

Meeting start time: 10.00am

Entry meeting attendees

Name	Organisation and title
s. 47F(1)	Senior Manager Assurance
s. 47F(1)	Product Quality Manager, Salmon
s. 47F(1)	Chief Technical Officer
s. 47F(1)	General Manager Salmon
s. 47F(1)	Quality Partner, salmon
s. 22(1)(a)(ii)	DAFF
s. 22(1)(a)(ii)	DAFF

Scope

On Farm

- Farm records – prescriptions and withholding periods (water temperature records), medicated feed use records and withholding periods
- Vaccination use
- Harvest procedure and records, traceability to pen and withholding period records
- Harvest schedule – for fish in any RLO affected and antibiotic treated pens

Processing establishment

- Receival process and inspection procedures to ensure only healthy fish processed – what points in process are inspections conducted. Is lighting adequate to conduct inspection.
- Receival records – traceability back to pens
- Staff training – identification of diseased fish, staff training records
- Verification – fit for consumption, how many packed boxes are inspected
- Verification that MRL's are met when AgVet chemicals are used
- Consumer complaints

- corrective action

Farm Operations

Note: farm sites were not visited during audit & process staff may not be able to answer some questions relating to farm operations. Where possible farm representatives can be contacted via phone or present at process establishment for audit

What farm sites supply this establishment?
Okehampton Bay Storm Bay D'Entrecasteaux channel - outbreak restricted to the southern part of the channel Note: Port Arthur – smolt site only Macquarie Harbour biosecurity zone (processed by GTS)
Which of your sites has been affected by Rickettsia (RLO)? IS MQ harbour affected by RLO?
Macquarie Harbour not affected. Rickettsia bacteria are endemic – outbreak restricted to southern area – pens in the south did not need to be medicated. Routine surveillance is in place and Tassal have increased surveillance of pens in the affected area.

Removal of morts:

1. Divers manually remove morts
2. Air lift placed in bottom of pens and air brings morts to surface and inspect an amount of fish on dewatering table and any unusual looking fish are photographed (exterior and then opened up and photographed – sent to fish health staff)
3. 0.25 % for 3 days mortality – requires reporting to CVO /NRE

What are the harvest procedures for each of the sites?

All the same at each of the sites.

Daily Harvest planner – tells the skipper of harvest vessel what pen to go to and how many are required to be harvested.

Vessels (Tassal 1 and other Emanuel) go out - tie up to pen

Feeding ceases at least s 47G(1)(a) prior to harvest

Crowd fish corral against boat and oxygenate

Put suction pipe in – suck fish onboard

Percussion stunned and bleed (pneumatic)

Fish moved into refrigerated seawater hold in vessel

Transported via the vessel back to Tassal at Dover (from farm sites in Storm Bay and D'Entrecasteaux Channel). Vessel is cleaned (CIP). Fish from Okehampton bay and Macquarie harbour are harvested in the same way and are transported in tanker filled with ice slurry via road to process establishment.

Unload at night into big slurry bins in factory

Do you cease feeding fish prior to harvest? What is the timeframe?

Yes, s 47G(1)(a)

How many staff are involved in inspecting fish for disease at harvest? How are the staff trained and if harvesting prior to daylight, how are they inspected – is there adequate light?
<p>Morts will be removed if seen in pen.</p> <p>Fish inspected after harvest upon entering the process establishment on dewatering table (dewatering step) this is prior to placing fish into large slurry tubs in the processing establishment which are then tipped onto process line and inspected again prior to being fed into ^{s 47G(1)(a)} machines for gutting.</p> <p>Tassal rely upon surveillance and husbandry practices prior to processing they collect heaps of data and have camera's in each pen – central operations centre gets reports of unusual fish behaviour, mortality etc.</p> <p>Fish are inspected at multiples stages during processing and packing.</p>
During the 2025 outbreak has the company used antibiotics on fish – if so in which aquaculture sites?
<p>No antibiotics have been used in 2025</p> <p>Last time antibiotics was used was in January 2024 to treat Tenacibaculosis sometimes caused by jellyfish stings (bacterium has a symbiotic relationship with some jellyfish).</p>
Can we see a copy of the veterinary prescription showing withholding periods?
N/A

s. 47F(1) is Tassal's chief vet, other fish health staff are s 47F(1) and s 47F(1)
Can we see the medication records? Evidence that the medicated feed was correct dosage as per permit? Records of medicated feed use (must be traceable to pens and site)? Are they meeting withholding period requirements?
N/A
Any records of disposal or identification of diseased or suspect fish (if yes corrective action or investigation or just something that occurs)
All mortalities and diseased fish must be treated as restricted material – all must go to approved sites in accordance with regulations.
Have you started vaccinating fish – what sites? What is the process?
Vaccinate 100% of fish – 2 x semi-automatic vaccinating machine some vaccination is conducted by hand in the hatchery. Hatcheries are located: Rockwood (Ranelagh) Russel Falls (Mount Field) Saltas (Wayatinah and Florentine)

Have fish from affected cages been harvested for processing? What controls are in place to ensure only healthy fish are processed and treated fish do not contain residue that exceed regulatory limits? What records are kept?
Tassal has reported increased mortality to the authorities - they have increased surveillance on farm sites.
Are any other chemicals/ therapeutants/AgVet medicines used on the farm sites?
Fresh water – Amoebic gill disease Virkon aquatic – disinfecting boat decks and equipment Aqui – S - husbandry/ broodstock handling practices Benzocaine, MS222 (tricane)

Processing establishment operations

First – confirm processing times and size of production run – we need to think about the timing of the walk through. Need to look at HACCP/PFC and identify inspection sites and look at training/inspection procedure - what are staff looking for?

What fish have been received today? Can we see the receival records?
Great Taylors Bay 2 – lower D’Entrecasteaux Channel.
What procedures ^{s. 47G(1)(a)} has in place to ensure that fish that are dead or diseased are not prepared for export and that only healthy fish are prepared for export? Noting that the production is fully automated, and fish are packed very quickly, have you taken any extra measures to ensure that only healthy fish are processed for export?
<p>HACCP Plan provided included all steps in the process – and despite being mechanised – the inspections for quality and condition are all carried out by staff trained to identify defects at key points in the processing (for example – diverting fish damaged by gutting to the fillet line). Fish are harvested, stunned, bled and iced prior to entering the factory and due to harvesting method – any fish that have died prior to harvest do not enter the tankers for transport to the factory.</p> <p>The process line is such that fish travel individually along the line from point of entry into the process flow – there are no large build ups of fish that would allow a damaged fish to be missed.</p> <p>Tassel has a specific inspection step after the initial pouring of fish bins onto the start of the process line. s 47G(1)(a) on each side of the line inspects each fish internally and externally and then selects a button depending on the quality of the fish which directs the individual fish to the next stage of processing. Inspections continue through to the individual cutting and packing of portions.</p>

