



99/2750

16 November 1999

CONDITIONS FOR THE IMPORTATION OF LIVE FRESHWATER ORNAMENTAL FINFISH INTO AUSTRALIA

1. General

These Australian Quarantine and Inspection Service (AQIS) conditions apply to the importation of freshwater ornamental (aquarium) finfish listed on the Australian permitted species list that is current at the time of importation. This list is maintained by the Commonwealth Department of Environment and Heritage as Schedule 6, Part II, Division 1 of the *Wildlife Protection (Regulation of Exports and Imports) Act 1982* (hereafter referred to as Schedule 6).

2. Documentation

- a. Permission to import freshwater ornamental finfish must be obtained in writing from AQIS prior to arrival of the fish in Australia. Permit applications can be obtained from, and completed forms are to be submitted to, the AQIS office in the State or Territory to which the importation will be made. Import permits generally have a validity of one year from the date of issue. It is the Australian importer's responsibility to ensure that they have a current permit.
- b. Each importer must have a valid permit to import and, prior to the arrival of the fish, must notify the AQIS office in the State or Territory of destination of the address of the approved premises where the fish are to be detained in quarantine.
- c. Each consignment of live freshwater ornamental finfish must be accompanied by documentation in English including:
 - a list of the individual box or carton identification numbers, and the scientific name and number of fish corresponding to each box or carton of the consignment,
 - the Australian importer's permit number,
 - the name and address of the premises where the fish will be detained in quarantine on arrival in Australia, and
 - health certification from the Competent Authority of the exporting country.

3. Quarantine

All freshwater ornamental finfish intended for entry into Australia are subject to the following quarantine requirements:

- a. The fish must be exported from premises currently approved by an AQIS-recognised Competent Authority of the exporting country. The standards for Competent Authority approval of freshwater ornamental finfish export premises are provided in Appendix 1.
 - b. All consignments of freshwater ornamental finfish must be accompanied by a health certificate, written in English and, where necessary, in a language understood by the certifying individual. The certificate attesting to the health of the fish must be issued by an individual authorised by the Competent Authority of the exporting country who has an appropriate knowledge of fish health and the export premises as described in Appendix 2A. Sample health certificates for goldfish and other freshwater fish are shown in Appendices 2B and 2C.
 - c. All consignments of freshwater ornamental finfish must meet the specified conditions for handling and packaging in Appendix 3.
 - d. All shipments of freshwater ornamental finfish will be inspected by AQIS on arrival to ensure that they are healthy, are an approved species on Schedule 6, and that they do not contain prohibited material or material of quarantine concern. Any prohibited fish species will be re-exported or destroyed, while prohibited material or material of quarantine concern will be seized and destroyed, all at importer's expense.
 - e. All freshwater ornamental finfish will be ordered into quarantine detention at AQIS approved freshwater ornamental fish quarantine premises on arrival, for the following periods:
 - Goldfish: 21 days
 - Gouramis and cichlids: 14 days
 - Other freshwater ornamental finfish: 7 days
- a. Quarantine premises will only be approved, as a place for the performance of quarantine of live fish under Section 46A of the *Quarantine Act*, when they meet AQIS standards (Appendix 4). An application form for approval of premises for the quarantine detention of live freshwater ornamental finfish may be obtained from the State/Territory AQIS Office.
 - a. Quarantine detention will be performed in accordance with the requirements described in Appendix 5.

Note 1: Based on the submission of relevant information by the Competent Authority of the exporting country, AQIS will determine the recognition of the Competent Authority with respect to approval of freshwater ornamental finfish exporters and export certification.

Note 2: Based on fish species, country of origin, historical factors or any other relevant information, AQIS may test samples of imported fish during quarantine to determine

their health status and thereby monitor exporting country compliance with AQIS quarantine requirements. The cost of such testing will be borne by the importer.

Note 3: In the event of any imported fish showing clinical signs or producing a positive result to any tests indicating the presence of an infectious disease agent or pest, AQIS may cause any or all of the fish in the premises to be either detained in quarantine for further observation, testing and/or treatment, or be destroyed. Costs of any such action will be borne by the importer. If any fish are destroyed during any period of quarantine, compensation will not be paid by the Government.

