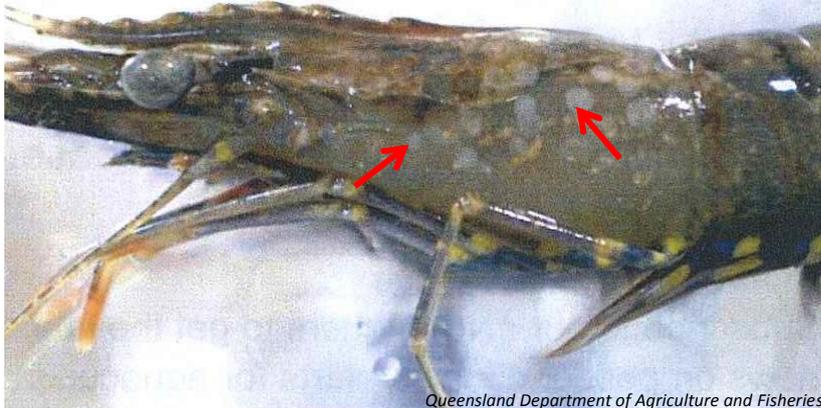


## White spot in prawns



White spot (WS) is a highly contagious virus that affects crustaceans. It was detected on prawn farms in South East Queensland (QLD) in December 2016. WS is currently **NOT** known to be present in Western Australia. To prevent WS entering Western Australia, all seafood for human consumption, especially imported raw prawns, should not be used as bait – they are meant for human consumption only. Recreational fishers should only use Australian wild-caught prawns as bait and should not dispose of crustacean waste in waterways. Keeping fishing gear, boats and trailers clean will help stop the spread of infection.

Fishers should check their bait prawns or other crustaceans for WS and any possibly affected should be retained and immediately reported to our **FishWatch 24-hour hotline – 1800 815 507**.

### Key features

- WS is a highly contagious viral infection that affects all decapod crustaceans.
- **Affected crustaceans do NOT pose a threat to human health or food safety.**
- Prawns with WS may have a loose shell with numerous white spots (0.5-2.0mm in diameter) on the inside surface of the shell and a pink to red discolouration.
- **Cooking destroys the virus - cooked products do not present an infection risk.**

### Impacts

- On prawn farms, this virus can result in 100% mortality within a few days of the infection.
- A widespread outbreak of WS in WA could pose a serious threat to farmed as well as wild-caught crustaceans including prawns, crabs, lobsters and marron.
- There could be impacts on the State's emerging prawn aquaculture industry, and commercial wild-caught fisheries that currently enjoy a WS-free trade status.

### Import restrictions to reduce risk

**The import into WA of any crustaceans or polychaete worms must be compliant with import requirements under the *Biosecurity and Agriculture Management Act 2007* (see below).**

- WS was detected on prawn farms in SE QLD in December 2016. The farms have since been destocked and decontaminated and now lay fallow.
- Following recent positive WS detections in Moreton Bay, the WA Government has amended its import restrictions for wild-caught prawns, increasing the area of restriction.
- There are also requirements outside the restricted zone relating to processing, labelling and testing of crustaceans.
- These measures complement actions taken by the Australian Government to enhance import conditions for uncooked prawns from overseas, including more WS testing, to ensure safe supplies.

## Using bait

Recreational fishers should ensure that their prawn bait is either sourced from within Australian, and preferably from WA, wild-caught from a quality, trusted-bait supplier or caught from their local area.

**All seafood for human consumption, especially imported raw prawns, should not be used as bait.**

## Further information

- On WS, including WA's response and Queensland situation - [fish.wa.gov.au/Sustainability-and-Environment/Aquatic-Biosecurity/Pages/Biosecurity-Incidents.aspx](http://fish.wa.gov.au/Sustainability-and-Environment/Aquatic-Biosecurity/Pages/Biosecurity-Incidents.aspx)
- On WA import requirements - [agric.wa.gov.au/iaquarantine/default.ASP](http://agric.wa.gov.au/iaquarantine/default.ASP) (under the *Commodity* field, search using the term 'crustacean')

## Import requirements for all live or uncooked crustaceans and polychaete worms into Western Australia

Prescribed potential carrier	Import requirements
Live or uncooked crustaceans of the Order Decapoda, including but not limited to lobster, crayfish, prawns, shrimp, crabs, Moreton Bay Bugs and yabbies	<ul style="list-style-type: none"> <li>• The crustaceans or parts of crustaceans               <ul style="list-style-type: none"> <li>○ have been taken from the waters of the Northern Territory, NSW, Victoria, Tasmania or South Australia; and</li> <li>○ the containers holding the crustaceans or parts of crustaceans are labelled with the producer, the trade or common name of the crustaceans, and the place where the crustaceans were taken;</li> </ul> </li> <li>Or</li> <li>• If produced by aquaculture in QLD or NSW, the crustaceans or parts of crustaceans               <ul style="list-style-type: none"> <li>○ have been processed, packaged and labelled for human consumption; and</li> <li>○ have been tested and certified as free from White Spot Syndrome Virus in accordance with the sampling and testing regime provided by the WA Department of Primary Industries and Regional Development Sustainability and Biosecurity;</li> </ul> </li> <li>Or</li> <li>• If taken from the waters of QLD, the crustaceans or parts of crustaceans are accompanied by a statutory declaration, made by a representative of a business approved by the Deputy Director General of the WA Department of Primary Industry and Regional Development – Sustainability and Biosecurity, for the purposes of this requirement, stating that the crustaceans or parts of crustaceans have been consigned by that business and:               <ul style="list-style-type: none"> <li>○ are wild caught; and</li> <li>○ are taken from waters North of Latitude 24°29.904'S (WGS84), approximately 45km North of Bundaberg, in Queensland; and</li> <li>○ are processed for the purposes of human consumption; and</li> <li>○ have been processed at a facility that has adequate biosecurity measures in place to segregate the processing of the crustaceans to be imported to WA from crustaceans, or equipment, or containers, or water used in the processing of crustaceans taken or produced from an area South of 24°29.904'S (WGS84), in Queensland;</li> </ul> </li> <li>Or</li> <li>• The crustaceans or parts of crustaceans have been               <ul style="list-style-type: none"> <li>○ treated by gamma irradiation with a dose not less than 50Kgy; and</li> <li>○ the containers are labelled with a batch number or consignment number to allow traceability of the product to an irradiation treatment certificate; and</li> <li>○ the consignment is accompanied by that certificate of irradiation.</li> </ul> </li> </ul>
Polychaete worms - worms of the class Polychaeta	<p>The polychaete worms</p> <ul style="list-style-type: none"> <li>○ have not been taken from an area South of 24°29.904'S (WGS84), approximately 45km North of Bundaberg in Queensland, and North of the NSW/QLD border; and</li> <li>○ the containers holding the polychaete worms are labelled with the producer, the trade or common name of the polychaete worms, and the place where the polychaete worms were taken.</li> </ul>

Date published 17/07/2018