What training are processing staff provided with that would enable them to identify diseased stock? Is this training documented and recorded? Has the company conducted any extra training as a result of the outbreak?
Staff training – how are staff trained in relation to identification of diseased fish? Records? <i>Is the procedure and training adequate?</i>
<p>Each staff member is trained in what to look for in order to grade fish accurately using photographs of common issues – majority are quality defects (head shape, body shape), signs of bruising, damage from gut removal or machinery damage. Photographs are used to illustrate fish that are A grade for packing whole, B grade for fillets. Example photographs include less common issues (QA response) such as seal bites, jellyfish stings (small brown spots on skin).</p> <p>Each staff member works with a trainer and then a buddy system – training is for up to 6 weeks and all stages recorded.</p> <p>It is emphasised to staff that anything outside of the norm in relation to fish appearance is reported immediately to a supervisor. Photographs are taken and immediately sent to farm manager for identification.</p> <p>Further QA checks are carried out on packed boxes and records are maintained of yield and waste.</p>

<p>How many staff are involved in inspecting fish for disease and at what step in the process if this done?</p> <p>Can we see you PFC and HACCP plan (identify where product inspection occurs) receival/processing /inspection/?</p>
<p>Processing of HOG (head on gutted) was observed during the audit on the factory floor.</p> <p>Inspection occurs when fish are pumped into building and pass over the dewatering table prior to being placed into large lidded slurry tub for processing early the next morning.</p> <p>Inspection of these fish occurs at:</p> <p>Step 5: Quality grading</p> <p>Step 6: Secondary clean & quality grading is performed manually by experienced staff on an inspection table after leaving the ^{s 47G(1)(a)} machines or hand gutting</p> <p>Between step 10 & 11 - the QA person does the box checks/ clearance inspection of about every 100 boxes for export (and this is split across grades)</p>
<p>If ^{s. 47G(1)(a)} has administered antibiotics, how are you verifying that there are no antibiotic residues in the fish?</p> <p>Verification (MRL's) procedures/frequency/records?</p>
<p>If antibiotics are used this is controlled at the farm level – MOPS MO – 110</p> <ul style="list-style-type: none">• After appropriate diagnostics procedures and confirmation of disease - Vet recommends that antibiotics are required to treat a health issue• Prescriptions issued and CVO/NRE and EPA notified of intended antibiotic use the same day the veterinary prescription is issued• Senior manager animal health and welfare confirms pens to be treated, treatment commencement date and treatment end date and withholding period to senior manager Planning• Pens are flagged on Fish Talk as treated including withholding period

- Test for residue

Fish Talk program contains information about antibiotic treatments (the pens that have been treated , duration of treatment, and monitoring of withholding periods & also details of vaccine treatments)

Daily Harvest Plan (DHP) is a spreadsheet that is populated using the Fish Talk program data

Tests for antibiotic residue MO-110

Try to exceed withholding period by doubling the withholding period time. If fish are intended to be harvested after the official withholding period but before the double withholding period time - the fish are tested after the official withholding period for antibiotic residues. If the result exceeds the FSC MRL of T 0.2 then fish are not harvested and withholding time extended.

Page 3 of MOPS – MO-110 lists MRL's for Australia and various trading partners for Oxytetracycline and Trimethoprim (nil detection) – both prescribed under off label use. Withholding period for oxytetracycline is 1000 degree days (DD) and Trimethoprim is 1500DD.

Walk through of process area and view inspection procedures/lighting/interview staff/ any verification checks that are done on packed cartons and who responsible for inspection and verification?

Looked at process and inspection points and fish – did not see dewatering inspection. Fish observed to be in good condition at time of audit no fish that would appear to be diseased were sighted.

What happens if diseased fish identified? Corrective action? <i>Do they stop the process/check all packed boxes – what is the procedure – destruction/landfill?</i>
Discarded or escalated. QA inspects % of finished cartons prior to addition of ice (HOG line) and sealing.
Customer complaints?
Very few customer complaints are received – most recent recorded related to, gaping fillets (seasonal), melanosis (old bruises). Customer complaints are reviewed monthly.
Recent REX's and Production records
Trace back was conducted on a recent shipment to consignee in s 47(1)(b),s 47G(1)(a)

Product identified throughout the process by Lot no. ^{s. 47G(1)(a),s. 47(1)(b)} and traceable from export shipment, back through processing (including quality checks, temperature checks and chlorination records) to receipt into the factory – receipt records / delivery records and Daily Harvest report – receipt by no. fish 4231 fish 13/3/25 Dover Harvest Unload sheet.

Transfer Cert

Packing list

Clearance inspection report / Road plan

Daily production records, temps. Quality checks

Daily Hygiene / quality checks

Unload temp – factory

Daily harvest report (date, vessel , region, time, pen no., no. of fish)



Australian Government
Department of Agriculture,
Fisheries and Forestry

File ref: 2018/014417E

s. 47F(1)

Senior Manager Assurance
Tassal Operations Pty Ltd
Narrows Road Meads Creek
Dover TAS 7307

Via email: **s. 47F(1)** **s. 47F(1)**

Dear ^{s. 47F(1)}

DAFF audit of Atlantic Salmon operations at Est 3145, Tassal Operations Pty Ltd

On Thursday 20 March 2025 an audit of your export registered establishment's Atlantic Salmon processing operations was conducted by DAFF senior auditors, **s. 22(1)(a)(ii)** and **s. 22(1)(a)(ii)**.

The department would like to thank Tassal Operations Pty Ltd and the staff that participated in the audit for their co-operation and agreeing to the audit at short notice.

The scope of this audit included Atlantic Salmon processing establishment operations including:

- Receival process and inspection procedures to ensure only healthy fish processed - a physical review of processing operations occurring at the time of the audit, focussing on fish inspection steps.
- Receival records and processing records including verification inspections conducted to ensure that fish are fit for human consumption and not showing signs of disease.
- traceability of packed Atlantic Salmon back to pens.
- Staff training with a focus upon how staff identify substandard or diseased fish including how staff are assessed as competent, staff training records and refresher training requirements.
- Consumer complaints.
- Corrective action.
- Usage of Agvet chemicals - including vaccinations, current prescriptions and withholding periods and verification post withholding period that fish for processing at the establishment meet MRL's set under the Food Standards Code.
- Processing schedules for fish in pens in any Rickettsia affected harvest areas.

Audit findings

Based on a review of procedures, practices, records and interviews with staff it is the auditors' opinion, that Tassal Operations have sufficient controls in place to ensure that only healthy fish are packed and supplied for human consumption. There are controls in place and records kept of any antibiotic use – those controls are at the farm level as required by Tasmanian legislation and testing

is conducted prior to harvest to ensure MRLs are not exceeded. There are adequate inspection, training and verification steps occurring within the processing establishment to ensure only healthy fish are packed for human consumption and MRL's are not exceeded. Traceability was comprehensive with packed fish being able to be traced back to the grow-out pen.

