

Time to Temperature Cooling Record

(Harvester/HA only during Vibrio season)



Operation: [Pickled Shellfish Company](#)

Certification # : [WA-1234-HA](#)

Address: [2390 Fish Way](#)

City: [Aberdeen, WA 98520](#)

Phone #: [\(123\) 456-7890](#)

Harvest Date & Time	Growing Area & Harvest Site	Risk Category	Area Open (Y/N)	Proper Tag (Y/N)	Air Temp.	Harvest Temp. (indicate if water or meat)	Cooling Time (reached <50F)	Cooling Temp.	Initials
5/1/24 6:00AM	Totten Inlet Parcel 100034567	3	Yes	Yes	54.0 F	Water – 46.0F	N/A	N/A	AB
5/8/24 3:20PM	Totten Inlet Smith Parcel	3	Yes	Yes	62.0 F	Water – 57.4 F	4:55 PM	49.4 F	AB
7/1/24 1:45PM	Eld Inlet 2020-123	1	Yes	Yes	88.0 F	Meat – 67.0 F	7:00 PM	42.6 F	AB

Above is an example of a Time to Temperature Cooling Record for oysters that may be used by a licensed Harvester as part of their Vibrio Control Plan. The Time to Temperature Cooling Record on the next page is a fillable form allowing business information entry for printing (page 2 only) and use.

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

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.

