Salmon Farming – Food Safety Procedures

Mr GEORGE question to MINISTER for PRIMARY INDUSTRIES and WATER

My excellent question comes from a recreational fisher in Kingston concerned about what safeguards are in place to ensure antibiotic-treated salmon entering the market is safe for human consumption. According to the Food Standards Code, the maximum residue for oxytetracycline in salmonids is 0.2 milligrams per kilo. Can the Minister explain what testing takes place to ensure antibiotic residues in salmon sold for human consumption are within the legal limits? And is this testing conducted by independent Tasmanians, interstate authorities or by the salmon companies themselves?