Yours sincerely

s. 22(1)(a)(ii)

s. 22(1)(a)(ii)
08/04/2025

s. 22(1)(a)(ii)

s. 22(1)(a)(ii)
08/04/2025

Meeting start time:10.45am

Entry meeting attendees

Name	Organisation and title
s. 47F(1)	QA Manager
s. 47F(1)	Operations Manager
s. 47F(1)	Tassal Operations
s. 47F(1)	Quality Control
s. 47F(1)	Administration assistant
s. 22(1)(a)(ii)	DAFF
s. 22(1)(a)(ii)	DAFF

Scope

On Farm

- Farm records – prescriptions and withholding periods (water temperature records) , medicated feed use records and withholding periods
- Vaccination use
- Harvest procedure and records, traceability to pen and withholding period records
- Harvest schedule - for fish in any RLO affected and antibiotic treated pens

Processing establishment

- Receival process and inspection procedures to ensure only healthy fish are processed – what points in process are inspections conducted & is lighting adequate
- Receival records – traceability back to pens
- Staff training – identification of diseased fish, staff training records
- Verification – fit for consumption, how many packed boxes are inspected
- Verification that MRL's are met for AgVet chemicals

- Consumer complaints
- Corrective action

Farm Operations

Note: farm sites were not visited during audit & process staff may not be able to answer some questions relating to farm operations. Where possible farm representatives can be contacted via phone or present at process establishment for audit

What farm sites supply this establishment?
<p>Macquarie Harbour predominantly (process all of Tassal's Macquarie Harbour fish) processing occurs during October through to December.</p> <p>George Town Seafoods have the ability to process fish farmed in other areas when Tassal Operations does not have the capacity to process them.</p> <p>Okehampton Bay fish – processing starts mid October through to the end of December.</p> <p>Fish from Port Arthur or the D'Entrecasteaux Channel – could be sent to George Town for processing at any time.</p>
Which of your sites has been affected by Rickettsia (RLO)? IS MQ harbour affected by RLO?
<p>Have not received any fish from east coast during disease event.</p> <p>GTS received fish from the south east on four occasions during the period from January 1 – 17 January 25 and these fish were not from the rickettsia affected area.</p>
What are the harvest procedures for each of the sites – please supply copy of procedure?

This will be answered by Tassal during the audit of Tassal Operations.
Do you cease feeding fish prior to harvest? What is the timeframe?
This will be answered by Tassal during the audit of Tassal Operations.
How many staff are involved in inspecting fish for disease at harvest? How are the staff trained and if harvesting prior to daylight, how are they inspected – is there adequate light?
This will be answered by Tassal during the audit of Tassal Operations.
During the 2025 outbreak has the company used antibiotics on fish – if so in which aquaculture sites?
This will be answered by Tassal during the audit of Tassal Operations.
Can we see a copy of the veterinary prescription showing withholding periods?
This will be answered by Tassal during the audit of Tassal Operations.

Can we see the medication records? Evidence that the medicated feed was correct dosage as per permit? Records of medicated feed use (must be traceable to pens and site)? Are they meeting withholding period requirements?
This will be answered by Tassal during the audit of Tassal Operations.
Any records of disposal or identification of diseased or suspect fish (if yes corrective action or investigation or just something that occurs)
This will be answered by Tassal during the audit of Tassal Operations.
Have you started vaccinating fish – what sites? What is the process?
This will be answered by Tassal during the audit of Tassal Operations.
Have fish from affected cages been harvested for processing? What controls are in place to ensure only healthy fish are processed and treated fish do not contain residue that exceed regulatory limits? What records are kept?
This will be answered by Tassal during the audit of Tassal Operations.

Are any other chemicals/ therapeutants/AgVet medicines used on the farm sites?
This will be answered by Tassal during the audit of Tassal Operations.

Processing establishment operations

First – confirm processing times and size of production run – we need to think about the timing of the walk through. Need to look at HACCP/PFC and identify inspection sites and look at training/inspection procedure - what are staff looking for?

What fish have been received today? Can we see the receival records?
No salmon were being processed. Harvests from Macquarie harbour harvest has ceased and will recommence in October 25. Have capacity to process fish from other harvest areas if Tassal Operations do not have the capacity to process.
What procedures has GTS have in place to ensure that fish that are dead or diseased are not prepared for export and that only healthy fish are prepared for export? Can you please provide a copy of your procedure?

Noting that the production is fully automated, and fish are packed very quickly, have you taken any extra measures to ensure that only healthy fish are processed for export?
<p>HACCP Plan provided included all steps in the process – and despite being mechanised – the inspections for quality and condition are all carried out by staff trained to identify defects at key points in the processing (for example – diverting fish damaged by gutting to the fillet line). Fish are harvested, stunned, bled and iced prior to entering the factory and due to harvesting method – any fish that have died prior to harvest do not enter the tankers for transport to the factory.</p> <p>The process line is such that fish travel individually along the line from point of entry into the process flow – there are no large build ups of fish that would allow a damaged fish to be missed.</p>
What training are processing staff provided with that would enable them to identify diseased stock? Is this training documented and recorded? Has the company conducted any extra training as a result of the outbreak?
Staff training – how are staff trained in relation to identification of diseased fish? Records? <i>Is the procedure and training adequate?</i>
Only live fish are harvested and initial inspection, stunning and bleeding occurs at harvest.

Process may be automated, but majority of steps are manned – from entry to the factory, alignment with gutting machines, removal from the HOG (head on gutted) line of fish that are not suitable for packing whole (includes inspection of gut cavity and spine bones) and are diverted to the fillet line. All fillets are pin-boned, inspected, trimmed by hand and graded by eye.

Each staff member is trained in what to look for in order to grade fish accurately using photographs of common issues – majority are quality defects (head shape, body shape), signs of bruising, damage from gut removal or machinery damage. Photographs are used to illustrate fish that are A grade for packing whole, B grade for fillets. Example photographs include less common issues (QA response) such as seal bites, jellyfish stings (small brown spots on skin).

Each staff member must then complete a visual test and receives individual feedback until found competent. Next stage of training is via buddy system until determined to be able to lead on specific manned station.

It is emphasised to staff that anything outside of the norm in relation to fish appearance is reported immediately to a supervisor.

Further QA checks are carried out on packed boxes and records are maintained of yield and waste.

While training records were maintained for each staff member – a number viewed where missing dates and further detail of feedback to trainees is recommended.

As to date – affected / treated fish have not been harvested or processed through this factory – no additional training has been provided.

How many staff are involved in inspecting fish for disease and at what step in the process if this done?

Can we see your PFC and HACCP plan (identify where product inspection occurs) receipt/processing /inspection/?

No. of staff depends on volume to be processed, as noted – line is mechanised – but there are at least ^{s 47G} staff at each point in the process line where fish are subject to a process (i.e. gutting, pin-boning, filleting, trimming, packing) – inspection occurs at each step from initial receipt into the factory.

HACCP plan includes a specific QA check step.