Note 4: Parties seeking to use alternative risk reduction measures to those listed in these conditions — for example, an extended period of quarantine detention or a specified testing regimen — should obtain prior approval of alternative measures from AQIS. A submission including supporting scientific data that clearly explain the degree to which alternative measures would reduce risk, should be provided to AQIS for consideration.

4. Review

At any time at the discretion of AQIS a permit/approval may be revoked or modified if these conditions are not met or if there is a change in quarantine risk.

SARAH KAHN

Director, Fish Quarantine Policy Unit

STANDARDS FOR COMPETENT AUTHORITY APPROVAL OF FRESHWATER ORNAMENTAL FINFISH EXPORT PREMISES

1. General

An AQIS-recognised Competent Authority of the exporting country must have in place a system for the approval of freshwater ornamental finfish export premises to ensure that such premises maintain standards required for export of freshwater ornamental finfish to Australia. The system is subject to audit by AQIS at any time. Animal Quarantine Policy Memorandum 1999/62 — *Guidelines for the approval of countries to export animals (including fish) and their products to Australia* — provides guidelines for the approval of countries to export animals and their products, including ornamental finfish, to Australia.

2. Competent Authority standards

- a. The Competent Authority of the exporting country must have the authority to suspend or withdraw export certification or approval of export premises at any time if the requirements are not being met.
- b. The official approving export premises must be a responsible official of the Competent Authority of the exporting country whose duties relate to fish health and who has knowledge of the premises and its operations. The official must be satisfied the premises conform to AQIS requirements for the approval of a premises for export of live freshwater ornamental finfish to Australia and believe that that no impediment exists to the signing of such an endorsement.
- c. Before approving premises for export of freshwater ornamental finfish to Australia, a Competent Authority must have in place a system that ensures:
 - the premises are managed in an efficient, professional way under competent and experienced management. Factors to consider include maintenance of the plant and equipment in good working order; maintenance of good records of numbers and species of stocks held; dates of arrival and sources of stocks; records of any significant mortalities; and records of clinical signs and lesions and the results of any laboratory testing and treatments;
 - the premises has a system for handling fish to minimise the likelihood of disease/pest entry and spread within the premises;
 - the fish being held at the premises exhibit no signs of significant infectious disease or pests and are sourced from populations not associated with any significant disease or pests;

- the fish are not kept in water in common with farmed foodfish (fish farmed for human consumption including recreational fishing) or koi carp;
- the exporter is aware of the conditions which apply to the export of fish to Australia, including the species permitted for export to Australia at the time of export, and understands the restrictions which apply to such transactions.

HEALTH CERTIFICATION REQUIREMENTS FOR FRESHWATER ORNAMENTAL FINFISH IMPORTED INTO AUSTRALIA

1. General requirements

a. Each consignment of freshwater ornamental finfish must be accompanied by a health certificate, written in English and, where necessary, in a language understood by the certifying individual. The certifying individual must be authorised by the Competent Authority of the exporting country, have an appropriate knowledge of fish health and the export premises and attest that:

- the fish in the consignment have been inspected within 7 days prior to export and show no clinical signs of infectious disease or pests,
- the export premises is currently approved for export to Australia,
- the fish being held at the export premises exhibit no signs of significant infectious disease or pests and are sourced from populations not associated with any significant disease or pests within the previous 6 months,
- all fish in the consignment have been in premises approved for export of freshwater finfish to Australia for the 14 days prior to export,
- the fish have not been kept in water in common with farmed foodfish (fish farmed for human consumption including recreational fishing) or koi carp, and
- adequate safeguards are in place to maintain certified fish health status until export.

a. Certification must be based on a system of inspection, acceptable to the Competent Authority of the country of export, for it to be satisfied that there is no significant disease or pest problem in the export premises at the time of certification. The Competent Authority must also be satisfied that the premises is maintained at the standards required for approval for export of freshwater ornamental finfish to Australia (see Appendix 1).

