White spot disease (WSD) is a highly contagious viral infection that affects all crustaceans. WSD has been detected on several prawn farms near Brisbane, South East Queensland. This disease is currently NOT in WA. Any imports of live or uncooked prawns, parts of prawns or polychaete worms from Queensland used as bait could pose a real risk of moving the virus to WA. Import requirements are now in place to prevent the introduction of the disease. Recreational fishers are urged to check their bait for signs of WSD and to NOT use food grade prawns as bait. If you think you have seen WSD please report it immediately to our FishWatch 24 hour hotline on 1800 815 507.

The import of any prawns, parts of prawns or polychaete worms must be compliant with import requirements under the Biosecurity and Agriculture Management Act 2007.

Key features
- Prawns with WSD may have a loose shell with numerous white spots (0.5-2.0 mm in diameter) on the inside surface of the shell and a pink to red discolouration.

Impacts
- A widespread outbreak of WSD would have a significant impact on the Australian aquaculture industry as well as trade implications and environmental and social impacts.
- In prawn farm operations WSD can result in 100% mortality within a few days of the onset of visible signs of the disease.
- WSD could pose a serious threat to WA’s freshwater and marine crustaceans in both farmed and wild fisheries including crabs, lobster and marron.
- This disease does not pose a threat to human health or food safety.

What you can do
Recreational fishers are encouraged to check their bait for signs of WSD.
If you think you have found or seen WSD:
1. Photograph it – from different angles and the bag the prawns were purchased in.
2. Record it – make a note of when and where you purchased the prawns including the producer’s name, the trade or common name of the prawns and where the prawns came from.
3. Collect it – keep the whole bag of prawns and refrigerate or freeze it and do not use it as bait.
4. Report it – contact the FishWatch 24 hour hotline on 1800 815 507.

Further information
- More information about the response to the incident in Queensland can be found on the Outbreak website at outbreak.gov.au.
- For more information about WSD, visit the Department of Agriculture and Water Resources website at http://library.enaca.org/Health/FieldGuide/pdf/White%20spot%20disease.pdf.
### Import requirements for prawns of the penaeidae and palaemonidae families, and polychaete worms

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<th>Prescribed potential carrier</th>
<th>Import requirements</th>
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| Live or uncooked prawns or parts of prawns of the families penaeidae and palaemonidae, including but not limited to, school, tiger and banana prawns. | • The prawns or parts of prawns have not been taken from any waters in a State where the disease White Spot Syndrome Virus is known to occur, or been aquacultured or processed in a State where the disease is known to occur and the containers holding the prawns or parts of prawns are labelled with the producer, the trade or common name of the prawns, and the place where the prawns were taken or aquacultured; or  
  • The prawns or parts of prawns are certified as not carrying White Spot Syndrome Virus, by testing using quantitative Polymerase Chain Reaction (qPCR) method undertaken by a NATA accredited service provider, and an original or certified copy of the certificate from the service provider is in the possession of the person in control of the prawns. or  
  • The prawns or part of prawns are accompanied by a statutory declaration, made by a representative of a business approved by the Director General of the Western Australian Department of Fisheries for the purposes of this requirement, stating that the prawns have been consigned by that business and: o are wild caught; and  
    o are taken from waters north of Mooloolaba in Queensland; and  
    o are processed for the purposes of human consumption; and  
    o have not been processed in a facility that processes Queensland bait prawns or raw farmed Queensland prawns, and  
    o have been processed at a facility that has adequate biosecurity measures in place to segregate the processing of the prawns to be imported from the processing of any other crustaceans. |
| Polychaete worms - worms of the class Polychaeta | • The polychaete worms have not been taken from any waters in a State where the disease White Spot Syndrome Virus is known to occur, or been processed in a State where the disease is known to occur, and 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; or  
  • Polychaete worms are certified as not carrying White Spot Syndrome Virus, by testing using quantitative Polymerase Chain Reaction (qPCR) method undertaken by a NATA accredited service provider, and an original or certified copy of the certificate from the service provider is in possession of the person in control of the Polychaete worms. |