If ^{s. 47G(1)(a)} has administered antibiotics, how are you verifying that there are no antibiotic residues in the fish? Verification (MRL's) procedures/frequency/records?	
<p>1.34: Tassal Antibiotic Use – this document states that Tassal participates in the NRS since the 1990's – never been any positive results for antibiotics or other or other medicines. States that the in the unlikely event antibiotics are used that withholding periods will be complied with – withholding periods are calculated by multiplying the number of days by the average water temperature in degrees Celsius e.g. 1000 degree days divided by the average temperature if 10 degrees C = 1000 divided by 10 degrees C = 100 days withholding period.</p> <p>Approved arrangement states that GTS seafood will obtain the NRS antibiotic results for fish sampled from their establishment on an annual basis.</p>	
Walk through of process area and view inspection procedures/lighting/interview staff/ any verification checks that are done on packed cartons and who responsible for inspection and verification?	
<p>No processing was occurring on the day of the audit – no walkthrough occurred. QA described each process step as per HACCP Plan. This est. only packs out HOG – all B grade product is returned to Tassal for portioning and packing.</p>	

What happens if diseased fish identified? Corrective action? <i>Do they stop the process/check all packed boxes – what is the procedure – destruction/landfill?</i>
QA check is step in the process. If issues with weight or labelling – product back to previous check is identified and re-worked.
Customer complaints?
From November to date - Tassal has not advised that there have been any customer complaints.
Recent REX's and Production records
Traceability

GTS receives:

- Harvest Unload sheet – harvest date, region, pen number, bin quality (sometimes in tanker)
- Daily Harvest Report – Vessel name (Emmanuel or Tassal 1), vessel departure and return times, harvest start and end times for seine netting, pen number & totals
- Daily harvest quality checklist farms – harvest date, farm site, pen number, number of fish, environmental (seal interactions, dissolved oxygen levels, stunner and bleeder issues, sea temperature)
- Tanker check Macquarie Harbour/Okehampton/Dover – tanker number, temps of ice tanker slurry on arrival and departure

REX0001324847

HOG – chilled head on gutted Atlantic salmon - s 47(1)(b),s 47G(1)(a)

Production 19 Feb 25 – s 47(1)(b),s 47G(1)(a)

Transfer certificate s. 47G(1)(a) 20/2/25 – s 47(1)(b),s 47G(1)(a) to s 47(1)(b),s 47G(1)(a) Tullamarine Est 2726 signed by s 47F(1) Transfer certificate issued on 20 Feb 25 but had product on it that left GTS on the 19 February 25. The 19 February product should have had a transfer certificate issued when it departed GTS on 19 February 25.

GTS Form 5B – Tanker Bins Receival form

Form 46 Salmon sampling – wet processing form - inspection after s 47G(1)(a) shows that s 47(1)(b),s 47G(1)(a) had been inspected

Form 41 – Clearance Inspection report – 6 boxes inspected s 47(1)(b),s 47G(1)(a) in each box – temperatures, weights, grades, ice source recorded.

Load Plan – separate one for 19 Feb 25 and 20 Feb 25 shows transport trailer details and seal number (transport via ferry to Melbourne)

Packing list – lot code denotes harvest area and Julian dates

Harvest area quality checklist

Tanker checklist

Daily harvest report

Harvest unload sheet

Production 20 Feb 25 – s 47(1)(b), s 47G(1)(a)



File ref: 2018/014417E

s. 47F(1)

Quality Assurance Manager
George Town Seafoods Pty Ltd
41-42 Franklin Street
George Town TAS 7253

Via email: **s. 47F(1)****s. 47F(1)**Dear **s. 47F(1)****DAFF audit of Atlantic Salmon operations at Est 5485, George Town Seafoods Pty Ltd**

On Wednesday 19 March 2025 an audit of your export registered establishment's Atlantic Salmon processing operations was conducted by DAFF senior auditors, **s. 22(1)(a)(ii)** and **s. 22(1)(a)(ii)**.

The department would like to thank George Town Seafoods Pty Ltd and the staff that participated in the audit for their co-operation and agreeing to the audit at short notice.

The scope of this audit included Atlantic Salmon processing establishment operations including:

- Receival process and inspection procedures, focussing on fish inspection steps to ensure only healthy fish are processed.
- Receival records and processing records including verification inspections conducted to ensure that fish are fit for human consumption and not showing signs of disease.
- traceability of packed Atlantic Salmon back to pens.
- Staff training with a focus upon how staff identify substandard or diseased fish including how staff are assessed as competent, staff training records and refresher training requirements.
- Consumer complaints.
- Corrective action.
- Usage of Agvet chemicals - including vaccinations, current prescriptions and withholding periods and verification post withholding period that fish for processing at the establishment meet MRL's set under the Food Standards Code.
- Processing schedules for fish in pens in any Rickettsia affected harvest areas.

Audit findings

Based on a review of procedures, practices, records and interviews with staff, it is the auditors' opinion, that George Town Seafoods Pty Ltd have sufficient controls in place to ensure that only healthy fish are packed and supplied for human consumption. There are controls in place and records are required to be kept of any antibiotic use – those controls are at the farm level as required by

Tasmanian legislation and if antibiotics are used testing will be conducted prior to harvest to ensure MRLs are not exceeded. There are adequate inspection, training and verification steps occurring within the processing establishment to ensure only healthy fish are packed for human consumption and MRL's are not exceeded. Traceability was comprehensive with packed fish being able to be traced back to the grow-out pen.

Yours sincerely

s. 22(1)(a)(ii)

s. 22(1)(a)(ii)
08/04/2025

s. 22(1)(a)(ii)

s. 22(1)(a)(ii)
08/04/2025

Meeting start time:1.00pm

Entry meeting attendees

Name	Organisation and title
s. 47F(1)	Planning manager (in lieu of QA manager)
s. 47F(1)	Supply Chain Manager
s. 47F(1)	Environmental and Sustainability Manager (in lieu of s 47F(1) head of public affairs and sustainability)
s. 47F(1)	Training co-ordinator
s. 22(1)(a)(ii)	DAFF Auditor
s. 22(1)(a)(ii)	DAFF Auditor

Scope

On Farm

- Farm records – prescriptions and withholding periods (water temperature records), medicated feed use records and withholding periods
- Vaccination use
- Harvest procedure and records, traceability to pen and withholding period records
- Harvest schedule - for fish in any RLO affected and antibiotic treated pens

Processing establishment

- Receival process and inspection procedures to ensure only healthy fish processed – what points in process are inspections conducted. Is lighting adequate to conduct inspection.
- Receival records – traceability back to pens
- Staff training – identification of diseased fish, staff training records
- Verification of fitness for consumption, how many packed boxes are inspected
- Verification that MRL's are met when AgVet chemicals are used
- Consumer complaints

- corrective action

Farm Operations

Note: farm sites were not visited during audit & process staff may not be able to answer some questions relating to farm operations. Where possible farm representatives can be contacted via phone or present at process establishment for audit