2. Additional requirements for goldfish

a. Each consignment of goldfish (*Carassius auratus*) must be accompanied by a health certificate stating that:

- the goldfish originate from a country, zone or export premises (the population) determined to be free from spring viraemia of carp virus (SVCV), goldfish haematopoietic necrosis virus (GFHNV) and *Aeromonas salmonicida* (other than goldfish ulcer disease strains) based on a program of monitoring and surveillance acceptable to the Competent Authority and consistent with criteria for health certification stated in Section 2(b) below;
- the goldfish are exported from a country, zone or export premises determined to be free from spring viraemia of carp virus (SVCV), goldfish haematopoietic necrosis virus (GFHNV) and *Aeromonas salmonicida* (other than goldfish ulcer disease strains) based

on a program of monitoring and surveillance acceptable to the Competent Authority, and consistent with criteria for health certification stated in Section 2(b) below; and

- all goldfish in the consignment have been treated with an effective parasiticide (eg trichlorfon, formaldehyde, sodium chloride) during the 7 days prior to export to Australia to eliminate infestation by the gill flukes *Dactylogyrus vastator* and *D. extensus*.

a. Criteria for health certification:

- Goldfish haematopoietic necrosis virus (GFHNV): This certification must be based on the absence of clinical signs suggestive of infection with GFHNV, based on twice yearly inspections during the two years prior to date of certification. Should a disease problem occur that suggests the possibility that the disease agent may be present in the fish population from which the goldfish originate, the problem must be fully investigated and GFHNV eliminated as a possible cause before the Competent Authority can certify freedom.
- Spring viraemia of carp virus (SVCV): This certification must be based on negative test results during the two years prior to date of certification. The fish population from which the goldfish originate must be tested for SVCV using virus isolation and identification methods as described in the OIE '*Diagnostic Manual for Aquatic Animal Diseases*'. The frequency of testing and sample size are as stated below.
- *Aeromonas salmonicida*: This certification must be based on negative test results during the two years prior to date of certification. The fish in the population from which the goldfish originate must be tested for *A. salmonicida* using standard bacteriological methods. Tissues tested should include skin lesions (if present), kidney, liver and spleen. Testing must be based on internationally accepted methods of isolation, culture and identification. The frequency of testing and sample size are as stated below.

- a. Certification of freedom from specified disease agents or pests applies to the country, zone or export premises from which fish are exported to Australia. If the fish originated from a country other than the exporting country within 6 months of export, certification attesting to the health of the source fish population must accompany all shipments.
- b. Countries, zones or premises declared free or in the process of establishing freedom from specified disease agents or pests, must take adequate precautions to prevent introduction of the disease agent or pest into the country, zone or premises, including via infected fish or water.
- c. Certification for SVCV and *A. salmonicida* must be based on a minimum testing frequency of twice a year (at approximately 6 month intervals) for each of the previous 2 years prior to issuing of the certificate. The number of fish sampled must ensure a 95% confidence level of

disease agent/pest detection in a source fish population with an agent prevalence of 2%. The population size is defined as the number of fish of the same species that share a common water supply and originate from the same broodstock.

- a. After two years of surveillance with laboratory tests and in the absence of suspect clinical signs or suspect or positive test results, twice yearly testing must continue but the sample size at each inspection may be reduced to 30 fish of the species being exported (including broodfish when available), provided that all introductions of new fish to the population are sourced from fish populations that meet an equivalent or superior health standard.

HEALTH CERTIFICATION FOR GOLDFISH EXPORTED TO AUSTRALIA

I, the undersigned, certify that:

1. I have within 7 days prior to export examined the goldfish (*Carassius auratus*) described on the attached invoice, and that they show no clinical signs of infectious disease or pests.
2. The export premises described below is approved as meeting standards under Australian Quarantine and Inspection Service (AQIS) *Conditions for the Importation of Live Freshwater Ornamental Finfish into Australia* and the fish being held at the premises exhibit no signs of significant infectious disease or pests and are not sourced from populations associated with any significant disease or pests.

Export premises approval number: Name:

Address:.....

Phone No:..... Fax No: E-mail:.....

