Florida Aquaculture

Florida Department of Agriculture and Consumer Services
Division of Aquaculture

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Florida State Agriculture Response Team (SART) Resources

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Contact the Division at:
Aquaculture_Web@FreshFromFlorida.com

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Farm Preparations for the Hurricane Season

June 2019
Issue No. 102

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The 2019 Hurricane Season runs from June 1st to November 30th.

As aquaculture facilities are heavily dependent on reliable resources, such as water and electric power, preparations must be made to reduce the damage caused by storm events. Your farm should have a disaster management plan, including emergency contact information for all employees, emergency backup equipment, a disaster supply kit and disaster SOPs. Facilities with critical electric, life support systems should contact their local utility company to be placed on their high-priority power reactivation list.

For more information see: FreshFromFlorida.com/Content/Download/?id=5695/97646/Hurricanes.pdf

Division of Aquaculture

The core responsibilities of the Division of Aquaculture are described in Chapter 597, Florida Aquaculture Policy Act, Florida Statutes, and include:

• Developing and enforcing environmental and food safety regulations governing commercial aquaculture production and shellfish harvest areas in accordance with National Shellfish Sanitation Program.
• Certifying and inspecting shellfish processing plants and classifying and monitoring shellfish harvest areas for compliance with the Aquaculture Best Management Practices Rule.
• Providing practical and technical assistance concerning regulations, production, financial assistance, or educational programs.

For the open or closed status of Shellfish Harvesting Areas, call:
- Apalachicola Shellfish Center: (850) 653-8317
- Cedar Key Office: (352) 543-5057
- Port Charlotte Office: (941) 613-0954
- Tallahassee Office: (850) 617-7600

For Aquaculture Certificate of Registration, Aquaculture Best Management Practices, call:
- Barco Office: (863) 578-1870
- Tallahassee Office: (850) 617-7600

For the leasing of submerged state lands and shellfish processing certification information, call:
- Tallahassee Office: (850) 617-7600

For SART UF/IFAS Specialist List and contact information visit: FLSART.org/resource/specialists/

SART is a multiagency coordination group consisting of governmental and private entities dedicated to strengthening hazard disaster capabilities through partnerships. Florida SART will support an effective and coordinated incident response for the animal and agriculture sectors in Florida. Find more information at: FLSART.org/

SART’s monthly newsletter, The Sentinel, includes updates and trainings (many of the trainings are free) View issues of the newsletter at: FLSART.org/NewsMedia/SARTSentinel/Index.php.

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SART Agency Contacts

⇒ LeiAnna Tucker
Co-Emergency Coordinating Officer for ESF 17 & Florida State Agriculture Response Team
FDACS-Division of Animal Industry
Phone: (850) 413-0920
Email: LeiAnna.Tucker@FreshFromFlorida.com

⇒ Tiffany Conner
SART Representative for the Florida Aquaculture Association and FAA Education Coordinator
Phone: (813) 438-3152
Email: Tiffany@FFAA.org

Hurricane Prep and Recovery for Oyster Farms Workshop

The University of Florida/IFAS Shellfish Aquaculture Program is hosting a workshop to discuss hurricane prep and recovery plans for oyster farms in Florida. This workshop is an ideal opportunity for local growers to connect with consultants who can help them prepare for a hurricane or recovery from one. The workshop will be held in Apalachicola Shellfish Center, Florida State Agriculture Response Team (SART), and local extension offices.

Event Locations and Times:
FSU Coastal and Marine Lab
3618 US-98, St. Teresa, FL 84 Cedar Ave., Crawfordville, FL July 31st from 2:30pm – 4:30pm
July 31st from 6:30pm – 8:30pm

For more information contact: Leslie Sturmer at (850) 543-5924 or Lnst@UFL.edu

For more information see: FreshFromFlorida.com/Content/Download/?id=5695/97646/Hurricanes.pdf
Tilapia Lake Virus: What Does it Mean, and What Should We Do?

