

Harvester License (HA)

General Requirements



Operations licensed as Harvesters (HA) can harvest shellstock and can ship and sell it to other Washington licensed commercial Shellstock Shippers and Shucker-Packers. Harvesters cannot sell or ship shellfish to retail or to other states or countries. Harvesters do not shuck shellfish, repack shucked shellfish, repack shellstock, or store shellstock in any location other than the approved growing area where the shellstock was harvested.

The following information is provided to help you comply with [WAC 246-282, Sanitary Control of Shellfish](#). These basic requirements are necessary to maintain your HA Operation License and Certificate of Approval.

1. **Harvest Sites:** All commercial harvest sites must be approved by the Department of Health (DOH) before harvesting.
2. **Washing Shellstock:** Shellfish must be washed so that they are reasonably free of mud before shipment. Approved growing area water or other water systems approved by DOH may be used. **The primary responsibility for washing is with the harvester.**
3. **Safety of Water:** The use of private well water requires that the water supply be tested for bacteria at an approved lab. This shall be done before use and at least every six months while the water supply is in use. **Copies of official test results must be kept on record.**
4. **Shipping Shellstock:** Trucks or other conveyances used to transport shellstock must be maintained in a clean and sanitary condition. Clean pallets can be utilized if the vehicle does not have a channeled floor.
5. **Time & Temperature Control:** From May 1st through September 30th, the harvesting of oysters must comply with the [Vibrio parahaemolyticus \(Vp\) control plan](#). During all other times, harvesting of shellfish must comply with the [National Shellfish Sanitation Program Model Ordinance](#) (NSSP), Chapter 8.03.
6. **Shellstock Tags:** All containers of shellfish must be identified with a durable, waterproof tag or label containing the following information:
 - a. Harvester's name and address.
 - b. Harvester's certificate number.
 - c. Date of harvest.
 - d. Harvest location (including "WA")—must include growing area and harvest site identifier
 - e. Type and quantity of shellfish.
 - f. Bold statement in capital letters: **THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS.**

Note: Bulk shipments must have a transaction record that shows the same information as noted on the tag. A single bulk tag can be used to represent the bulk lot, showing the total quantity in the lot. This tag needs to also include the following statement: “All shellstock containers in this lot have the same harvest date and area of harvest.”

7. **Records:** Permanent records containing harvest information (growing areas, harvest sites, dates, quantities, etc.) and sales must be completed and kept for 3 years.

Note: *Commingling of shellstock is prohibited.*

For additional information call 360-236-3330 or e-mail shellfish@doh.wa.gov.

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To request this document in another format, call 1-800-525-0127. Deaf or hard of hearing customers, please call 711 (Washington Relay) or email doh.information@doh.wa.gov.