

Vibrio Management Plan for the Harvest and Handling of Oysters

Current *Vibrio* icing regulation:

- (1) surrounding mesh bags of oysters with at least two inches of ice between each bag and between the bags and the sides and bottom of an icing container and applying three inches of ice on top of the mesh bags;
- (2) placing loose oysters into an icing container with at least two inches of ice between the loose oysters and the sides and bottom of the icing container and applying three inches of ice on top of the loose oysters; or
- (3) fully submerging oysters into an icing container holding an ice slurry or cold water dip that is at or below 45°F.

Amended *Vibrio* icing regulation:

- (1) mesh bags containing oysters be completely surrounded by ice, including at the bottom of the container and each level of bags, so that each bag is continuously and completely covered with ice;
- (2) loose oysters placed into a shellfish container must be completely surrounded by ice, including the bottom of the container, with a layer of ice that continuously and completely covers the top of the oysters. Additionally, ice should be layered as needed in the container to ensure immediate cooling of oysters.

Also, exempting harvesters from icing requirements if the primary buyer takes on the burden of icing at the landing site and within the time-to-icing window.

MF committed to industry it would update its regulations for the 2024 season