

## SHELLFISH HEALTH BIOSECURITY PLAN

Company Name / Sole Trader Name:

Site Location - Name of Bay in which site is located:

FHA Number:

Version:

Managers Name:

Email/Phone No:

Designated site contact:

Email/Phone No:

### DESCRIPTION OF BUSINESS PRACTICE

#### 1. Species farmed by this company:

- Pacific oysters (*C. gigas*)
- Native oysters (*O. edulis*)
- Mussels
- Clams
- Scallops
- Other (specify):  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

#### 2. Animals are brought in as:

- Seed
- Juveniles
- Market size for finishing/hardening
- N/A – seed is sourced on the site

#### 3. They are grown using:

- Bags/trays on trestles
- Rope/suspended culture
- Bottom culture
- Other (specify):  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

#### 4. Country of origin of stock:

- France
- Great Britain
- Northern Ireland
- Ireland same bay as site location
- Ireland different bay (specify):  
\_\_\_\_\_  
\_\_\_\_\_

#### 5. The stock is sourced from:

- A hatchery (name usual source(s))  
\_\_\_\_\_  
\_\_\_\_\_
- The wild
- Another aquaculture producer  
Name usual source(s)  
\_\_\_\_\_  
\_\_\_\_\_

#### 6. Agent used to source stock (where applicable):

Name:  
\_\_\_\_\_  
\_\_\_\_\_

#### 7. Molluscs are produced for:

- Market / human consumption
- Further ongrowing elsewhere (specify):  
\_\_\_\_\_  
\_\_\_\_\_

#### 8. Our markets are located in:

- Ireland
- Another EU country (specify):  
\_\_\_\_\_  
\_\_\_\_\_

- Other (specify):  
\_\_\_\_\_  
\_\_\_\_\_

#### 9. The markets are sourced:

- By ourselves
- By our agent (Name):  
\_\_\_\_\_  
\_\_\_\_\_

#### 10. Type of transportation used:

- Commercial transporter (specify):  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

- Own transport (specify):  
\_\_\_\_\_  
\_\_\_\_\_

#### 11. Other information specific to my business not included:


### 1.0 RISK BASED HEALTH SURVEILLANCE – CATEGORISATION

The risk categorisation which has been applied to this site by the Marine Institute is \_\_\_\_\_

I understand this may change over time depending on the disease risks associated with the bay.

## 2.0 MANDATORY NOTIFICATION TO THE MARINE INSTITUTE

### NOTIFICATION OF SUSPICION OF THE PRESENCE OF A LISTED DISEASE

In the event of a suspicion of the presence of a disease listed in Regulation EU 2016/429, immediate notification will be sent to the Marine Institute by Phone (091 387 200), Email (notification@marine.ie) or Text (087 184 7285).

#### NOTIFICATION OF INCREASED MORTALITY: PACIFIC OYSTERS

*C. gigas* mortality will be recorded & reported when it reaches the following levels:

Seed: 30%  
Juveniles: 10%  
Adults: 10%

#### NOTIFICATION OF INCREASED MORTALITY: OTHER SPECIES

Normal background mortality currently noted on site is:

Seed: \_\_\_\_\_% Unexplained increased mortality above the levels outlined here will be recorded and notified to the Marine Institute immediately.  
Juveniles: \_\_\_\_\_%  
Adults: \_\_\_\_\_%

### NOTIFICATION OF STOCK MOVEMENTS ON/OFF SITE

Applications to Move stock will be sent to Marine Institute as follows:

Import: Application to be submitted by destination site at least 5 days prior to import.  
Export: Application to be submitted by source site at least 5 days prior to export.  
Within Ireland: Application to be submitted by source site at least 3 days prior to movement.

## 3.0 RECORD KEEPING

The Fish Health Records kept by our company are as follows:

- |                                              |                                                                                        |                                             |
|----------------------------------------------|----------------------------------------------------------------------------------------|---------------------------------------------|
| <input type="checkbox"/> Mortality Records   | <input type="checkbox"/> Cleaning & disinfection Log                                   | <input type="checkbox"/> Staff training Log |
| <input type="checkbox"/> Movements onto site | <input type="checkbox"/> Transporter Log                                               | <input type="checkbox"/> Visitors Log       |
| <input type="checkbox"/> Movements off site  | <input type="checkbox"/> Health certificate records (incl. self-declaration documents) |                                             |

These records are retained using the Marine Institute **Shellfish Health Record Folder**.

