

MA VIBRIO CONTROL PLAN



BACKGROUND

In recent years, there has been more attention on the health risks of consuming raw shellfish due to the presence of *Vibrio parahaemolyticus* bacteria. *Vibrio* thrives in warmer water temperatures and can contaminate live oysters.

WHAT TO EXPECT

EFFECTIVE MAY THROUGH OCTOBER

Each state will have its own *Vibrio* control plan for oysters harvested in each respective state. For Massachusetts, here are the guidelines for oyster bed closures that can potentially impact local supply:

7-Day Closure	Risk per serving is 1/100k or less; or 4 or less illnesses occur, but no 2 illnesses on the same day.
14-Day Closure	Risk per serving is greater than 1/100k; or 5-10 illnesses occur, and 2-3 illnesses on the same day.
21-Day Closure	More than 10 illnesses; or 4 or more illnesses occur on the same day.

LET'S MINIMIZE THE RISK

Vibrio can contaminate oysters at any time up until consumption if the oysters are mishandled. Below are additional guidelines to adhere to in order to minimize *Vibrio* risk this season:

WHAT PANGEA IS DOING

- Ensure oyster harvesters ice product within 2 hours of harvest.
- Pack shipments with adequate amounts of ice to meet State requirements: 2" of ice on all sides and between layers; 3" of ice on top.
- Monitor temperature constantly to be 45° F (7° C) or less and ice appropriately while product is in our refrigerated storage facility.

WHAT YOU CAN DO

- Only accept the product when the temperature of shellstock is 45° F (7° C) or less.
- Refrigerate the shellfish immediately upon receipt and maintain temperatures below 45° F (7° C). Store and hold shellfish at same cooled temperature.
- Ensure product is properly iced to 45° F (7° C) during transport. Keep shellstock tags on or with the original container until empty. All tags must be kept on file for 90 days.
- Educate your customers, too.