Tilapia Lake Virus (TiLV) is an emerging disease that has been reported in at least eight different countries around the world where tilapia are being produced. This disease appears to have the greatest impact on fingerlings. Given the threat, there is every reason to anticipate that this disease will be added to the list of international reportable diseases in the near future, and that export of live tilapia from the U.S. may require diagnostic testing to confirm disease free status.

TiLV causes fingerling mortality rates up to 90% in infected regions and affects both Nile tilapia, Oreochromis niloticus, and hybrid tilapia, O. niloticus x O. aureus. The disease is transmitted by direct fish to fish contact, with fish transportation and handling stresses being major outbreak risk factors.

What are the signs and abnormalities observed during TiLV infections?

- The disease can occur across a range of temperatures 60-85°F (15-30°C); however, population spread is commonly associated with water temperatures of 77°F (25°C).
- All age groups are susceptible with cumulative mortalities ranging from 10-90%.
- Tilapia infected with TiLV often exhibit non-specific clinical signs including lethargy, loss of appetite, decreased schooling behavior, hiding of eyes, ulcerated or bleeding skin, pale gills, scale loss and a swollen body cavity due to internal fluid accumulation.
- Producers may search for an aquatic veterinarian or aquatic diagnostic laboratory in their area on the American Association of Fish Veterinarians website at FishVets.org/tools/locator/locator.asp?id=30.

Florida tilapia farmers are encouraged to: confirm health status of fish stocks and take precautions to prevent the introduction of this damaging disease.

- Do not bring any tilapia onto your farm without a health certificate and do not import from any countries known to have TiLV without a health certificate.
- Know and trust the source of your fry or fingerlings, and educate all farm personnel about this new virus and proper biosecurity measures. For more information about proper biosecurity see: FreshFromFlorida.com/content/download/76598/2214332/FDACs/01713/BiosecurityatFloridaAquaculture-Facilities_2019.pdf.
- Fish farms are encouraged to only purchase fingerlings from TiLV-free sources.
- A one-month quarantine period of any imported stocks should be implemented with daily monitoring for signs of disease.
- Removal and/or isolation of diseased fish may help to reduce the spread or severity of the disease.
- Contact your aquatic animal health expert to have fish tested for TiLV.
- If you experience an unusual mortality event, contact your aquatic animal health expert or the State Veterinarian's office by phone at (850) 410-0900 or 1 (800) 342-5869, or by email at RAD@FreshFromFlorida.com.

For More Information you may contact:

Dr. Roy Tanong or Ms. Debbie Foudié
UF/IFAS Tropical Aquaculture Laboratory (TAL)
1408 24th St. SE, Ruskin, FL 33570
Phone: (813) 671-5230 ext.104 (Tanong) or ext. 106 (Foudié)
Email: RFT@FL.EDU

Tilapia Lake Virus Meeting
June 21, 2019 at 1pm
Clewiston Parks and Recreation
110 West Oseola Ave.
Clewiston, FL 33440
Call in #: 1(888) 585-0028
Passcode #: 963397821

Discussion Topics Include:
- The history of TiLV disease and diagnostics.
- Strategies for prevention in Florida and possible future health testing requirements.
- Revisions to the Florida Aquaculture Plan 2019 and make recommendations for tilapia research and development priorities.

Event Contact:
Charlie Culpepper, FDACS
Charlie.Culpepper@FreshFromFlorida.com
(850) 617-6060

OIE TiLV Disease Card:

OIE TIFL Disease Code:

UN's Food and Agriculture Organization TiLV Worldwide Alert:
FAO.org/news/story/en/item/5888841/coce/

Confirmed TiLV Outbreaks as of August 2018

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ARC Selects Applied Research Proposals for Funding

The Aquaculture Review Council (ARC) recently met in June and reviewed and ranked eight full research project proposals after evaluating 15 research proposals submitted from the FY 2020-2021 request for statements of interest. All eight projects totaling $812,486.98, will be recommended by the ARC for FY 2020-2021 applied research funding.