What farm sites supply this establishment?
<p>Petuna Pty Ltd are 100% owned by Sealord NZ.</p> <p>Farm sites located at: Macquarie Harbour Tamar river – Rowella</p> <p>Farms are BAP (Best Aquaculture Practice) accredited and audited annually. BAP rated as four stars(highest rating) for at least the last three years. BAP Accreditation covers at all operations – hatchery, farms and processing establishment.</p>
Which of your sites has been affected by Rickettsia (RLO)? IS MQ harbour affected by RLO?
<p>None</p> <p>Macquarie Harbour and Tamar River farm sites were not affected, the Rickettsia outbreak is in the south east region.</p>
What are the harvest procedures for each of the sites?
<p>Macquarie Harbour – transportation tankers go onto a barge and travel to pens that are being harvested. Fish being harvested are crowded in the pen then are sucked up a funnel and travel via a pipeline into harvest shed which is on the barge.</p>

There are ^{s 47G} staff inspecting fish in the grow out pen and other staff in the harvest shed which is part of the barge infrastructure. Once in the harvest shed the fish are stunned and bled and pass onto a dewatering table where fish are further inspected by ^{s 47G(1)(a)} staff and then the fish travel into tanker with ice slurry. Barge sails to port and then the tanker travels by road to Devonport.

Tamar River site – grow out pens are attached to walkways. To harvest, ^{s 47G(1)(a)} to ^{s 47G(1)(a)} staff attach a long pipeline to the pen being harvested and fish are crowded in pen and then pumped into a harvest shed where they are stunned, bled, moved to dewatering table and inspected by ^{s 47G(1)(a)} or ^{s 47G(1)(a)} staff persons. Fish travel into tanker with ice slurry and travel via road to the processing establishment in Devonport.

Do you cease feeding fish prior to harvest? What is the timeframe?

Minimum of ^{s 47G(1)(a)}

How many staff are involved in inspecting fish for disease at harvest? How are the staff trained and if harvesting prior to daylight, how are they inspected – is there adequate light?

^{s. 47G(1)(a)} staff inspect fish whilst harvesting and ^{s 47G(1)(a)} to ^{s 47G(1)(a)} staff inspect fish as they pass along dewatering table prior to entering tanker. Adequate lighting provided for inspection and WH&S.

All staff at ^{s. 47G(1)(a)} and farming staff have certificate or diploma or degree - ^{s. 47G(1)(a)} (Seafood Training Hobart).

There are two fish health specialists that roam from farm site to farm site - ^{s 47F(1)} and ^{s 47F(1)}

Grading staff in the processing establishment have SOP training and buddy training by Petuna's QA assessors ^{s. 47F(1)} & ^{s. 47F(1)} .

During the 2025 outbreak has the company used antibiotics on fish – if so in which aquaculture sites?

Nil use in either site
Can we see a copy of the veterinary prescription showing withholding periods?
Have no veterinary prescriptions
Can we see the medication records? Evidence that the medicated feed was correct dosage as per permit? Records of medicated feed use (must be traceable to pens and site)? Are they meeting withholding period requirements?
No medicated feed has been used.
Any records of disposal or identification of diseased or suspect fish (if yes corrective action or investigation or just something that occurs)
Morts are lifted by a vacuum pump system daily or every second day. Morts are disposed of into bins – stored in skip bins – composted (must be authorised facility)
Have you started vaccinating fish – what sites? What is the process?

Yes, at s. 47G(1)(a) – northern vaccine – fish are vaccinated by hand at about 100g weight. Smolt are transferred from fresh water to grow out pens at 120 -150 g (at about 12 months old).

Have fish from affected cages been harvested for processing? What controls are in place to ensure only healthy fish are processed and treated fish do not contain residue that exceed regulatory limits? What records are kept?

No disease outbreak in either of Petuna's farming locations.

Some losses due to thermal stress. Mortalities must be reported to the EPA/NRE/CVO when they reach 0.25% and at 0.5%.

Macquarie Harbour/Strachan the water temperatures range s 47G(1)(a)
Tamar river they got up to 21 – 22 C in December 24.

Are any other chemicals/ therapeutants/AgVet medicines used on the farm sites?

Nil

Processing establishment operations

First – confirm processing times and size of production run – we need to think about the timing of the walk through. Need to look at HACCP/PFC and identify inspection sites and look at training/inspection procedure - what are staff looking for?

<p>What fish have been received today? Can we see the receipt records?</p> <p>Harvest in Tamar River ends in December due to high water temperatures.</p> <p>Macquarie Harbour fish received today – sighted the Interim Harvest Report – 4 tankers received today (s. 47G(1)(a)) (s. 47G(1)(a)), (s. 47G(1)(a)), (s. 47G(1)(a)) ISO is truck ID numbers.</p> <p>All fish being processed today were harvested from pen s. 47G(1)(a) (Table Head Central) – Interim Harvest Report also records environmental conditions and quality/issues with fish such water-bellies, pinheads etc.</p> <p>Pens can hold up to s 47(1)(b), s 47G(1)(a) Fish were harvested yesterday 17 /3/25 - farm sends the interim harvest report to the processing establishment. Slurry temperature recorded.</p>
<p>What procedures has Petuna got in place to ensure that fish that are dead or diseased are not prepared for export and that only healthy fish are prepared for export?</p> <p>Noting that the production is fully automated, and fish are packed very quickly, have you taken any extra measures to ensure that only healthy fish are processed for export?</p>
<p>For CCP refresher training a minimum annually</p> <p>Grading HOG - SOP FAC 28 and SOP FAC 24 sighted and refresher training records sighted.</p>

What training are processing staff provided with that would enable them to identify diseased stock? Is this training documented and recorded? Has the company conducted any extra training as a result of the outbreak?
Staff training – how are staff trained in relation to identification of diseased fish? Records? <i>Is the procedure and training adequate?</i>
Trained via SOP's – about 103 SOP's. Assessors sign off if competent e.g. FAC28: HOG Grading Table No extra training conducted this year as the Rickettsia outbreak is currently only in the south east and company does not have farms in this area.
How many staff are involved in inspecting fish for disease and at what step in the process if this done? Can we see you PFC and HACCP plan (identify where product inspection occurs) receival/processing /inspection/?

Staff are constantly inspecting and monitoring fish health throughout production from hatchery, grow out, harvest and during processing.
s 47F(1) is Petuna's consultant veterinarian.

If Huon has administered antibiotics, how are you verifying that there are no antibiotic residues in the fish?
Verification (MRL's) procedures/frequency/records?

Nil use

Walk through of process area and view inspection procedures/lighting/interview staff/ any verification checks that are done on packed cartons and who responsible for inspection and verification?

Observed the HOG line operations – fish are processed using s. 47G(1)(a), manual gutting when fish are not able to be gutted through grader due to spinal abnormalities, seal strike, fish in rigor or harvest damage.

Company were processing HOG, fillets and portions – supply s 47(1)(b),s 47G(1)(a) in poly to s. 47G(1)(a) for delicatessen counters.
There was no evidence that diseased fish were being processed – fish being processed were harvested in Macquarie Harbour and there is no Rickettsia outbreak there.

