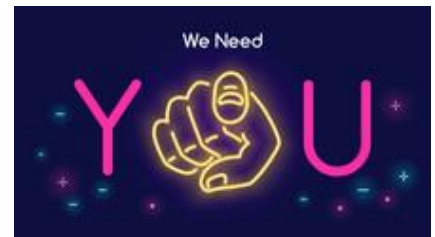
Benjamin Gray a PhD student from the Southern Cross University, operating through the National Marine Science Centre, is the SafeFish PhD grant recipient for 2024/25. Ben’s PhD research involves exploring whether agricultural chemical run-off following heavy rainfall events poses a potential risk of contamination to commercial and recreational crab species, as well as developing practical food safety adaptation options (such as depuration and thermal processing) that fishers operating in impacted areas can use to mitigate any potential health risks for seafood consumers. He has been awarded SafeFish funding for both the 2024 and

25 periods and we look forward to working with him.

Updating the National Risk Register for Seafood

In 2021, SafeFish with the help of an external consultant identified the highest priority food safety and market access issues affecting the Seafood Industry as a whole. The top five issues identified included **Vibrios in seafood, climate change impacts, geopolitical uncertainty, biotoxins and traceability and authenticity**. As we enter into the final 12-months of the SafeFish program, it is now time to revisit the National Risk Register to ensure that the issues identified in 2021 are still pertinent and as relevant to the industry today.

The review will involve extensive stakeholder engagement through a short survey, interactive workshops and one on one interviews. This is an important process that ensures that Industry and regulators are prepared for what could 'come down the garden path'. We would like to encourage **ALL STAKEHOLDERS** to be involved to give your opinion on where these risks may lie to futureproof the seafood industry. To register your interest, please contact: info@safefish.com.au



Roll out of DAFF NEXDOC System

The rollout of the new DAFF export documentation system NEXDOC is due to commence from 30/09/2024. The new system has been reformed to digitize, modernize and improve the reliability of the system, and has improved functionality for users. Exporters are required to register to the new system prior to it coming into force to avoid delays with shipments and documentation generation. DAFF have developed virtual drop-in sessions to walk stakeholders through how to register their organization on the new NEXDOC system. Click here to register:

<https://www.agriculture.gov.au/biosecurity-trade/export/certification/nexdoc/access>.

Webinars, Workshops, and Training

Microplastics Webinar



On the 17th of May a virtual webinar on microplastics in Australian seafood was facilitated with three expert guest speakers who detailed the position in Australia and overseas, the FAO perception of risk microplastics pose to human health, and the industry perspective of the problem. **The webinar was recorded and can be watched at any time, please [click here to view](#).**

Shellfish Food Safety Training Modules



Three shellfish food safety training modules have been developed by the University of Tasmania with funding from Oysters Australia and the FRDC. This training is aimed at new shellfish industry entrants, mid-level industry managers and shellfish regulators (currently in the final stages of development). These courses are freely available to complete until Dec 2025.

For more information please visit the following: [University of Tasmania: Shellfish Safety short courses](#).

Seafood Recall Workshops



A series of recall workshops were facilitated by SafeFish that included presentations on the legal requirements, the importance of being prepared, business recall plans, examples of recall events (both good and bad) and then a live mock recall. Unfortunately, due to illness not all of the workshops could be completed fully therefore later in 2024 we will be delivering the content virtually. If you are interested in attending a virtual workshop, please contact the secretariat on info@safefish.com.au.

Next Meeting

The next SafeFish meeting will be held virtually on Monday 18th November from 12-4pm (AEST).

For enquiries, please contact:

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