3. All fish in the consignment have been in approved premises in the exporting country for the 14 days prior to export.
4. The fish have not been kept in water in common with farmed foodfish (fish farmed for human consumption including recreational fishing) or koi carp.
5. The exporting country, zone or export premises is free from spring viraemia of carp virus (SVCV), goldfish haematopoietic necrosis virus (GFHNV) and *Aeromonas salmonicida* (other than goldfish ulcer disease strains) based on (a) the absence of clinical, laboratory or epidemiological evidence of these disease agents in the source fish population in the previous two years and (b) a system of monitoring and surveillance for the previous two years*, as prescribed in Appendix 2a of the AQIS *Conditions for the Importation of Live Freshwater Ornamental Finfish into Australia*.
6. If any of the fish have been imported, the country/ies of origin are, and an endorsed copy/ies of a health certificate/s (issued by the country from where the fish originate) is/are attached, attesting that the country, zone or export premises from which the fish originate is free* from spring viraemia of carp virus (SVCV), goldfish haematopoietic necrosis virus (GFHNV) and *Aeromonas salmonicida* (other than goldfish ulcer disease strains).
7. All fish in the consignment have been effectively treated for gill flukes within 7 days prior to export by bathing in parasiticide, being
8. Adequate safeguards are in place to maintain this certified fish health status until export.

Signature:

Issued at:

Name:

Date:

Official position:

Stamp:

Address:

.....

Phone No:..... Fax No: E-mail:.....

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- Transitional arrangements are detailed in AQPM 1999/77
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**HEALTH CERTIFICATE FOR FRESHWATER ORNAMENTAL
FINFISH (OTHER THAN GOLDFISH) EXPORTED TO
AUSTRALIA**

1. I, the undersigned, certify that: I have within 7 days prior to export examined the fish described on the attached invoice, and that they show no clinical signs of infectious disease or pests.
2. The export premises described below is approved as meeting standards under Australian Quarantine and Inspection Service *Conditions for the Importation of Live Freshwater Ornamental Finfish into Australia* and the fish being held at the premises exhibit no signs of significant infectious disease or pests and are not sourced from populations associated with any significant disease or pests.

Export premises approval number: Name:

Address:

.....

Phone No: Fax No: E-mail:

3. All fish in the consignment have been in approved premises in the exporting country for the 14 days prior to export.
4. Adequate safeguards to prevent infection are in place to maintain this certified fish health status until export.

Signature: Issued at:

Name: Date:

Official position: Stamp:

Address:

.....

Phone No: Fax No: E-mail:

**STANDARDS FOR HANDLING AND PACKAGING OF LIVE
FRESHWATER ORNAMENTAL FINFISH FOR EXPORT
TO AUSTRALIA**

1. All fish in the consignment must be packaged in leak-proof bags, each bag containing only one species. The bag must be colourless and sufficiently transparent to enable proper inspection and identification of the fish and must not contain any extraneous matter, unapproved plant material, pests or unauthorised species of fish. The use of outer bags of opaque materials or half-black bags to provide a dark shipping environment is acceptable, provided the contents of the bag can be properly inspected to the satisfaction of AQIS.
2. The inclusion of inert material such as zeolite, activated carbon, shredded plastic or dried terrestrial plants is permitted provided the contents of the bag can be properly inspected to the satisfaction of AQIS and the material is disinfected or destroyed as directed by AQIS.
3. Each bag must be of a size and weight that will allow inspection to the satisfaction of AQIS.
4. The bags must be placed within polystyrene boxes or cartons fitted with a plastic lining. Each box or carton must be clearly identified as part of a shipment/consignment and be individually identified.
5. The consignment must be accompanied by documents that include the identification number of each box or carton, and the scientific name and number of the contained fish. It is recommended that the common names of the fish also be included on the papers.
6. The fish in each bag must be stocked at a density that will facilitate inspection and hence must not be overcrowded. When packed for export, fish must be placed in clean water. The use of a pH indicator in the water is permissible, provided it does not interfere with inspection.
7. Only finfish listed on Schedule 6 of the *Wildlife Protection (Regulation of Exports and Imports) Act 1982* are to be included in the consignment. Each consignment must only include fish that are sufficiently mature to permit accurate identification.
8. All fish in the consignment must be held in a premises approved for exportation of freshwater ornamental finfish to Australia for the 14 days prior to the date of export.
9. Each consignment of fish must be accompanied by a health certificate issued by the Competent Authority of the exporting country, signed by an individual with an appropriate knowledge of fish health and the export premises (see Appendices 2A-2C).

