

Ban on bringing live oysters from Tasmania into SA

The South Australian Government has placed a ban on the movement of live Pacific Oysters originating from Tasmania into South Australia.

It follows the detection of Pacific Oyster Mortality Syndrome (POMS) in Tasmania on 1 February 2016. POMS is a virus that causes rapid and high mortalities (up to 100%) in farmed oysters and can spread quickly if introduced.

Primary Industries and Regions SA (PIRSA) has been working closely with the local oyster industry to ensure the virus is not introduced to our oyster farming regions.

The ban is a vital step in protecting South Australia's oyster industry and applies to all live Pacific Oysters sourced from Tasmania. Non-living oysters – those that are frozen, half shelled or processed in jars or tins – can be brought into SA, but cannot be released into state waters (including used as bait or berley). The ban also applies to used oyster farming equipment from Tasmania being brought into South Australia.

The current ban on importing live oysters is in place until 31 March 2020, and may be extended further. Please ensure you regularly visit the PIRSA website for updates.

PIRSA Biosecurity SA officers at quarantine stations at Yamba, Oodla Wirra, Pinnaroo and Ceduna will be checking vehicles for live oysters during their normal inspections of vehicles for fruit and vegetables as part of our regular efforts against fruit fly.

If you are travelling into or through South Australia:

- Adhere to the [ban on removing bivalve shellfish](#) from the specified closure area which covers the Port River and surrounds, including Section Bank and West Lakes. Bivalve shellfish include oysters, mussels, cockles and razorfish.

- Regardless of the point of purchase, check the origin of any oysters you are carrying. Dispose of any Tasmanian-sourced live oysters into landfill or at quarantine stations across SA.
- Never place or discard live oysters you are carrying into SA waters. It is an offence under the Fisheries Management Act 2007 to deposit exotic species into state waters. Fines may apply.
- Do not use Pacific Oysters, even when dead, as bait or berley.
- Never use seafood sold for human consumption (including imported seafood) as bait or berley.
- Boat owners should refer to PIRSA's [guidelines for good vessel cleaning practices](#).

Note, there are no human health issues associated with POMS, nor are there any food safety concerns. South Australia produces some of the finest Pacific Oysters on the market and table oysters purchased from retailers, restaurants and fish processors are safe to eat.

For more information on POMS visit: www.pir.sa.gov.au/poms