Projects topics are listed below in priority order:

- Improving Larval Feeding Performance in Ornamental Fish Species
- Safety Evaluation of Dylox 420L to Support a Special Local Need Label
- Demonstration of the Feasibility of Producing Florida largemouth Bass as a Food Fish in Ponds and Inland Recirculating Systems in Florida
- Incorporating the Socioeconomic Benefits of Non-Native Species Aquaculture Production in Overall Assessments of Risks
- Genetic Selection of Native Clams, Mercenaria campechensis, for Fast Growth and High Temperature Tolerance in Florida
- Development of a Simple (Pondside), Rapid, and Economical Diagnostic Test for the Detection of Iridoviruses Threatening Florida Ornamental Aquaculture
- The Potential of Insect Meal (Black Soldier Fly Larvae) as a Protein Source in Feeds to Recycle Organic Waste, Reduce Feed Cost, and Increase Growth in Aquaculture
- Improved Hatchery and Transport Technologies for Seriola rivoliana in Offshore Aquaculture

Revisions to the current Florida Aquaculture Plan (FAP) will be performed in the coming months. For additional information about the ARC, the FAP and the Division's role, please visit: FreshFromFlorida.com/Divisions/Offices/Aquaculture.

Aquaponics in the Classroom Grant Funded

Thanks to grant funding from Florida Agriculture in the Classroom, Division staff will host a two-hour, hands-on training session and provide simple desktop aquaponics systems to interested teachers at the Florida Association of Science Teachers annual Conference in October. At the conference, teachers will be educated about the aquaculture industry (1 hr overview session, vendor booth outreach), provided hands-on instruction for how to operate the aquaponics systems, and given lesson plans for biology and chemistry projects that can be accomplished with this system. They will also be made aware of the numerous teaching materials available online for use in the classroom (e.g. FreshFromFlorida.com/Education/Aquaculture-Educator-Resources). Participating teachers will be given the chance to take home a small aquaponic system for their classroom, basic water chemistry kit and teaching materials and activities. Through this project we aim to introduce students to the modern and rapidly expanding aquaculture sector in a simple format which is practical and simple for novice teachers and highly engaging for students.

Division Staff Changes

Debra Stork has been promoted to a Laboratory Technician at the Division’s Apalachicola facility in April and is available for testing the water samples from shellfish harvesting areas. Debra graduated with a B.S. degree in Physics from Augusta State University and has previously worked in the Food Safety and Quality Division with Perdue LLC. Debra can be reached by phone at (850) 323-6317 or Debra.Storck@FreshFromFlorida.com.

Steven Cofone is a new Environmental Specialist II at Apalachicola Shellfish Center and will be conducting water sampling and reporting harvest area closures. He has a degree in Environmental Science from Daytona State College. Previously he volunteered with AmeriCorps then became a park ranger at Anastasia State Park and eventually Fort Mosé’ Historical State Park; after that he worked for the FDEP-DEAR program in South- west Florida. Steven can be reached by phone at (850) 323-6489 or Steven.Cofone@FreshFromFlorida.com.

Sharron Savary recently joined the Division as a Staff Assistant in the Tallahassee office. Sharron will be assisting Serena Rosco with the Aquaculture Certification and BMP Program. She previously worked as an Administrative Assistant for over 7 years with the Department of Economic Opportunity in the Division of Strategic Business Development. Sharron can be reached by phone at (850) 617-6000 or Sharron.Savary@FreshFromFlorida.com.

Erika Burkett joined the Division in April as an Environmental Specialist II in Panama City. She graduated from Morehead State University with a B.S. degree in Biology. Her career began as an NOAA Hatchery Technician (observer) riding on longline sword fish and tuna boats. Erika previously worked for the Florida Fish and Wildlife Conservation Commission where she conducted recreational fishing surveys for 5 years. Erika can be reached by phone at (850) 236-2200 or Erika.Burkett@FreshFromFlorida.com.