Oyster Aquaculture

Harvesting & Handling





Clams





CLAMS VS OYSTERS

CLAMS	OYSTERS
Harvest All Year Long	Harvest All Year Long (On Lease only)
Harvest All Day Long	Harvest All Day Long In Winter (though not summer)
Any Size Farm-Raised Clams Can be Harvested	Any Size Farm-Raised Oyster Can Be Harvested
Temper Product at ≤68 °F	No Tempering

Vibrio vulnificus

- Vibrio v. is a bacterium that naturally occurs in the warm coastal waters.
- To healthy individuals it is not dangerous
- However to people with certain medical conditions the consumption of raw or under-cooked oysters can be fatal

High-risk individuals are those with medical conditions such as:

- **◊ Liver Disease**
- **◊** Diabetes
- **◊ Stomach Disorders**
- **◊** Cancers
- **◊ Iron Overload Diseases**



PHP – post harvest processing

V. *vibrio* is easily denatured through various PHP processes such as:

- Cooking
 - Freezing
 - Other Processing



However, People Love Raw Oysters!

Vibrio vulnificus

 The National Shellfish Sanitation Program (NSSP) and the Interstate Shellfish Sanitation Conference (ISSC) established a model ordinance implementing guidelines for oyster harvesting based on a time-temperature matrix.

 This matrix was developed around the thermo-phillic nature of Vibrio. Since <u>Vibrio</u> thrives in warmer temperatures, the guidelines for oyster collection are based on minimizing high temperature exposure.





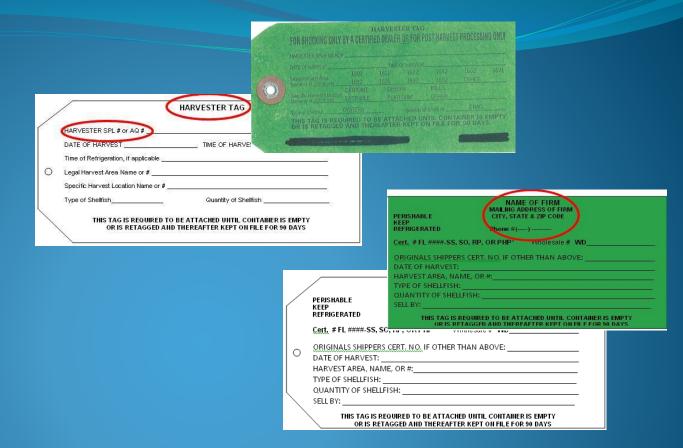
TAGS

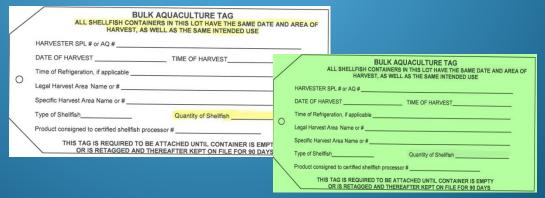


Tags: legible, waterproof, with the required indelible information arranged in the specific order as per 5-L 1.007 (a-e).

TAGS

- Harvester
- Dealer
- Bulk
- Green







White Tags





White tags – are used for product that may be consumed raw or cooked.

Green Tags

FLORIDA GREEN TAGS

This is known as Restricted Use Product.

Oysters tagged with a green tag <u>must</u> be subject to further processing* *before* distribution to retail or food service establishments.





Oyster Harvest Calendar

5L-1.008: ESTABLISHED TIME LIMITS FOR OYSTER HARVEST (White Tag)

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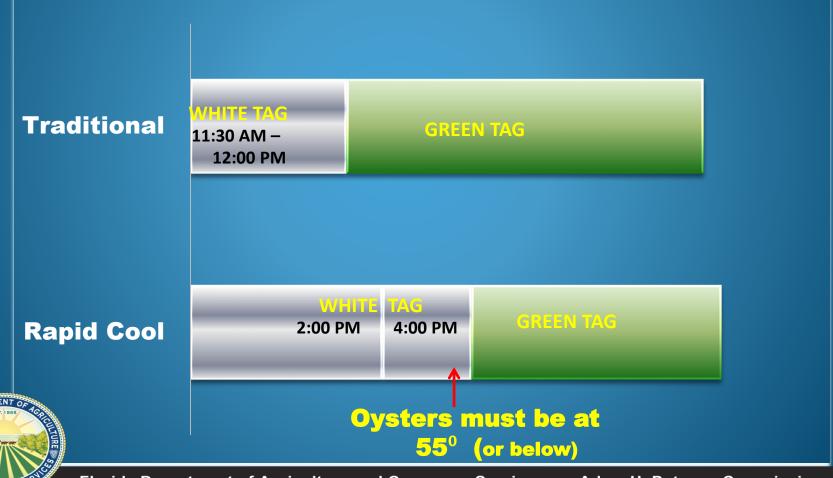
Oyster must be in cooler of Certified Shellfish Dealer by 11:30 a.m., same day as harvest or 2:00 p.m. for Rapid Cool

Oyster must be in cooler of Certified Shellfish Dealer by 12:00 p.m. same day as harvest or 2:00 p.m. for Rapid Cool

Oyster must be in cooler of Certified Shellfish Dealer by 5:00 p.m. same day as harvest

ANY OYSTERS NOT HARVESTED AND DELIVERED WITHIN THESE TIME LIMITS MUST BE GREEN TAGGED -"FOR SHUCKING ONLY BY A CERTIFIED DEALER" OR "FOR POST HARVEST PROCESS ONLY"

Harvest Options



Certified Dealers

5-L Mandates that All Shellfish Must be Delivered Directly to a Certified Dealer





Certified Dealers -

RECORDS

(During Vv months)

- HACCP Plan for shellstock indicating Vv management
- Receiving to identify any green tagged product received
- Sales to identify any green tagged product sold
- Daily Cooler Log –shellstock temperatures after <u>rapid cool</u> or <u>traditional</u>



PERISHABLE KEEP REFRIGERATED	NAME OF FIRM MALING ADDRESS OF FIRM CITY, STATE & ZIP CODE Phone #()
Cert. # FL ####-SS, S	O, RP, OR PHP' vvnolesale ≠ WD
ORIGINALS SHIPPER	S CERT, NO. IF OTHER THAN ABOVE:
DATE OF HARVEST:	
HARVEST AREA, NAM	ΛΕ, OR #:
TYPE OF SHELLFISH:	
COLUMN TO THE PARTY OF THE PARTY OF	FISH:
QUANTITY OF SHELL	

White vs Green

Florida uses 2 different colors - white & green.

- White tags used for product that may be consumed raw or cooked.
- Green tags used for product that must be further processed* *before* distribution to retail or food service



* by a certified shellfish processor

Cooling Options

Florida uses 2 different cooling options

 Traditional – product in within time/temp matrix and cooled to 55 ° with in 8 hours

 Rapid Cool – product in cooler by 2 pm and cooled to 55 ° by 4 pm (2 hours)



Certified Dealers

- Harvesters may only be sell to Certified Dealers
- Dealers will have a few additional records to maintain
- Only Dealers certified as Shucker Packers (SP)
 are allowed to shuck product



Produce a safe harvest!





Farm-raised oyster images courtesy Auburn University.