



STATE OF CONNECTICUT

DEPARTMENT OF AGRICULTURE BUREAU OF AQUACULTURE & LABORATORY



Rescission of *Vibrio parahaemolyticus* Shellfish Closure
Effective Date: 09/17/13

Effective 08/02/13 at 2:15 pm, a shellfish closure and recall was implemented for hard clams and oysters commercially harvested from a portion of Approved and Conditionally Approved shellfish growing areas in Norwalk and Westport on Long Island Sound. This closure area was expanded on 08/08/13 to include the precautionary closure of all waters less than approximately 20 feet at Mean Low Water (MLW) surrounding the original closure area in Norwalk, Westport and Darien. Oysters and clams harvested from the waters of specific lot numbers in Norwalk, Westport, and Darien were implicated as the source of a number of illnesses related to the naturally occurring bacteria *Vibrio parahaemolyticus*.

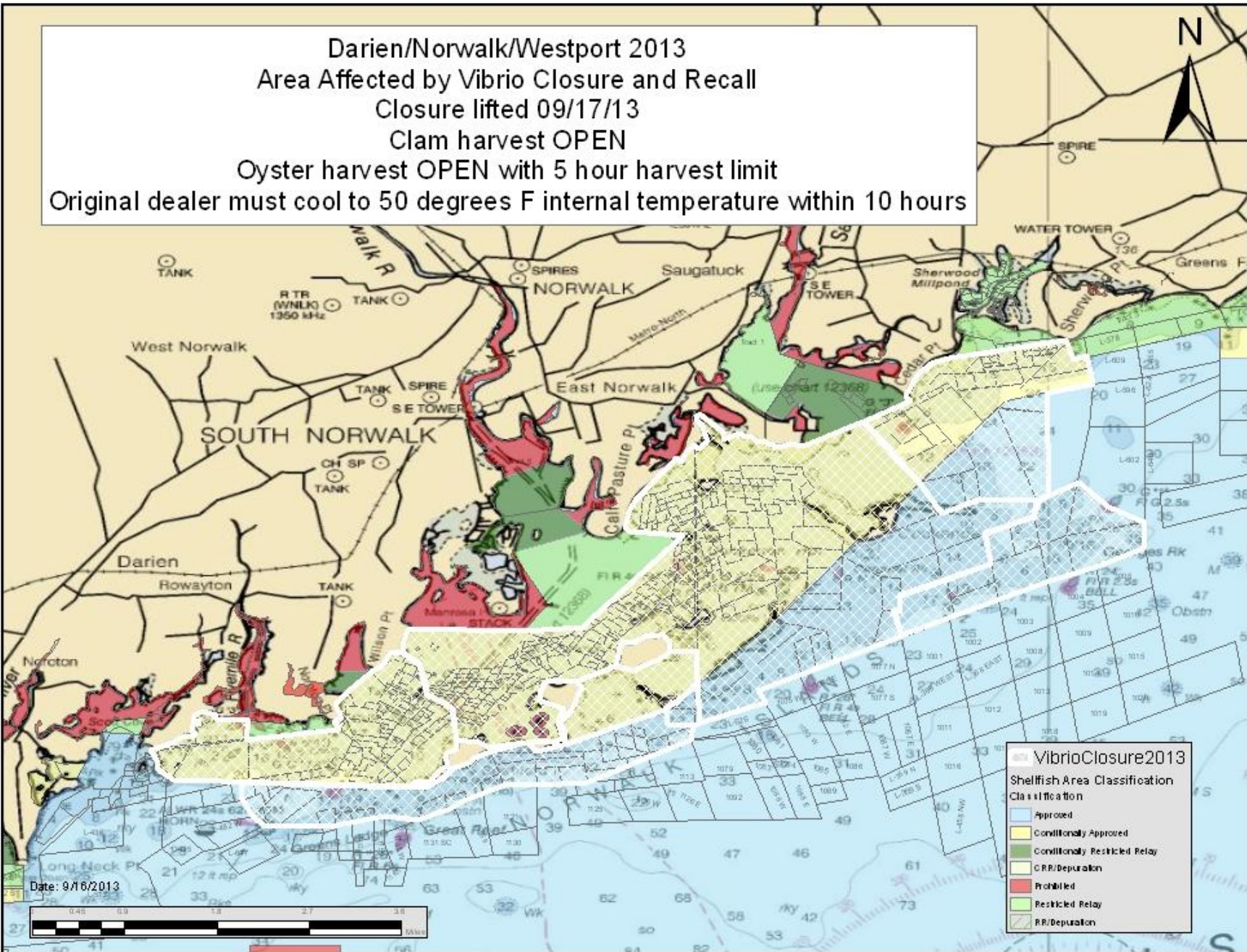
Effective 09/17/13 at sunrise, shellfish harvesting has been reopened in these areas. The commercial harvest of hard clams and oysters is permitted from those portions of Approved and Conditionally Approved Area #1 waters previously closed. Recreational harvest of shellfish from these areas is also permitted. Please note, this reopening does not include the Conditionally Approved Area A or Betts Bay Recreational Area, which remain closed seasonally between May 1 and October 31.

All *Vibrio* Controls shall be reinstated for oysters harvested from the previously closed Norwalk, Westport and Darien area, including a 5 hour limit from harvest to temperature control.

1. All oysters harvested from June 1 through September 30, 2013 shall be adequately shaded from direct sunlight while onboard the vessel and during transport from harvest area to original dealer.
2. Shellstock invoices/documentation shall include the time of harvest in addition to harvest date, harvest area, type of shellstock and quantity.
3. All oysters harvested from the previously closed waters in Norwalk, Westport and Darien shall be adequately iced or placed under temperature control **within five (5) hours from the beginning of harvest until September 30th**. Upon landing, all oysters shall be adequately iced or placed under temperature control immediately or transported directly to the wholesale dealer's physical facility to be placed under temperature control within these time frames.
4. Each harvester will maintain a harvest log book that records the date, time of harvest, time to dock, and amount harvested (count bags, etc) recorded in indelible ink. Books will be filled out before the days harvest leaves the harvest area.
5. **All oysters received by the original dealer between June 1 and September 30 shall be cooled to 50°F internal temperature within 10 hours of being placed under temperature control.**

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Darien/Norwalk/Westport 2013
 Area Affected by Vibrio Closure and Recall
 Closure lifted 09/17/13
 Clam harvest OPEN
 Oyster harvest OPEN with 5 hour harvest limit
 Original dealer must cool to 50 degrees F internal temperature within 10 hours



Date: 9/16/2013