What happens if diseased fish identified? Corrective action? <i>Do they stop the process/check all packed boxes – what is the procedure – destruction/landfill?</i>
Disease would be picked up at farm – mandatory reporting of morts – investigation Inspection in establishment – staff trained to grade (A and B grade HOG) and reject unsuitable fish such as those that have wounds, deformed or damaged and those with water bellies or damaged during harvest. Auto feeders – people on barges – camera’s in feeders in both sites (Tamar River & Macquarie Harbour)
Customer complaints?
Complaints 2025 – nothing except 3 portions only in a 4 portion pack 9/10/24 – unsafe driving – retail distribution van Sell most to s. 47G(1)(a) – frozen products have addresses

Recent REX's and Production records
<p>s. 47G(1)(a) Consignee: s. 47(1)(b),s. 47G(1)(a) 250 kg Nett weight Processed 17 March 25</p> <p>Use packing software called s 47G(1)(a) Invoice has unique order number – this number recorded in s 47G(1)(a) came from s. 47G(1)(a) (Julian code) (Table Head Central – Macquarie Harbour) Pen s. 47G(1)(a) was pen, transported by tankers s. 47G(1)(a) and s. 47G(1)(a)</p>



Australian Government
Department of Agriculture,
Fisheries and Forestry

File ref: 2018/014417E

s. 47F(1)

Supply Chain Manager
Petuna Pty Ltd
11 John Street
East Devonport TAS 7310

Via email: **s. 47F(1)**

s. 47F(1)

s. 47F(1)

Dear ^{s. 47F(1)}

DAFF audit of Atlantic Salmon operations at Est 2249, Petuna Pty Ltd

On Tuesday 18 March 2025 an audit of your export registered establishment's Atlantic Salmon processing operations was conducted by DAFF senior auditors, **s. 22(1)(a)(ii)** and **s. 22(1)(a)(ii)**.

The department would like to thank Petuna Pty Ltd and the staff that participated in the audit for their co-operation and agreeing to the audit at short notice.

The scope of this audit included Atlantic Salmon processing establishment operations including:

- Receival process and inspection procedures to ensure only healthy fish processed - a physical review of processing operations occurring at the time of the audit, focussing on fish inspection steps.
- Receival records and processing records including verification inspections conducted to ensure that fish are fit for human consumption and not showing signs of disease.
- traceability of packed Atlantic Salmon back to pens.
- Staff training with a focus upon how staff identify substandard or diseased fish including how staff are assessed as competent, staff training records and refresher training requirements.
- Consumer complaints.
- Corrective action.
- Usage of Agvet chemicals - including vaccinations, current prescriptions and withholding periods and verification post withholding period that fish for processing at the establishment meet MRL's set under the Food Standards Code.
- Processing schedules for fish in pens in any Rickettsia affected harvest areas.

Audit findings

Based on a review of procedures, practices, records and interviews with staff, it is the auditors' opinion, that Petuna Pty Ltd have sufficient controls in place to ensure that only healthy fish are packed and supplied for human consumption. There are controls in place and records are required to be kept of any antibiotic use – those controls are at the farm level as required by Tasmanian

legislation and if antibiotics are used testing will be conducted prior to harvest to ensure MRLs are not exceeded. There are adequate inspection, training and verification steps occurring within the processing establishment to ensure only healthy fish are packed for human consumption and MRL's are not exceeded. Traceability was comprehensive with packed fish being able to be traced back to the grow-out pen.

Yours sincerely

s. 22(1)(a)(ii)

s. 22(1)(a)(ii)
08/04/2025

s. 22(1)(a)(ii)

s. 22(1)(a)(ii)
08/04/2025

Meeting start time: 8.20am

Entry meeting attendees

Name	Organisation and title
s. 47F(1)	Production Manager
s. 47F(1)	National Processing Manager
s. 47F(1)	QA Manager
s. 47F(1)	Fish Health and Technical (via telephone)
s. 22(1)(a)(ii)	DAFF Auditor
s. 22(1)(a)(ii)	DAFF Auditor

Scope

On Farm

- Farm records – prescriptions and withholding periods (water temperature records), medicated feed use records and withholding periods
- Vaccination use
- Harvest procedure and records, traceability to pen and withholding period records
- Harvest schedule - for fish in any RLO affected and antibiotic treated pens

Processing establishment

- Receival process and inspection procedures to ensure only healthy fish processed – what points in process are inspections conducted. Is lighting adequate to conduct inspection.
- Receival records – traceability back to pens
- Staff training – identification of diseased fish, staff training records
- Verification of fitness for human consumption, how many packed boxes are inspected
- Verification that MRL's are met when AgVet chemicals are used

- Consumer complaints
- corrective action

Farm Operations

Note: farm sites were not visited during audit & process staff may not be able to answer some questions relating to farm operations. Where possible farm representatives can be contacted via phone or present at process establishment for audit

s. 47F(1) - Fish Health and Technical for farm (via telephone)

What farm sites supply this establishment?
Macquarie Harbour Storm Bay D'Entrecasteaux Channel
Which of your sites has been affected by Rickettsia (RLO)? Is MQ harbour affected by RLO?
RLO not detected Macquarie Harbour s. 47G(1)(a) – present in D'Entrecasteaux channel
What are the harvest procedures for each of the sites?
Sea cages – fish transferred to well boat – fish placed into pods at harvest station – s 47G(1)(a) prior to harvest (minimum of s 47G(1)(a)). Harvest operation - pump attached to pods, pump has tube attached to shore base. Fish are s 47G(1)(a) and pumped upward into swim box at head height – dewatered, pneumatic stunned and bled moving across the harvest table.

<p>Every fish goes across the harvest table – fish have to swim against gravity and water pressure so only healthy fish can swim up to harvest table. Rejected fish are disposed of or used for silage or for feed for other species.</p> <p>Fish are they are inspected on the harvest table and then move via gravity feed into ice filled tanker for transportation to processing establishment.</p> <p>Fish are harvested 4pm – 6am in the morning as it causes less stress than harvesting through the day. The land-based infrastructure used at harvest is well lit at night.</p> <p>In Storm Bay the harvest occurs using the same concept/method s 47G(1)(a)</p>
<p>Do you cease feeding fish prior to harvest? What is the timeframe?</p>
<p>Minimum of s 47G(1)(a)</p>
<p>How many staff are involved in inspecting fish for disease at harvest? How are the staff trained and if harvesting prior to daylight, how are they inspected – is there adequate light?</p>
<p>s. 41 people at pen and s. 47G(1)(a) people on the harvest table – operations are performed under lighting.</p>
<p>During the 2025 outbreak has the company used antibiotics on fish – if so in which aquaculture sites?</p>
<p>Used antibiotics 4 pens in February 13 - 26 Feb 2025</p> <p>Feed medicated by s. 47G(1)(a), top coated (Huon also use s. 47G(1)(a) for feed supply).</p> <p>Husbandry practices – farm staff monitor s. 47G(1)(a) – s. 47G(1)(a) , monitored in s. 47G(1)(a)</p> <p>Treated pens will not be harvested till s. 47G(1)(a)</p>

s 47G(1)(a)

Water now 17 degrees – highest was 18.5

Can we see a copy of the veterinary prescription showing withholding periods?

