Aboriginal Coastal Licence Food Safety Information

# Aboriginal Coastal Licence overview

The Aboriginal Coastal Licence provides a pathway for economic development and sustainable commercial activities in coastal Aboriginal communities. It enables Aboriginal people to establish small-scale community fishing businesses at a low start-up cost.

Under section 183 of the [Fisheries Regulations 1992](https://legislation.nt.gov.au/Legislation/FISHERIES-REGULATIONS-1992), Aboriginal people living on Aboriginal lands granted under the *Aboriginal Land Rights (Northern Territory) Act 1976* may hold a licence to catch and sell fish.

Aboriginal Coastal Licences allow:

* the sale of up to 5000 kg of fish per year
* the use of a fishing line, a net not exceeding 100 metres in length and with a mesh size not exceeding 65 mm, a scoop net, a hand spear and if authorised by the licence, a traditional fish trap
* fish to be sold to a large range of customers including the public, fish retailers, restaurants, wholesalers and processors.

Aboriginal Coastal Licence holders must also submit monthly logbooks.

For more information on this licence or others in the Northern Territory please visit [NT Fisheries website](https://industry.nt.gov.au/industries/fisheries/aboriginal-fishing)

# Food safety requirements

The [Australia New Zealand Food Standards Code](https://www.foodstandards.gov.au/code/Pages/default.aspx) ensures the safety of fish sold to consumers and food businesses. Aboriginal Coastal License holders must possess food safety skills and knowledge, with mentoring and support provided by the Aboriginal Sea Company, contracted by NT Fisheries.

Although Aboriginal Coastal Licence holders don't need to register as a food businesses for whole fish sales, they must meet the requirements of the [Primary Production and Processing (PPP) Standard for Seafood](https://www.foodstandards.gov.au/foodsafety/standards/Pages/Primary-Production-and-Processing-%28PPP%29-Standards-%28Chapter-4%29.aspx) which is under the Food Standards Code. Any food business purchasing seafood from Aboriginal Coastal License holders must ensure that the produce they are receiving is:

* Protected from contamination,
* Stored at the correct temperature,
* Traceable back to the supplier.

Evidence of temperature control through the supply chain can be requested from the Aboriginal Coastal License holder. If an Aboriginal Coastal Licence holder wishes to process fish, such as filleting, they may need to [register as a food business](https://nt.gov.au/industry/hospitality/accommodation-and-food-businesses/register-or-renew-a-food-business) under the [Food Act](https://legislation.nt.gov.au/en/Legislation/FOOD-ACT-2004).

For more information please [contact Environmental Health](https://health.nt.gov.au/professionals/environmental-health).