STANDARDS FOR APPROVAL OF PREMISES FOR QUARANTINE OF IMPORTED LIVE FRESHWATER ORNAMENTAL FINFISH

1. Premises for post-arrival quarantine detention may only be approved under Section 46A of the *Quarantine Act* as a place for the performance of quarantine with respect to live fish when they meet the requirements of this document and additional requirements under AQIS Quarantine Approved Premises Criteria, Live Freshwater and Marine Ornamental Finfish, Class 7.0, issued from time to time.
2. It is the importer's responsibility to be aware of and to ensure compliance with the requirements of all Commonwealth, State/Territory and local government regulatory organisations prior to and after importation.
3. The requirements for quarantine premises to hold live freshwater ornamental finfish are that:
 - a. The location of the approved quarantine premises must be such that AQIS officers can make satisfactory arrangements for inspection to the satisfaction of AQIS.
 - b. The quarantine premises must not be located in an area classified by the appropriate State/Territory or local authority as a flood prone area, nor in any area adjacent to a foodfish (fish farmed for human consumption including recreational fishing) farming/hatchery operation.
 - c. Access to the quarantine premises must be through property owned, rented or leased by the importer.
 - d. The quarantine room must have a quarantine sign prominently displayed on or near the entrance to the satisfaction of AQIS.
 - e. The quarantine room is not used for any purpose other than as a place for the performance of quarantine.
 - f. The quarantine room may share a building with other areas which are used for other purposes (including fish wholesale or retail activities), but must not be used as an access-way to other parts of the building.
 - g. The quarantine room must be fully enclosed and the walls and floor must be impervious and sufficiently smooth to enable adequate cleaning and disinfection. Windows may be installed in the quarantine room, but must be either sealed or, if capable of opening, must be adequately screened to prevent entry of insects. The door must either have a self-closer to ensure it remains shut after entry, or must have a self-closing insect proof screen door installed.

- h. The floor must be able to retain all spill water, and should have sufficient grade to allow good drainage into an approved municipal sewage or approved septic tank system. The drainage outlet should be supplied with a plug or other means of closing the outlet. Where no sewerage or septic system is available, overseas water and other wastewater must be disinfected as in Appendix 6 prior to discharge, provided that this does not provide direct entry to natural waterways.
 - i. Facilities must be available for proper disinfection of overseas water (and other wastewater where necessary) to AQIS approved standards (Appendix 6).
 - j. Facilities must be available for adequate disinfection of all equipment that comes into contact with water or fish under quarantine.
 - k. Facilities must be provided for staff and inspectors to wash their hands prior to leaving the quarantine room.
 - l. All tanks and associated equipment in the quarantine room are to be installed in such manner that allows their ready inspection and proper maintenance. The tanks must be individually identified to the satisfaction of AQIS.
 - m. All tanks must provide good visibility of the contained fish to the satisfaction of AQIS.
 - n. Lighting in the quarantine room must be of sufficient intensity to permit adequate inspection of all fish. If, in the opinion of an AQIS inspecting officer, there is insufficient illumination of the tanks, a hand-held electric light with a double insulated lead or other approved light source must be supplied.
 - o. The quarantine premises should have a designated refrigerator or deepfreeze used solely for the storage and preservation of dead fish. It should be located within or close to the quarantine room, and must be kept locked if located outside the quarantine room.
 - p. The quarantine room must be kept locked when staff are not present and must provide adequate deterrence to unauthorised entry.
1. Before an import permit is issued, the importer must have access to a quarantine premises approved by AQIS. Approval of quarantine premises will be renewable every 12 months. Quarantine premises must be inspected by AQIS prior to approval to ensure standards are met. Approved quarantine premises may be inspected at other times to determine if standards are being maintained. In addition to those requirements identified above, AQIS may require other quarantine measures for the effective running of approved quarantine premises. Approval may be cancelled or suspended by AQIS if the quarantine standards are not maintained.

