

PROCESSOR SUB-COUNCIL MEETING

Wednesday 24th August, 2016

The Old Woolstore

Minutes

Welcome:

Steve welcomed the members in attendance,

Attendance;

Steve Crocker, Barry Charles, Darvin Hansen, Alan Hansen, Qi Zheng,

Observers;

C Mitchell, B Amos, M Porteus.

Apologies:

J Ramsden

Minutes of previous meeting:

Resolve that the minutes of the Sub Council meeting held on August 25, 2015 having been circulated be taken as read and confirmed.

Moved by Darvin Hansen and seconded Steve Crocker.

Business arising from previous meeting:

Nil

Non-destructive testing of abalone: (IMAS)

Dr Craig Mundy

The Eastern Zone is closed from January to March each year due to warmer water and the poor condition of fish. This year there was a warm water event lasting 200 days from winter through to April, which was the longest recorded warm water.

At different times of the year the condition of abalone deteriorates, Craig is studying the fish biology and has found the optimum temperature to be 16-18d. Growth slows down in winter and speeds up in summer. Energy reserves can sustain an abalone for a number of weeks with any stored energy depleted quickly into growth.

IMAS has purchased an 'Infrared Spectrometer' to look at animal health, and will be approaching FRDC for project funds for staff hours to further analyse the results.

IMAS are also testing for glycogen and fatty acids. This data could be used to determine how long it would take to condition the fish, and reduce mortalities.

Abalone held in processor tanks can be 'fed to sustain' the fish prior to processing or export, but not 'feed to accelerate growth', then deemed to be 'farmed fish'.

Discussion on 'feeding' tanked abalone with either pellets or algae within biosecurity rules.

Bio-security Tasmania update & changes:

Owen Hunt gave a presentation on the 'Primary Produce Safety Act 2011'

The Role to ensure Tasmanian producers supply safe food, use agricultural and veterinary chemicals in an appropriate manner, and maintain the traceability of livestock and other agricultural produce.

- Branch Programs include Tasmanian Shellfish Quality Assurance Program (TSQAP) – water monitoring
- Primary production activity means the harvesting and processing of primary produce.
- The object of the 'Primary Produce Safety Act'
 - (a) to provide for the application in Tasmania of the Food Standards Code as it relates to primary production activities; and
 - (b) to develop food safety schemes for primary industries that reduce risks to consumers associated with unsafe or unsuitable primary produce; and
 - (c) to promote consumer confidence in the safety and integrity of Tasmanian primary produce; and
 - (d) to facilitate the trade of Tasmanian primary produce by ensuring it meets national and international food safety standards.
- Accreditation is mandatory for high risk "regulated fish" (bivalve shellfish and abalone)

Any Tasmanian seafood producer can apply for accreditation.

Minimum accreditation conditions:

- must comply with Scheme
- must comply with approved food safety program
- must comply with Standard 4.2.1: Primary Production and Processing Standard for Seafood
- must be audited

Auditors must be appropriately qualified and approved by BT to audit seafood food safety programs

Auditing system complies with National Food Safety Audit Policy

Commercial QA audits and regulatory audits can be carried out concurrently by the one auditor

- TSQAP harvesting controls are legally enforceable under the Primary Produce Safety Act 2011
- Harvest records and product traceability are audited as part of approved food safety program audit
- Non-compliance is a criminal offence that can lead to prosecution and/or loss of accreditation

'Classification Notice'

- Classifies harvest areas as approved or restricted
- Each notice revokes and replaces all previous
- Can open or close any approved or restricted area by fish species or class
- Published 24/7 on the BT webpage
- Accredited producers deemed to have received the notice on publication

Recent Issues;

- Guard dogs in abalone handling sheds.
- Harvesting abalone from a closed block.
- East Coast algal blooms and biotoxins.
- Traceability of abalone back to the block where they are harvested. Reluctance of harvesters to provide adequate information to processors.
- Harvesters not being included/listed in approved supplier programs. Processor should have a copy of the Harvester's accreditation certificate.

Action to AbFAC – docket books, block information be included in the declaration to processors

FRAG #3 update:

Preliminary discussions for quota adjustments for 2017.

Western zone – 0 to a small change

Eastern Zone – 50/75t

Northern zone – 18/25t

Bass Strait – 0%

Greenlip – 0%

The following greenlip sub-blocks in the North East and North West will close on August 31 until December 31. Sub-blocks 31A, 31B, 39A, 39B, 40A, 40B, 40C, 49, 5, & 48 (except sub-block 48A). These closures are necessary for the sustainability of the industry.

The ban on exports into the NSW market has not been resolved. There is a published scientific paper that states AVG is endemic in Tasmania, therefore the NSW CVO still has the ban in force. The Tasmanian CVO is pursuing the issue with the new CVO.

General Business:

Duplication of paperwork, approved 'weigh sheet' and 'receipt of premises'.

Action to AbFAC – duplication of paperwork

Election of TACL Processor Sub Council Chairman for 2016/2017

Steve Crocker was nominated by Darvin Hansen and seconded by Alan Hansen.

Steve accepted the nomination and was duly elected.

Meeting Close 2:20pm