Where Records are held electronically, all data fields capture the same data that is required in the Shellfish Health Record Book. Hard copies of all records are printed on a 6 monthly basis (Jan-June and July-Dec) and these are filed in the relevant section of the FHA Folder for subsequent examination by the Veterinary Inspector.

## 4.0 BIOSECURITY MEASURES/DISEASE PREVENTION PLAN

### 4.1 STOCKING THE SITE

- Care is taken to always source stock from reputable suppliers/sources.
- To ensure compliance with the legislation and to minimise disease risks, all movements are pre-notified to the Fish Health Unit of the Marine Institute.

**More details as relevant to this operation:**

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### 4.2 INSPECTION / VIGILANCE POST ARRIVAL

- Stock is inspected on arrival at the site and any mortalities above the normal level are recorded in the Record Book in the **Movements onto Site** section. The Marine Institute is notified should anything out of the ordinary be suspected.
- Where appropriate, stock is cleaned to remove biofouling and examined to ensure that there are no species other than the farmed species on-site present. This inspection is carried out at a point which is at a distance from the shore.
- Ongoing vigilance is exercised post arrival and mortalities are reported to the Fish Health Unit of the Marine Institute should they be above what would be expected under prevailing conditions and cannot be explained by environmental conditions, predation, transportation, handling etc.

**More details as relevant to this operation:**

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### 4.3 DISINFECTION & CLEANING

- Work clothing and footwear should be kept solely for use at the aquaculture establishment and cleaned / disinfected regularly.
- Where gear and equipment are used in a bay outside of the growing area where we produce our stock, all items are cleaned and disinfected before they are returned to the site. Details are recorded in the Shellfish Health Record Book
- After the shellfish are harvested, culturing equipment is cleaned of any remaining kelp / weed and left to dry. The bags / ropes etc are re-used after a minimum of 2-3 weeks, provided no disease issues have arisen in the previous stock. Where disease issues have arisen, advice will be sought from the FHU of the Marine Institute, before bags / ropes etc are re-stocked.

**More details as relevant to this operation:**

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### 4.4 TRANSPORTATION OF SHELLFISH

When transporting shellfish, we undertake specific measures to protect the health of animals during transportation, thereby preventing the spread of aquatic disease. We aim to minimise the risk of disease spread by:

- |                                                                                                       |                                                                                                                                                           |
|-------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Ensuring the health status of the aquatic animals we are carrying is not altered during transport. | 2. Ensuring the health status of an aquaculture animal at the premises of destination or wild aquatic animal en-route to that destination is not altered. |
|-------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|

We are aware that these measures apply to all diseases of aquatic animals, not just those listed in Regulation EU 2016/429.

We will also keep a record of:

- |                                                |                                         |
|------------------------------------------------|-----------------------------------------|
| 1. Mortality during transport (as practicable) | 3. Any water exchanges during transport |
| 2. Farms and processing establishments visited |                                         |

If we require a **specialist transporter\*** we will use those who have been registered by the Marine Institute on the **Aquaculture Animal Transport Register**.

*\*A "specialist transporter" is defined as "...a business or undertaking which wholly or mainly transports live aquaculture animals in a mode of transport specially designed or adapted for that purpose".*

**More details as relevant to this operation:**

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### 4.5 VISITORS

A Visitors Log Book is kept to record details of all personnel who visit our site / accompany us on boats in an aquaculture related capacity. Details are recorded in the Shellfish Health Record Book.

Visitor protective clothing and footwear is cleaned and disinfected on arrival to and departure from the aquaculture establishment.

**More details as relevant to this operation:**

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### 4.6 STAFF TRAINING

All staff are aware of their role in implementing these statutory requirements. Details of all relevant training is recorded in the Shellfish Health Record Book

**I / we declare that all the information listed above is correct and reflects the current practices of this Aquaculture Establishment.**

**I / we are aware that it is the Operator's responsibility to ensure that staff are trained and are fully appraised of the procedures and measures outlined in this plan:**

Signed	Date
BLOCK Letters	Position
Witnessed By	
Signed	Date
BLOCK Letters	Position