STANDARDS FOR THE PERFORMANCE OF FRESHWATER ORNAMENTAL FINFISH QUARANTINE DETENTION

1. Each consignment of freshwater ornamental finfish entering Australia (including packaging) will be examined on entry by AQIS inspectors who will evaluate the health of the fish, check that all documentation is in order, that only approved species are included, and that no material of quarantine concern is present. Any prohibited species or materials of quarantine concern must be re-exported, destroyed or treated to the satisfaction of AQIS, all at the importer's expense.
 2. After inspection, all fish will be ordered into quarantine at a place approved by AQIS as a live freshwater ornamental fish quarantine premises.
 3. On arrival at the quarantine premises, the fish will be transferred by net to new water in the quarantine room.
 4. Damaged bags, damaged polystyrene boxes and cartons that are wet or contaminated with overseas water must be either incinerated or effectively disinfected by an AQIS approved method prior to disposal. Imported bags and polystyrene boxes containing leaked overseas water that are in good condition may be reused provided they are first disinfected by an AQIS approved method. Boxes and cartons that are clean and free of leaked overseas water (dry) may be reused without disinfection.
 5. All fish must be kept in tanks or other AQIS approved containers. Tanks must be kept clean at all times. Tanks must be free of gravel, sand, plants, soil or shell grit and only sterilisable materials (eg plastic) may be contained in the tank. Tanks must be fitted with lids (or approved equivalent) to prevent fish jumping out of the tanks and to minimise splash contamination.
 6. Each tank must contain only a single fish species.
 7. A standard AQIS tank record sheet must be maintained for each tank. A template of a tank record sheet may be obtained from AQIS.
1. Tank record sheets must be legible and available for inspection by AQIS officers during the quarantine period and for 12 months thereafter.
 2. Where separate consignments of fish share a water recirculation system, fish may only be approved for release from quarantine when the last consignment of fish to enter the system has satisfactorily completed its quarantine requirements.
 3. Where separate consignments of fish share a water recirculation system, then all fish sharing the system may be subject to quarantine risk management measures (eg destruction, treatment or detention beyond the normal quarantine period) if any fish in the system are suspected to carry

disease agents or pests of quarantine concern. In deciding on the need for measures to be applied to all fish sharing a recirculation system, AQIS will take into account the presence of water sterilisation systems (eg ozonation or ultraviolet irradiation).

4. The premises must be kept clean to the satisfaction of AQIS.
5. All overseas water must be disinfected to AQIS standards prior to disposal (Appendix 6).
6. All wastewater (other than overseas water), when discharged from the quarantine room, must enter directly into an approved municipal sewerage system or approved septic tank. Alternatively the wastewater may be disinfected as described in Appendix 6, after which the water may be discharged, provided that this does not flow directly into adjacent waterways.
7. A water treatment record should be maintained for all water treatments.
8. All nets and equipment shared between tanks must be disinfected in the quarantine room by a method approved by AQIS (Appendix 6) before being used for other consignments of fish or prior to removal from the quarantine room.
9. All equipment must be disinfected prior to removal from the quarantine room. All filter material must be disinfected prior to removal from the quarantine room or disposed of by incineration.
10. Staff and visitors must leave their street footwear outside the quarantine room, and use separate waterproof footwear within the room. The footwear used in the quarantine room must remain inside the quarantine room. Alternatively, footwear may be removed from the quarantine room after being cleaned and disinfected to AQIS standards (Appendix 6). Disposable overshoes may also be used provided they are destroyed to AQIS standards after use.
11. Staff and visitors that make contact with fish or water within the quarantine room must wash their hands with soap and water prior to exiting the quarantine room.
12. Any unusual levels of mortality or unusual signs of disease/pests (levels of mortality or illness above that normally observed in imported fish) must be reported to AQIS immediately.
13. All drug/chemical treatment of fish must have AQIS approval and be recorded on tank record sheets. Approval of requests for on-going prophylactic or therapeutic treatments will be considered by AQIS, taking into account the need to ensure that exotic disease agents are not inadvertently released from quarantine. Any treatments may result in the extension of quarantine detention period or other measures as deemed necessary by AQIS.
14. All dead fish must be removed from tanks as soon as possible and placed (while in the quarantine room) in a plastic bag that is clearly identified with the tank number. The bags must be stored in a refrigerator or freezer located in or near the quarantine room. Dead fish are to be

disposed of by AQIS or by the importer under AQIS supervision after each corresponding consignment has been released.

