



Town Shellfish Crier
July 12, 2022

1. FDA Inspection with MADMF next Thursday, July 21, 2022 – low tide: 12:49 p.m. 1.2 ft.

Being one of the biggest and best in the shellfishing industry means getting attention, and we have heard from Chrissy Petitpas, the aquaculture specialist at the Mass. Division of Marine Fisheries and Eric Hickey at the Mass. Department of Public Health, that FDA has chosen Thursday, July 21, to inspect Wellfleet harvesters for compliance with the vibrio control plan. Contrary to what we originally thought, the FDA will conduct its inspections on its own and independent of the Shellfish Department. They may choose to stage at a landing or at the boat ramp, and when we learn more, we will share that with you. We will operate on patrol as usual that day.

MADMF outlined the following: The group will come early and watch the harbor drain, they'll inspect harvesters for **shading, icing, tags and logbooks** to make sure all is in compliance with the state's Vibrio Control Plan, and they will choose one harvester to follow to a wholesale dealer. They also let us know that "in the best of circumstances, they will find something wrong." What they see when they inspect harvesters during this site visit could mean changes in the vibrio control plan for all of us in the future. We are in this together!

Let's be honest: We are a high performing town with excellent compliance and low vibrio case counts – and that is **thanks to each of you!** So, let's show them just what highflyers we are!

The Shellfish Department has created a [vibrio cheat sheet](#) to outline all they will be looking for, however, based on what we have been seeing on patrol lately, here are a few more tips.

- **Each bag** or container holding shellfish **needs to have a tag**. It needs to have the following written on it **legibly** with indelible ink (aka a **Sharpie**):
 - Harvester name and state commercial shellfishing permit number, harvest date, harvest time (this is the exposure time of when you picked the first oyster out of the water or when the tide exposed it), time of icing (the time that bag of oysters is put on ice) harvest area (with MA before it), type of shellfish and quantity of shellfish.
 - FDA wants to see **exact times**, e.g. 11:17 a.m. exposure and 1:04 p.m. icing time, not 9:15 a.m., 11:15 a.m.
- Should you choose to **batch tag** your oysters, each bag or container inside the cooler **STILL** needs its own tag, but you can forgo writing the icing time on the bags inside the cooler and just write one extra tag affixed to the cooler with the **icing time of the last bag put on ice** and the total quantity of oysters in the cooler, e.g. 5 x 100 ct. bags = 500 oysters.

- **LOTS O' ICE:** If you are not using a slurry, you need to surround each bag of oysters with **two inches of ice on the bottom, two inches of ice between bags and on each side and three inches on top.**
- If you deliver to a dealer on the pier and leave your truck and cooler there until the dealer arrives, **the cooler should be locked** in some way.
- While icing oysters for **personal consumption** is *not required* by the vibrio control plan, at MADMF's "Oyster Harvest and Handling and Vibrio Guidelines Seminar" on May 5, at the Eastham Town Hall, Chrissy Petitpas *suggested you do ice them and said that **a tag is required**.* Any oysters used for donations or going anywhere but your home are required to be iced.
- You must provide shade for the oysters you are harvesting and culling for market. If you are prepping oysters for market the following day, shade is not necessary.
- Any shellfish being moved on or off licensed sites (grants) needs to be tagged. This applies to product for sale and for off-site culling. You can create one green batch tag for off-site culling.
- If you resubmerge legal oysters after off-site culling, they need a tag that specifies the date they were resubmerged, and this product must be in a specific, segregated area of your grant.
- Please make sure to have a HUMAN WASTE (3" high letters) bucket with a lid in your vehicle or boat (if you don't have an MSD).

Don't hesitate to contact any of us on patrol or in the office (508-349-0325) with any questions. Thank you!

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