



LEGAL CONTROLS TO MANAGE THE SPREAD OF AN UNWANTED ORGANISM IN MARLBOROUGH FARMED SALMON

BACKGROUND

Over the past few summers there have been higher than usual numbers of fish deaths on some Marlborough salmon farms. It is likely the increased death rates are due to a range of factors. These may include environmental factors (like water temperature), management practices at affected farms and exposure of salmon to bacterial infection.

Two particular bacteria have been detected in samples from Marlborough salmon farms. These are a Rickettsia-like organism (an Unwanted Organism) and a bacterium called *Tenacibaculum maritimum*.

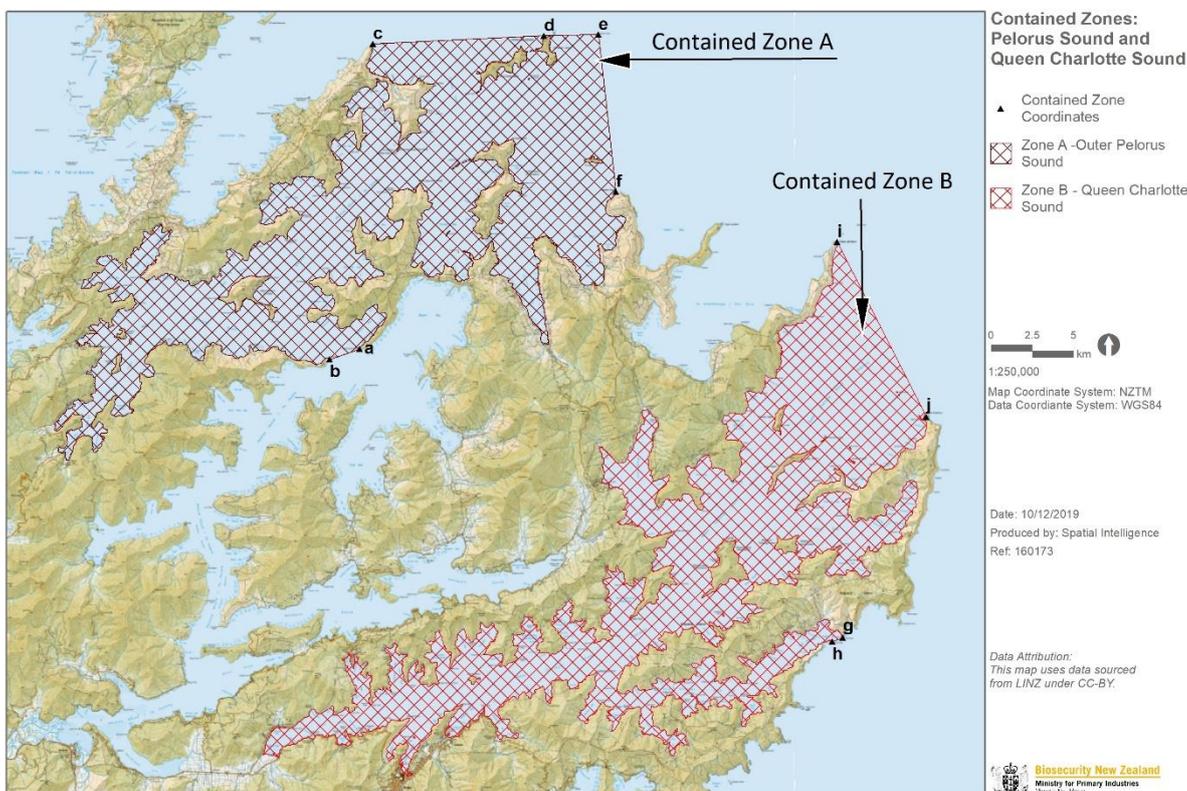
To date, the Rickettsia-like bacterium has not been found on salmon farms outside of Marlborough. For this reason, legal controls have been placed to help prevent the spread of this bacterium outside the affected areas.

A CONTROLLED AREA NOTICE (CAN)

A Controlled Area Notice (CAN) is a legal tool under the Biosecurity Act 1993, placing controls on the movement of certain risk goods out of a specified area.

From 20 April 2016, a CAN specified two Contained Zones in the Marlborough Sounds: Zone A comprises the Outer Pelorus Sound and Zone B comprises the entire Queen Charlotte Sound.

On 13 December 2019, the CAN was updated to allow dead salmon to be moved to a specific composting facility.



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GOODS AND ACTIVITIES RESTRICTED UNDER THE CAN

Under the CAN it is illegal to move the following risk items out of the Contained Zones.

- » all live or dead farmed Chinook salmon including all developmental stages, and all products and by-products derived from live or dead farmed Chinook salmon (other than dead fish to be processed or examined/tested – see below)
- » all equipment and materials used in the breeding and rearing of Chinook salmon for sale, including but not limited to: sea-cages, pontoons, nets, vessels, tools, cleaning equipment and fish food
- » items of personal equipment used in on-farm activities such as: wetsuits, dive equipment and footwear.

Note: These controls do not apply to salmon taken by recreational fishers.

MOVING DEAD CHINOOK SALMON OUT OF A CONTAINED ZONE

Dead salmon from marine farms in Contained Zone A (Pelorus) must be landed at Havelock, and those from marine farms in Contained Zone B (Queen Charlotte) must be landed at Picton.

They must be moved in fully sealed containers directly to one of the following locations:

- » New Zealand King Salmon's Nelson processing facilities
- » rendering facilities in Feilding
- » any landfill for the purposes of disposal
- » composting facilities in Brightwater
- » an approved laboratory (for examination or testing).

OBTAINING A PERMIT FROM MPI FOR MOVEMENTS PROHIBITED UNDER THE CAN

Permits may, in some circumstances, be issued by MPI for stock or equipment movements prohibited or unspecified under the CAN. To apply for a permit, email: salmonpermit@mpi.govt.nz

WHAT DO YOU WANT TO DO?	PERMIT FROM MPI REQUIRED?
Move live salmon out of a contained zone for 'fish-out days' or research purposes	Yes
Move equipment and materials out of a contained zone	Yes
Move specified items of personal equipment out of a contained zone	Yes
Move dead salmon out of a contained zone for testing at Animal Health Laboratory	No (subject to conditions)
Move dead salmon out of a contained zone directly for processing	No (subject to conditions)

ABOUT THE BACTERIA

Rickettsia-like organisms are very small bacteria that live inside fish cells. They can be harmless, but some cause disease and death in fish.

Tenacibaculum maritimum bacteria affect fish skin, causing ulcer like lesions.

Neither bacteria pose a known risk to human health.

MEASURES TO HELP PROTECT YOUR FARMING OPERATION

- » Clean and disinfect equipment and vessels when moving between farms.
- » Keep a record of any stock movements.
- » Keep newly introduced stock separate from existing stock until you are sure they are in good health.
- » Monitor fish stock carefully and report any unusual death rates or signs of illness to **0800 80 99 66**.