

## Review of the biosecurity risks of imported prawns for human consumption

The Department of Health (Health) has reviewed the draft report, *Review of the biosecurity risks of prawns imported from all countries for human consumption*, released on 28 September 2020 by the Department of Agriculture, Water and Environment (DAWE) and considers the human biosecurity risk from <u>importation of unviable uncooked prawns and prawn products</u> to be very low under biosecurity measures as proposed in the draft report.

Humans are not susceptible to most pathogens listed in the hazard list. Of particular note is *Vibrio parahaemolyticus* that can cause illness in humans. The pathogenic potential of *V. parahaemolyticus* strains containing the *Photorhabdus* insect-related (Pir) toxins (PirA and PirB) strains in humans, is however not known. Considering the imported prawns are for human consumption, Health understands that importation of uncooked prawn and prawn products would require compliance with the requirements of the *Imported Food Control Act* 1992 (the Act) and the applicable standards under the Act as assessed by Food Standards Australia New Zealand (FSANZ) to ensure food safety from any microbial contamination associated with imported prawns.

Health notes that all consignments are required to be accompanied by a health certificate issued by a competent authority (CA) of the overseas government stating that the prawns are free from identified pathogenic agents of biosecurity concern, are free from visible signs of infectious diseases and have been processed, inspected and graded in premises approved by and under the control of the CA.