15. The importer must ensure that no fish leave the quarantine room under any circumstances without AQIS approval, excepting dead fish moved to a nearby refrigerator or freezer.
16. Fish may not be released from quarantine until completion of the following quarantine detention periods and fulfilment of all quarantine requirements to the satisfaction of AQIS:
 - Goldfish: 21 days
 - Gouramis, cichlids: 14 days
 - Other freshwater ornamental finfish: 7 days
1. Where AQIS has reason to believe at the end of the quarantine detention period that the fish still present an unacceptable risk of disease or pest introduction, they may be kept in quarantine detention for further investigation, observation, treatment, testing or for any other purpose appropriate to the circumstances. If the risk cannot be effectively managed, destruction of the fish will be ordered. The costs associated with any of these measures will be borne by the importer.
2. Permission may be granted by AQIS for healthy fish to be held in the quarantine room after release from quarantine provided that all quarantine requirements are met during the time that the fish remain in the quarantine room.
3. On completion of quarantine, fish are to be transferred by net into clean water prior to removal from the quarantine room.
4. Entrance to the quarantine room is restricted to the importer, his nominated employees and AQIS officers, or other persons approved by AQIS.
5. Access to the premises must be available to AQIS officers during normal business hours and at such time that fish are entering or leaving the premises. The importer must notify AQIS of the times when the premises will be attended and any alteration to the regular hours.

APPROVED DISINFECTION PROCEDURES

General

Water sterilisation and equipment disinfection should be effective against the more resistant fish disease agents or pests. Disinfection/sterilisation protocols should reduce pathogen titres to levels below that likely to cause infection when exposed to a susceptible host. The following disinfection/sterilisation protocols provide an indication of the level of disinfection and/or sterilisation required by AQIS. Alternative methods that, to the satisfaction of AQIS, provide an equal or greater level of quarantine security may also be used.

A. STERILISATION OF WASTEWATER (INCLUDING OVERSEAS WATER)

Hypochlorite treatment of water:

Chlorine is very toxic, hence hypochlorite powders and concentrated hypochlorite solutions should be kept in properly sealed containers in a well ventilated area outside the quarantine room. This is to prevent volatilisation of chlorine gas to the air with risk to staff, and to reduce the possibility of chlorine dissolving in aquarium water, with risk of toxicity to fish.

- a. All water to be treated must pass through a filter capable of removing suspended organic material prior to hypochlorite treatment.
- b. All water to be treated must pass to a retention vessel where sufficient hypochlorite must be added to achieve a final concentration of 200 ppm. Sodium hypochlorite (bleach) should be used at 1.6 millilitres of hypochlorite solution (12.5% available chlorine) per litre of water, while calcium hypochlorite powder (eg Pool Chlor, 65-70% available chlorine) should be used at 0.3 g of powder per litre of water.
- c. Following addition of hypochlorite, wastewater must be agitated for a period of not less than 10 minutes to ensure thorough mixing of hypochlorite and retained for a period of not less than 1 hour.
- d. After the one hour retention period, the chlorine in the wastewater may be neutralised by adding sodium thiosulphate (photographic hypo) at a rate of 1.25 g (2.5 ml of 50% sodium thiosulphate solution) per litre of treated wastewater, then agitated for not less than 10 minutes before discharge.

Heat treatment of water:

Each water heating unit requires AQIS approval. Water heating units will be required to be fitted with temperature and flow recorders and to heat water to a minimum of 85°C for at least thirty minutes.

B. DISINFECTION OF EQUIPMENT:

Tanks and tank equipment to be disinfected must be thoroughly cleaned and treated with hypochlorite solution at 200 ppm concentration for 5 minutes, with an iodophore solution containing 0.5% available iodine for 5 minutes or by other approved disinfection methods.

C. DISINFECTION OF HANDS:

Hands should be thoroughly washed with soap and water to remove any contaminant material, prior to exiting the quarantine room.

D. DISINFECTION OF FOOTWEAR:

If footwear is to be removed from the quarantine room, it should be clean and the soles and lower portion of the footwear must be disinfected by immersion of the exterior surface in an approved disinfectant such as a 5% solution of Betadine.

Note 1: AQIS will require a register to be kept of all water treatments.

Note 2: AQIS may audit the efficacy of disinfection procedures to ensure compliance.