



SANITARY CONTROL OF SHELLFISH RULEMAKING UPDATE

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Presenter



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Shellfish Licensing & Certification

Chapter 246-282 WAC Rulemaking

- Background
- Emergency Rule
- Recommended Changes
- Informal Comments Summary
- Next Steps



How did we get here?

- Vibrio is a naturally occurring bacteria, thrives in warm water.
- WAC 246-282-006 Vibrio *parahaemolyticus* control plan.
- 2021 Heat Dome showed gap in regulation.



Background



Emergency Rule – Vp Time to Cooling Requirements

- WAC 246-282-006 Vp Control Plan requirements
- Defines Vp season as May 1 to September 30
- Time to cooling is based on the risk category (1, 2, or 3) given to each growing area
 - Based on last 5 years of illnesses
- Emergency rule changed period for strictest controls:
 - High temperatures & mid-day low tide
 - Emergency rule effective for 120 days

		Time to
	Requirements:	Cooling:
r	Except as noted below,	
	time of harvest to cooling	
	requirement from May	
	1st through September	
	30th is:	5 hours
	When ambient air	
	temperature at harvest is	
	greater than 80°F, the	
	time of harvest to cooling	
	requirement is:	3 hours
:	When harvest	
	temperature is between	
	64°F and 66°F from July	
	1st through August 31st,	
	the time of harvest to	
	cooling requirement is:	1 hour
	Harvest Control: From July 1st through	
	August 31st, harvest is not allowed for	
	twenty-four hours when harvest	
	temperature is above 66°F.	

Other Potential Changes

- Vibrio *parahaemolyticus* Control Plan Changes
 - Vibrio *vulnificus*, months, re-submergence time
- Seed size reduction for Pacific oysters
- Add definitions
- Update permitting requirements
- Add tagging requirements
- Add labeling requirements
- Align with 2023 Code Reviser Bill Drafting Guide (Example: grammatical & tense changes)

Informal Comments Summarized

Adding Vv

- Concerns about adding Vibrio *vulnificus* to the Vibrio *parahaemolyticus* control plan.
- Why is it important?
 - Deadly strain of Vibrio
 - Requirement in the Model Ordinance once a foodborne illness is documented
 - Detected Vv in our shellfish (Twanoh SP)
 - Matter of time (CA had a confirmed Vv illness two years ago)

Number of Samples with detectable Vv Levels in Oyster Tissue



Additional Tagging Requirements

- Concerns about requiring a harvest site ID, parcel number, or other approved department methods to a tag.
- Why does this matter?
 - Obtain parcel information right away.
 - Currently, takes about 2 to 3 days to get parcel information from industry
 - Close parcels instead of entire growing areas
 - Prevent illnesses

Tag Example







Progress and Next Steps



Questions?



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