

GROUP PERMIT

Control Measures for the movement of oysters, oyster product, and oyster farming equipment into, within and from a Control Zone

Biosecurity Act 2019

Section 100 (2) (b)

1. I, Kevin de Witte, being and as the Chief Veterinary Officer under the [Biosecurity Act 2019](#) (the Act)¹, hereby grant to the classes of persons described in clause 2 below, a group permit authorising all dealings with the following classes of biosecurity matter, subject to the conditions in clause 3:

oysters including the spat or seed of an oyster and any part of the flesh or shell of an oyster; and

oyster farming equipment including any equipment, conveyance, and other infrastructure such as trays, baskets, catching materials, post and rail, cables, vessels, floats and the like, that is used in the cultivation, farming, harvest and storage of oysters; and

oyster product including any animal product comprising wholly or partly oysters.

2. This permit is granted to the following class of persons:

all persons who engage in, or are proposing to engage in, the primary production of oysters – hereby referred to as “oyster producers”.

3. All movements are carried out in accordance with the following conditions –

- a. for oysters and oyster products (excluding oyster spat, or seed of an oyster, from a hatchery) refer to **Schedule 1** of this permit,
- b. for oyster farming equipment refer to **Schedule 2** of this permit, and

4. This permit takes effect on the date of its signing and remains in force for a period of five (5) years unless sooner cancelled or amended.

5. This permit authorises dealings for the purposes of the *Biosecurity Act 2019* and does not authorise any activity that is otherwise prohibited under another Australian law.

Signed by:

Kevin de Witte

Chief Veterinary Officer

Dated: 13 February 2024

¹ All terms used in this permit that are defined in the Act, regulations made under the Act, or the Tasmanian Biosecurity Compendium have the same meaning as in the Act, regulations or the Compendium.

SCHEDULE I

All movements of oysters and oyster products (excluding oyster spat, or seed of an oyster, from a hatchery) are to be conducted in accordance with the following conditions –

1. Movements of oysters made under this Group Permit may only occur between areas of the same Area Classification, or into another area where there is a higher risk of POMS presence. Table I. defines where oyster movements are permitted and not permitted:

Table I. Movements permitted under this Group Permit

TO → FROM ↓	Infected	Intermediate	POMS Free
Infected	Yes	No	No
Intermediate	Yes	Yes	No
POMS Free	Yes	Yes	Yes

For a full list of the Area Classifications specific to this permit refer to **Schedule 3**.

2. All oysters and oyster products are moved such that there is no leakage of liquid from the conveyance and there is no direct access to the load by scavengers.
3. The movement must be undertaken by the most direct route practicable and without stopping.
4. The movement is carried out between the issue and expiry dates stated in this Group Permit.
5. Oyster producers must maintain a written record of all movements including –
 - a) the date of each movement; and
 - b) the type and quantity of oyster product being moved; and
 - c) the sites between which the oysters have moved; and
 - d) a declaration by the person responsible for moving the oysters and making the record.
6. All records are to be presented to an Authorised Officer on request.

SCHEDULE 2

All movements of oyster farming equipment are to be conducted in accordance with the following conditions –

1. Prior to movement, all items are to be thoroughly cleaned to remove all organic material.
2. Allowed to dry for 7 days or cleaned with a disinfectant that is effective against OsHV-1 as outlined in Aquavetplan.
3. The items must be stored, cleaned, and dried a minimum of 2 metres distance from any other oyster equipment.
4. All organic waste removed from equipment must be disposed into general landfill and wastewater must not return to any waterway.
5. All items are visibly clean and dry internally and externally prior to deployment from the premises.
6. The movement is carried out between the issue and expiry dates of this Group Permit.
7. Oyster producers must maintain a written record of all movements including –
 - a) the date of each movement; and
 - b) a description of the oyster farming equipment being moved; and
 - c) the sites between which the equipment is moved; and
 - d) the method of cleaning and disinfection of the equipment (if applicable), including the rate of application of the disinfectant; and
 - e) a declaration by the person responsible for cleaning and disinfecting the equipment and making the record.
8. All records are to be presented to an Authorised Officer on request.

SCHEDULE 3

Area Classifications

POMS Free areas

Includes all areas of northern Tasmania

- Sea Elephant Bay (King Island)
 - Montague
 - Duck Bay
 - Big Bay
 - Port Sorell
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Intermediate areas

Includes the Huon-Channel area, Norfolk Bay and Great Oyster Bay.

- Great Oyster Bay
 - Great Swanport
 - King George Sound
 - Eaglehawk Bay
 - Garfish Bay
 - Little Norfolk Bay
 - Port Arthur
 - Fleurtys Point
 - Great Bay
 - Long Bay Reef
 - Little Taylors Bay
 - Cloudy Bay Lagoon
 - Port Esperance
 - Hastings Bay
 - Recherche Bay
 - Dunalley Bay
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Infected areas

Includes the following oyster growing regions.

- Little Swanport
 - Spring Bay
 - Boomer (Blackman) Bay
 - Pitt Water (including Island Inlet)
 - Pipe Clay Lagoon
 - Port Cygnet (including Gardners Bay and Deep Bay)
 - Moulting Bay (Georges Bay)
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