Prescription supplied – **s 47F(1)** **s 47G(1)(a)**

s. 47G(1)(a) veterinary prescription sighted – Medication Authority HA- 0001-25 , issued 5 February 2025, 1910kg of Oxytetracycline for use at Zuidpool south lease for treatment of rickettsia like organism – withholding period on prescription is 1000 degree days.

Prescription identifies the stock to be treated being within pens: ZS 04, ZS 03, ZS 12 and ZN 05.

Huon wait until 1600 degree days have elapsed for export.

Can we see the medication records? Evidence that the medicated feed was correct dosage as per permit? Records of medicated feed use (must be traceable to pens and site)? Are they meeting withholding period requirements?

Huon use their 'fish talk' database to record **s. 47G(1)(a)** . Medication was dispensed to 4 pens within the Zuidpool South Lease in the South of the D'Entrecasteaux Channel. Pen numbers were:

- ZS 04
- ZS 03
- ZS 12
- ZN 05

Records are required to be kept under his database and these records are auditable

CVO and EPA get notification of the treatment at start and end

Huon will start residue testing at 450 degree days 1st round , then 800 and 1200 – fish in 4 pens are not at 450 degree days at time of audit and so have not been tested

Any records of disposal or identification of diseased or suspect fish (if yes corrective action or investigation or just something that occurs)
<p>Recorded as normal mortality data – fish talk database</p> <p>Fish in sea cages are regularly inspected for health and any morts removed – company uses air lift compressors in the base of pen which cause morts to rise to the surface and dead fish sucked up to mort boat.</p>
Have you started vaccinating fish – what sites? What is the process?
<p>Have been vaccinating fish for years</p> <p>This strain RLO vaccine – east coast strain – ready to be used on fish that s. 47G(1)(a)</p>
Have fish from affected cages been harvested for processing? What controls are in place to ensure only healthy fish are processed and treated fish do not contain residue that exceed regulatory limits? What records are kept?
<p>Some of the pens being harvested have affected fish - asymptomatic (not showing signs of disease) fish can swim onto harvest table – as fish are still well (healthy) at early stage of disease.</p> <p>4 pens being treated and will not be harvested until withholding period has expired and fish have been tested and do not exceed MRL.</p>

Are any other chemicals/ therapeutants/AgVet medicines used on the farm sites?
No, not at farms sites.

Processing establishment operations

First – confirm processing times and size of production run – we need to think about the timing of the walk through. Need to look at HACCP/PFC and identify inspection sites and look at training/inspection procedure - what are staff looking for?

What fish have been received today? Can we see the receipt records?
Harvest Report Final email to processing plant from the harvest station . Fish being processed today are from Hideaway Bay (Policeman Point, D'Entrecasteaux Channel) – harvested 17/3/25, tanker ^{s. 47G(1)(a)} (tanker registration number) all from harvest pen 2414 (pods A2, A3,B3) recorded in ^{s 47G(1)(a)} traceability database.
What procedures Huon has in place to ensure that fish that are dead or diseased are not prepared for export and that only healthy fish are prepared for export? Noting that the production is fully automated, and fish are packed very quickly, have you taken any extra measures to ensure that only healthy fish are processed for export?

Steps where the inspection undertaken:

Step 2 – fish grading station/quality checks on gantry ^{s 47G(1)} staff)

Step 7 - grading and sorting ^{s 47G(1)(a)} staff)

Step 24 – before ice is put on frequency - temp and fish quality (as per specification). (^{s 47G(1)(a)} – rotate in breaks) Yesterday the step 24 inspection was recorded 18 times and only one defect recorded (abnormal colour)

No extra measures have been taken – the same process as normal procedure - fish health and surveillance occurs daily during grow out operations and inspected again at harvest on the harvest table. Unhealthy fish are not able to swim up onto inspect table at harvest – processing inspection within the registered establishment remains the same.

What training are processing staff provided with that would enable them to identify diseased stock? Is this training documented and recorded?
Has the company conducted any extra training as a result of the outbreak?

Staff training – **how** are staff trained in relation to identification of diseased fish? Records? *Is the procedure and training adequate?*

^{s 47G(1)(a)} Quality Inspectors and these inspectors buddy train new staff for at least a week, refresher training yearly. Trained against quality standards.

How many staff are involved in inspecting fish for disease and at what step in the process if this done? Can we see you PFC and HACCP plan (identify where product inspection occurs) receipt/processing /inspection/?
Steps where the inspection undertaken: Step 2 – fish grading station/quality checks on gantry ^{s 47G(1)} staff) Step 7 - grading and sorting ^{s 47G(1)(a)} Step 24 – before ice is put on frequency - temp and fish quality (as per specification) s 47F(1) (rotate during breaks)
If Huon has administered antibiotics, how are you verifying that there are no antibiotic residues in the fish? Verification (MRL's) procedures/frequency/records?
Haven't used for 5 years prior to this outbreak Quarterly testing for DAFF's National Residue survey (NRS) Farm starts testing at 450 degree days, 800 DD & 1200DD Will test at 1000 for domestic – must not exceed the FSANZ MRL of T0.2 mg/kg

Walk through of process area and view inspection procedures/lighting/interview staff/ any verification checks that are done on packed cartons and who responsible for inspection and verification?
<p>Observed the processing of HOG Atlantic salmon and fillets during the audit. Focussing on inspection procedures and questioning staff that were conducting the inspections as to what the inspection procedures are and what they look for.</p> <p>The HOG line was observed to have good lighting – we inspected some fish at the inspection gantries and had no issue seeing each fish clearly when inspecting. We did not sight any fish that looked or appeared to be diseased – the fish looked good and gills sighted were red with no damage observed, the odd fish having a s. 47G(1)(a) as per procedure.</p>
What happens if diseased fish identified? Corrective action? <i>Do they stop the process/check all packed boxes – what is the procedure – destruction/landfill?</i>
<p>Quality Inspectors will send message on MS Teams – will put QI hold – photos would be taken and sent to veterinary and fish health staff.</p> <p>Staff present at the audit have not seen the Rickettsia disease that has been identified on fish that have entered the processing establishment.</p>

Customer complaints?
Customer complaints in 2025 include bruising, pale colour complaints, melanin discolouration of fish (old bruise) - about s. 47G(1)(a) – s. 47G(1)(a)
Recent REX's and Production records
REX0001387703 , Japan s. 47(1)(b),s. 47G(1)(a) , chilled <i>S.salar</i> - HOG s. 47(1)(b),s. 47G(1) chilled fillet net weights Tanker – s 47G(1)(a) database and Harvest report Date of harvest – s 47G(1)(a) database and harvest report Pen - 2414 s 47G(1)(a) and Harvest report tanker A (s. 47G(1)(a)) and Tanker B (s. 47G(1)(a)) recorded on Harvest Report Packing list no: 705847 which is also recorded on s 47G(1)(a) database



File ref: 2018/014417E

s. 47F(1)

Quality Assurance Manager
Huon Aquaculture Company Pty Ltd
7218 Bass Highway
East Sassafras TAS 7307

Via email: **s. 47F(1)** **s. 47F(1)**

Dear **s. 47F(1)**

DAFF audit of Atlantic Salmon operations at Est 5330, Huon Aquaculture Company Pty Ltd

On Tuesday 18 March 2025 an audit of your export registered establishment's Atlantic Salmon processing operations was conducted by DAFF senior auditors, **s. 22(1)(a)(ii)** and **s. 22(1)(a)(ii)**.

