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BOARD OF TRUSTEES
OF THE FREEHOLDERS AND COMMONALTY OF THE
TOWN OF SOUTHAMPTON

NOTICE TO SHELLFISH HARVESTERS (DIGGERS) AND SHIPPERS

****2020 *Vibrio parahaemolyticus* (Vp) CONTROL MEASURES****

REMINDER THAT *Vp* CONTROL MEASURES FOR POSTHARVEST HANDLING AND IMMEDIATE COOLING OF OYSTERS AND HARD CLAMS, AS APPLICABLE, UNDER NEW YORK STATE DEC'S 2020 *Vp* CONTROL PLAN BEGIN ON MAY 1

ALL SHELLSTOCK MUST BE SHADED AT ALL TIMES FROM MAY 1 THROUGH OCTOBER 31

The control measures are intended to reduce the potential for postharvest growth of Vp in hard clams and oysters and risk of Vp illness to shellfish consumers due to consumption of shellfish harvested during the warmer weather months when Vp illnesses are likely to occur in New York

These requirements apply to oyster and hard clam harvest in NS1, NS2, NS3 and portion of LS1, west of Eatons Neck Point

- All oysters and hard clams harvested for food consumption from the certified areas of NS1, NS2, NS3 and that portion of LS1 lying west of Eatons Neck Point from **May 1 through September 30** must be immediately culled and placed under temperature control through icing, mechanical refrigeration or other approved cooling method upon commencement of harvest (once time of harvest begins).
- Time of harvest must be written in indelible ink on each shellfish harvester tag and affixed to the container prior to the placement of any shellfish into the container.
- All oysters and hard clams shall be immediately culled and maintained under temperature control (cooling) throughout the harvest day once time of harvest begins. Once a container has been completely filled as intended, a new time of harvest begins when the next lot of shellfish is removed from the water.
- All oysters and hard clams taken from the above-mentioned harvest areas must be cooled to an internal temperature of 60°F (15.6°C) or less prior to sale to the original dealer.
- All shellfish digger tags and log books must indicate the time of harvest for harvest of oysters and hard clams from the affected areas of the 2020 *Vp* Control Plan.
- Digger tags must be fully completed before leaving the harvest area.
- Log books must be completed prior to landing shellfish on a daily basis.

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These requirements apply to oyster harvest in all other certified areas of the State

- All oysters harvested from certified shellfish lands in New York State, except as identified above, for food consumption from **May 1 through September 30** must be immediately culled and cooled through icing, mechanical refrigeration or other approved cooling method upon commencement of harvest.
- Time of harvest must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any oysters into the container.
- All oysters must be maintained under temperature control (cooling) throughout the harvest day once time of harvest begins. Once a container has been completely filled as intended, a new time of harvest begins when the next lot of oysters is removed from the water.

Harvesters are reminded to use the following best management practices to ensure adequate cooling and compliance with Vibrio Control Plan requirements:

- Have enough coolers on-board the boat for the amount of shellfish harvested.
- Use enough ice to surround the shellfish harvested when placed in coolers; do not just place bag of cubed ice onto a pile of shellfish in the cooler.
- We recommend use of an ice slurry for rapidly cooling shellfish which is more effective than cubed ice. This will reduce the amount of ice needed during the harvest day.
- Cool the shellfish to 60°F prior to transferring onto the Certified Dealers trucks or sale to the original dealer.

These requirements apply to digger/shippers (Shipper D Permits) and Shippers

- Digger/Shipper D Permits: All shellfish distributed to anyone other than the original dealer must be cooled to an internal temperature of 50°F (10°C) prior to distribution and must be accompanied by a shipping document.
- Shellfish Shippers: All shellstock must be cooled to an internal temperature of 50°F (10°C) prior to distribution and be accompanied by a shipping document.

Refer to the attached documents for more detailed information about the 2020 *Vp* control measures for harvesters and shippers.

For additional information on *Vibrio* control plan requirements, you can check DEC's website at <https://www.dec.ny.gov/outdoor/96882.html> or contact the Shellfisheries office at 631-444-0492.