

Seafood Food Safety Scheme **Application Guide**

Do I have to be accredited under the seafood food safety scheme?

If you are proposing to undertake primary production or processing activities in relation to seafood, either on land or on a boat, you need to apply for accreditation under the Seafood Scheme. The following categories of businesses are covered by the Scheme:

- Land-based seafood processors
- Commercial fishing boats
- Aquaculture activities
- Oyster growers
- Oyster pickers
- Seafood storage (cold storage and live fish)

What type of accreditation do I need?

The Seafood Scheme provides for the following categories of accreditation, as follows:

- Wild animal harvester
- Producer
- Processor

The following is a guide to the type of accreditation you need to cover your seafood activities.

Land-based seafood processing:

- Processor - The activity of processing seafood is captured under the National Standard for Primary Production and Processing of Seafood (Standard 4.2.1 of the Australia New Zealand Food Standards Code) and has been reflected in the Queensland law (Seafood Food Safety Scheme). However, an exemption applies to land based businesses that process seafood and sell or supply ALL of the processed seafood by retail sale for immediate consumption.

This exemption does not apply if any part of the processed product is supplied or distributed by wholesale to other businesses such as hotels, restaurants, clubs, etc.

Land-based storage of seafood:

- Producer – you need this accreditation if you are storing seafood (live or dead) at a land-based location. You will be required to supply evidence with your application that you hold the necessary approvals from Local Government to undertake the proposed activities at the site in question.

Commercial fishing boats and harvest fishery authorities:

- Wild animal harvester – you need this accreditation if you only harvest and supply of whole, green product (i.e. you do not process any seafood on your boat).
- Producer - A producer accreditation allows limited forms of processing such as gilling, gutting, filleting and cooking on board a boat.

Notes:

- An accreditation is required in respect of each commercial fishing boat licence or other boat authority (e.g. commercial harvest authority or Commonwealth boat licence) that you hold.
- In cases where a licence is subject to a lease arrangement, an accreditation can be held by either the licence holder or the person to whom it is being leased. For SFPQ to issue an accreditation to a person who is leasing a licence written confirmation must be provided of the lease details including the names of both parties (lessee and lessor) and the start and end dates of the lease.

An accreditation can only be issued in the name of an individual or an incorporated body (an ACN registered company).

What type of accreditation do I need?

Aquaculture activities:

- Producer – you need this accreditation if you are an aquaculture business that is producing seafood for supply for consumption purposes. You do not require an accreditation if you ONLY operate as a hatchery and your product is supplied to other businesses to grow out.

Oyster activities:

- Processor – you need this accreditation if you shuck or otherwise process any oysters.
- Producer – you require this accreditation if you are the holder of a recognised oyster lease or an oyster harvest area. For oyster leases in the Moreton Bay region you need to indicate a land-based address and each oyster lease number that you hold. For oyster harvesters, boat markings for any boats used and oyster area numbers should be provided.

Seafood storage activities:

- Producer – you require this accreditation if you are involved in either the cold storage of seafood or you are holding live fish.

Exporting

If you hold an export registration with AQIS you must be accredited with SFPQ for processing of seafood to comply with Queensland law.

Please note: You will also be required to submit a Food Safety Program or Management Statement.

Food safety program or management statement

Every application for accreditation under the Seafood Scheme needs to be accompanied by either a Food Safety Program (FSP) or Management Statement (MS).

Generally, processing activities require an FSP and other activities can be incorporated under a MS.

An FSP or MS needs to outline all the activities you propose to undertake. SFPQ will assess your FSP or MS against the requirements of the Seafood Scheme prior to issuing an accreditation.

If you are unsure of your obligations in this regard, please contact SFPQ for advice.

Need help?

Call SFPQ on free call 1800 300 815 or email us at info@safefood.qld.gov.au.