



STATE OF CONNECTICUT

DEPARTMENT OF AGRICULTURE BUREAU OF AQUACULTURE & LABORATORY



Connecticut 2013 *Vibrio parahaemolyticus* Control Plan April 29, 2013

Connecticut Department of Agriculture Commercial Harvest Restrictions for Oysters:

A. Harvester/Dealer (SSI):

1. This plan applies to all oysters harvested for human consumption. No provision of this plan shall apply to seed oysters.
2. The requirements of this plan shall apply to all oysters harvested in Connecticut's coastal waters from June 1 through September 30, 2013.
3. All oysters harvested from June 1 through September 30, 2013 shall be adequately shaded* from direct sunlight while onboard the vessel and during transport from harvest area to original dealer. *See Definitions Section
4. Shellstock invoices/documentation shall include the time of harvest* in addition to harvest date, harvest area, type of shellstock and quantity.
5. All oysters shall be adequately iced* or placed under temperature control* **within five (5) hours from the beginning of harvest during June, July and August or 7 hours during September.** Upon landing, all oysters shall be adequately iced or placed under temperature control immediately or transported directly to the wholesale dealer's physical facility to be placed under temperature control within these time frames.
6. Each harvester will maintain a harvest log book that records the date, time of harvest, time to dock, and amount harvested (count bags, etc) recorded in indelible ink. Books will be filled out before the days harvest leaves the harvest area.
7. Pursuant to *CGS Sec. 26-192c. Inspection and regulations concerning shellfish* any license may be suspended pending revocation proceedings, or amended, if shellfishing operations or harvesting areas are a public health hazard or if the licensee has violated any provision of this section, section 26-192e, 26-192f, or 26-192h or any applicable department regulation or any section of the public health code.

B. Original Receiving Dealer (SSI or III):

1. **All oysters received by the original dealer between June 1 and September 30 shall be cooled to 50°F internal temperature within 10 hours of being placed under temperature control.** It is strongly recommended that cooling be achieved as quickly as possible; based on cooler validation studies conducted in Connecticut, cooling to 50°F internal temperature can be readily achieved within 5 hours by dealers.
2. All dealers who receive oysters harvested from Connecticut coastal waters between June 1 and September 30 inclusive shall implement a HACCP plan that indicates pathogen growth of naturally occurring Vp as a significant hazard that is reasonably likely to occur and includes the following:

a. Critical Control Point Receiving: All oysters received by the original shipper shall be accompanied by invoice in accordance with section A.5 of this Plan;

b. Critical Control Point Receiving: All oysters shall be harvested in accordance with the time temperature requirements of Chapter VIII @.02 A. (2); according to the requirements of this Plan; 5 hours from the start of harvest during June, July and August, and 7 hours from the start of harvest during September. In order for the original dealer to receive shellstock, the original dealer must know what time the shellstock was first harvested and receive that shellstock within the required time frame. When receiving oysters from a Connecticut Licensed Harvester/Shipper I, shellstock acceptability (receiving Critical Control Points) can be determined as follows:

1. The shipment of shellfish is accompanied by documentation that indicates time of harvest; and

2. The time between shellstock harvest and shellstock icing or refrigeration does not exceed 5 hours during June, July and August or 7 hours during September.

c. Critical Control Point Storage: A Critical Limit indicating that the internal temperature*of oysters has reached 50°F (10°C) or below within 10 hours or less. During Vibrio control plan months, the original dealer may not ship oysters until the internal temperature has reached 50°F (10°C) or below within 10 hours or less. Time into refrigeration and time that internal temperature reaches 50°F must be documented on a HACCP record.

The dealer's HACCP Plan shall include controls necessary to ensure, document and verify that the internal temperature of oysters has reached 50°F (10°C) or below within 10 hours or less. In lieu of recording actual internal temperatures, a cooler study may be undertaken according to NSSP Section IV. Guidance Documents for Time and Temperature Controls. The study must evaluate cooling times under worst case conditions found in the facility. The completed written study will be maintained as part of the HACCP documentation for the firm.

d. Critical Control Point Storage: A Corrective Action to ensure that oysters that are not cooled to an internal temperature of 50°F (10°C) within 10 hours are not sold for human consumption.

3. To comply with dealer requirements of the plan, a dealer shall ensure that mechanical refrigeration used for the cooling and storing of oysters meets model ordinance requirements:

a. Mechanical refrigeration or other conveyance must be pre-chilled and maintained at 45°F or below; and

b. Must be capable of reducing the internal temperature of product to 50°F within 10 hours.

Note: Dealers should be advised that cooling rates for oysters will depend on size and capacity of refrigerated storage areas. Oysters should be stored in a manner that allows for the free circulation of refrigerated air in order to achieve even and rapid cooling throughout each containerized lot of shellstock.

4. Pursuant to *CGS Sec. 26-192c. Inspection and regulations concerning shellfish* any license may be suspended pending revocation proceedings, or amended, if shellfishing operations or harvesting areas are a public health hazard or if the licensee has violated any provision of this section, section 26-192e, 26-192f, or 26-192h or any applicable department regulation or any section of the public health code.

C. Corrective Action:

1. Dealers shall reject any lots of oysters that are not properly tagged and invoiced as required by this Plan.
2. Dealer shall reject any lots of oysters that have not been received within the harvest time frames required by the Plan.
3. Dealers who receive shipments of oysters that are not compliant with the requirements of Section B of this Plan shall place the shellstock on internal hold and immediately notify the Department of Agriculture Bureau of Aquaculture (DABA). Dealers shall then document the deviation as a Corrective Action and await instruction from the DABA for final disposition of potentially time/temperature abused oysters.

D. Enforcement:

1. Representatives of state regulatory agencies (DABA, etc.) shall conduct periodic unannounced inspections at harvest sites, common landings and wholesale dealer facilities to determine compliance with the requirements of this Plan.
2. All shellfish harvested under this plan shall be subject to embargo, disposal, or return to growing area under supervision if found to be significantly time/temperature abused or non-compliant with requirements of this Plan.
3. Inability or refusal of harvesters and/or dealers to maintain compliance with the requirements of this plan may result in enforcement up to and including suspension and revocation of harvester and/or dealer license in accordance with *CGS Sec. 26-192c*.

*Definitions:

Adequately Iced means the containers holding the shellfish have enough ice on the shellfish that is sufficient to ensure that immediate cooling begins and continues to provide cooling until required internal temperatures are achieved within 10 hours of being placed under temperature control.

Adequately Shaded means that measures shall be taken to prevent oysters from direct exposure to sunlight that might cause a significant increase in pathogenic growth due to an increase in temperature.

Internal Temperature means the internal temperature of the meat of the animal; under most circumstances the internal temperature of shellstock is reflected by the external temperature of the space surrounding the shellfish, or the external temperature of the shell at the center of a packaged mass of shellstock (box, bag, etc). So as not to compromise the integrity of the shellstock, this temperature may be measured by inserting a thermometer probe into the package to an appropriate depth or by exposing the shellfish at the center of the package for rapid measurement of the external shell temperature using an infrared temperature device.

Temperature control is defined as mechanical refrigeration or other conveyance pre-chilled and maintained at 45°F or below and capable of reducing the internal temperature of product to 50°F within 10 hours.

Time of Harvest means the time when the first shellstock is removed from the water or, in the case of intertidal harvest, the time of first exposure.

The CT Department of Agriculture Bureau of Aquaculture will review this Plan on an annual basis and revise it as needed to maintain compliance with the National Shellfish Sanitation Program's Model Ordinance.