

Vp Control Plan Rule Changes



This document summarizes the key updates to Chapter 246-282-006, the *Vibrio parahaemolyticus* (*Vp*) control plan and provides examples for each major update.

Revised time to submit a *Vp* Harvest Plan

To harvest during the control months of May 1 through Sept 30, a harvest plan must be submitted at least 14 days before harvest for DOH review. This was changed from March 1.

- **Example:** Delicious Shellfish, INC wants to harvest oysters during control months. They submit their harvest plan by April 1 and it is approved, therefore, they can still harvest in May.

Changed the strictest time to cooling dates

When applicable, the strictest time to cooling temperatures are now in effect May 1 through September 30.

- **Example:** Delicious Shellfish, INC wants to harvest oysters from a risk category 3 growing area on June 20. They now potentially have 1 hour to cool instead of 3 hours.

Added requirement to store containerized oysters at same tidal height or lower

Oysters must now be stored at roughly the same tidal height or lower than where they were collected.

- **Example:** Delicious Shellfish, INC places their oysters in bags for harvest the next day. Previously, they placed the bagged shellstock higher on the beach to allow for easier access during harvest. This practice of storing higher on the beach is no longer allowed. Bags must be stored at approximately the same tidal elevation as where they were bagged.

Changed thermometer requirements

Thermometer verification has been changed from weekly to monthly. Digital thermometers are now required instead of dial/ analog thermometers. If the digital thermometer is NIST certified with a valid certificate, it does not need to be verified monthly.

- **Example:** Delicious Shellfish, INC wants to check their oyster meat temperature with an analog thermometer. This is no longer allowed. A thin tip, digital thermometer is required.

Added requirement for the harvester if they are not cooling the oysters

If the harvester is not cooling the oysters to less than 50F prior to sale to the dealer, they must also provide the total time to cool based on the risk category.

- **Example:** Delicious Shellfish, INC is selling their oysters to Salty Oyster Co. prior to cooling them. Delicious must provide Salty the following information:
 - Harvest temperature
 - ambient air temperature
 - harvest time (the time the first oyster is exposed to air)
 - harvest growing area and its risk category
 - date/time/name of the person or operation receiving the oysters, and
 - the total time of harvest to cooling allowed based on the risk category

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

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