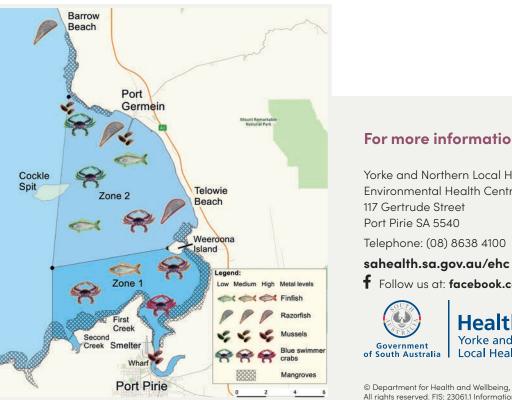
## Health advice

Eating marine animals that have high levels of lead and cadmium can damage kidney, brain and nerve function. Young children and unborn babies are most vulnerable to these metals because they can affect their developing brain and nervous system and cause low birth weight or miscarriage.

Children under 5 years old and pregnant women should not eat any seafood caught in any of the designated areas (Zone 1, Zone 2 and Barrow Beach). This includes species that have not been tested, such as squid and octopus, because they may also contain high levels of harmful heavy metals.

For more information and public health advice on eating recreationally caught seafood in Port Pirie, for all people and age groups, visit the SA Health website: www.sahealth.sa.gov.au/portpiriefishing

For more information on recreational fishing restrictions in the Port Pirie, area visit the PIRSA website: www.pir.sa.gov.au/recreational\_fishing



## For more information

Yorke and Northern Local Health Network **Environmental Health Centre** 117 Gertrude Street Port Pirie SA 5540

Telephone: (08) 8638 4100



**f** Follow us at: **facebook.com/YNLHN** 



Health Yorke and Northern Local Health Network

© Department for Health and Wellbeing, Government of South Australia. All rights reserved. FIS: 23061.1 Information correct May 2023



## Lead and recreationally caught seafood in Port Pirie

**Environmental Health Centre** 

Yorke and Northern

Local Health Network

Health





Fish and other seafood can be part of a healthy and nutritious family diet, but some marine animals such as crabs, mussels and razorfish in the Port Pirie river, estuaries, creeks and Germein bay, can contain high levels of lead and cadmium. The levels of these metals in some species caught in these areas are high enough to be harmful, and are not safe to eat.

These marine animals live at different depths of the river, creeks and bay. Those that spend most time feeding on the bottom or buried in the sand, including crabs, mussels and razorfish, have the most contact with the lead and cadmium metals present in the riverbed. Some of these metals can end up in the edible parts of the marine animals and be consumed by people. Crabs and mussels caught in the First Creek and harbour area, and razorfish in both zones (see map) have the highest health risk when eaten.

Fish and seafood bought at local fish shops and supermarkets are safe for all members of the family to eat as commercial fishing is undertaken away from the contaminated areas and catches are regulated by PIRSA (Primary Industries and Regions South Australia).

## Public Health Advice: Eating recreationally caught seafood in Port Pirie

This advice relates to recreational fishing and does NOT apply to commercial fishing outside of these areas.

	•	11.7	
SEAFOOD TYPE	LOCATION	Young children aged under 5 years AND people who are pregnant or planning pregnancy	Non-pregnant adults AND children aged 5 years and above
RAZORFISH	ZONE 1		
	(southern)		
	ZONE 2	DO NOT EAT	DO NOT EAT
	(northern)		
	Barrow Beach	DO NOT EAT	CAUTION minimise & monitor
MUSSELS	<b>ZONE 1</b> (southern)	DO NOT EAT	DO NOT EAT
	ZONE 2 (northern)	DO NOT EAT	CAUTION minimise & monitor
CRABS	<b>ZONE 1</b> (southern)	DO NOT EAT	DO NOT EAT
	<b>ZONE 2</b> (northern)	DO NOT EAT	CAUTION minimise & monitor
FINFISH Finfish include commonly caught species such as yellow-eyed mullet, yellow-fin whiting, King George whiting Tommy Ruff and Australian Salmon.	ZONE 1 (southern) ZONE 2 (northern)	DO NOT EAT	CAUTION minimise & monitor
Species not surveyed in 2020 e.g. octopus and squid	ZONE 1 (southern) ZONE 2 (northern)	DO NOT EAT	CAUTION minimise & monitor