The department would like to thank Huon Aquaculture and the staff that participated in the audit for their co-operation and agreeing to the audit at short notice.

The scope of this audit included Atlantic Salmon processing establishment operations including:

- Receival process and inspection procedures to ensure only healthy fish processed - a physical review of processing operations occurring at the time of the audit, focussing on fish inspection steps.
- Receival records and processing records including verification inspections conducted to ensure that fish are fit for human consumption and not showing signs of disease.
- traceability of packed Atlantic Salmon back to pens.
- Staff training with a focus upon how staff identify substandard or diseased fish including how staff are assessed as competent, staff training records and refresher training requirements.
- Consumer complaints.
- Corrective action.
- Usage of Agvet chemicals - including vaccinations, current prescriptions and withholding periods and verification post withholding period that fish for processing at the establishment meet MRL's set under the Food Standards Code.
- Processing schedules for fish in pens in any Rickettsia affected harvest areas.

Audit findings

Based on a review of procedures, practices, records and interviews with staff it is the auditors' opinion, that Huon Aquaculture have sufficient controls in place to ensure that only healthy fish are packed and supplied for human consumption. There are controls in place and records kept of any antibiotic use – those controls are at the farm level as required by Tasmanian legislation and testing is conducted prior to harvest to ensure MRLs are not exceeded. There are adequate inspection,

training and verification steps occurring within the processing establishment to ensure only healthy fish are packed for human consumption and MRL's are not exceeded. Traceability was comprehensive with packed fish being able to be traced back to the grow-out pen.

Yours sincerely

s. 22(1)(a)(ii)

s. 22(1)(a)(ii)
08/04/25

s. 22(1)(a)(ii)

s. 22(1)(a)(ii)
08/04/25

s 22(1)(a)(ii)

From: s 22(1)(a)(ii)
Sent: Wednesday, 9 April 2025 12:19 PM
To: s 47F(1)
Cc: s 22(1)(a)(ii) s 22(1)(a)(ii) Dairy Eggs Fish; s 47F(1)
Subject: Letter to Est 3145 Tassal Operations - audit results [SEC=OFFICIAL:Sensitive]
Attachments: Letter to Est 3145 Tassal Operations - audit results.pdf
Importance: High

OFFICIAL: Sensitive

H s 47F(1)

Please find attached the audit report for the review of your salmon processing operations that s 22(1)(a)(ii) and I conducted on 20 March.

Let me know if you have any questions.

Kind regards

s 22(1)(a)(ii)

s 22(1)(a)(ii)

Assistant Director | Dairy, Eggs & Fish Export Program
Export and Veterinary Services Division
s 22(1)(a)(ii) [@aff.gov.au](mailto:s 22(1)(a)(ii)@aff.gov.au)
s 22(1)(a)(ii)

Department of Agriculture, Fisheries and Forestry
70 Northbourne Ave, Canberra ACT 2601 Australia
GPO Box 858, Canberra ACT 2601 Australia
www.agriculture.gov.au



OFFICIAL: Sensitive

s 22(1)(a)(ii)

From: s 22(1)(a)(ii)
Sent: Wednesday, 9 April 2025 11:40 AM
To: s 47F(1) s 47F(1)
Cc: s 22(1)(a)(ii) s 22(1)(a)(ii) Dairy Eggs Fish
Subject: Letter to Est 5485 George Town Seafoods Pty Ltd - audit results
[SEC=OFFICIAL:Sensitive]
Attachments: Letter to Est 5485 George Town Seafoods Pty Ltd - audit results.pdf
Importance: High

OFFICIAL: Sensitive

Hi s 47F(1) and s 47F(1)

Please find attached our review of Atlantic salmon processing operations audit report.

Let me know if you have any questions.

Kind regards

s 22(1)(a)(ii)

s 22(1)(a)(ii)

Assistant Director | Dairy, Eggs & Fish Export Program
Export and Veterinary Services Division

s 22(1)(a)(ii) [@aff.gov.au](mailto:s 22(1)(a)(ii)@aff.gov.au)

s 22(1)(a)(ii)

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OFFICIAL: Sensitive

s 22(1)(a)(ii)

From: s 22(1)(a)(ii)
Sent: Wednesday, 9 April 2025 12:15 PM
To: s 47F(1) s 47F(1)
Cc: s 22(1)(a)(ii) s 22(1)(a)(ii) Dairy Eggs Fish
Subject: Letter to Est 2249 Petuna Pty Ltd - audit results [SEC=OFFICIAL:Sensitive]
Attachments: Letter to Est 2249 Petuna Pty Ltd - audit results.pdf

Importance: High

OFFICIAL: Sensitive

Hi s 47F(1) and s 47F(1)

Please find attached the audit report for the review of your salmon processing operations that s 22(1)(a)(ii) and I conducted on 18 March.

Let me know if you have any questions.

Kind regards

s 22(1)(a)(ii)

s 22(1)(a)(ii)

Assistant Director | Dairy, Eggs & Fish Export Program
Export and Veterinary Services Division
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s 22(1)(a)(ii)

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OFFICIAL: Sensitive

s 22(1)(a)(ii)

From: s 22(1)(a)(ii)
Sent: Wednesday, 9 April 2025 12:07 PM
To: s 47F(1) s 47F(1)
Cc: s 22(1)(a)(ii) s 22(1)(a)(ii) Dairy Eggs Fish
Subject: Letter to Est 5330 Huon Aquaculture - audit results [SEC=OFFICIAL:Sensitive]
Attachments: Letter to Est 5330 Huon Aquaculture - audit results.pdf

Importance: High

OFFICIAL: Sensitive

Hi s 47F(1) and s 47F(1)

Please find attached the audit report for the review your salmon processing operations that s 22(1)(a)(ii) and I conducted on 18 March.

Let me know if you have any questions.

Kind regards

s 22(1)(a)(ii)

s 22(1)(a)(ii)

Assistant Director | Dairy, Eggs & Fish Export Program
Export and Veterinary Services Division
s 22(1)(a)(ii) @aff.gov.au
s 22(1)(a)(ii)

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