

UDAF RULE UPDATES

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Repeal and Reenact

- More than half the Aquaculture rule was copy and pasted from Aquaculture Act.
 - Title 4, chapter 37.
- Changed passive voice to active voice and grammatical errors.
- Two major additions/changes:
 - UDAF to begin requiring AIS inspections annually for Aquaculture facilities with live sportfish leaving their facility.
 - UDAF allowing and licensing Marine Shrimp Facilities

AIS Inspection Requirement

- Free-market influence:
 - Utah fish farmers already conduct AIS inspections for out of state sales.
- Lack of requirement = lack of preparedness
- Nothing gained from no requirement
- Will this affect my fish health?
 - No, the annual AIS inspection requirement can be found in the same lines of rule as the annual stocking report requirement.
 - Report at the end of the year
 - Testing positive for AIS does NOT mean you fail the AIS requirement.
 - Each positive finding will be addressed depending on the status of that invasive species.

Marine Shrimp Facilities

- Marine Shrimp Facility
 - Type of Aquaculture license
 - White shrimp, *Litopenaeus vannamei*, only species allowed
 - Maintain COR license from UDAF.
 - \$150

Marine Shrimp Facilities

Discharge and Escapement

- Maintain zero discharge to natural water
 - House exclusively in:
 - Closed recirculating system
 - Former non-salmonid flow through systems, where effluent water can be captured
 - Great Basin or other evaporative drainage.
- Floor drains shall be screened to prevent escape of all life stages
- Any effluence shall discharge into a containment system capable of treatment prior to release into an approved sewer system.
 - Containment systems to hold at least 1.5 times the volume of the largest rearing unit.
- May be required to implement double-screening, or equivalent barriers at all drainage points to prevent escape of larvae, juveniles, and adults.
- Waste from marine shrimp facilities shall be contained in sealed containers
 - Solids and sludge
- Waste must be disposed of at approved landfills or by approved treatment methods to prevent pathogen spread.

Marine Shrimp Facilities

Health Approval

- Origin: only health approved white shrimp
 - Originate from SPF or SPR certified facilities
 - Minimum of two consecutive years of disease-free certification
 - Not be sourced from wild populations
- Must sell shrimp dead from facility
 - No live shrimp sales
- Annual testing
 - White Spot Syndrome Virus (WSSV)
 - Taura Syndrome Virus (TSV)
 - Yellowhead Virus (YHV)
 - Infectious Myonecrosis Virus (IMNV)
- Annual requirement, likely not a health approval number

Marine Shrimp Facilities

Positive Pathogen Response

- Confirmed detection of a prohibited crustacean pathogen shall require:
 - Immediate quarantine
 - Destruction of infected and exposed shrimp populations
 - Disinfection of all system components
 - Validation of pathogen elimination prior to restocking

Questions?

Thank you