

Draft Rule Language

WAC 246-282-006

Vibrio Control Plan

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Process so far and moving forward

- ▶ Drafted based on ideas discussed in VpAC meetings
- ▶ Met with two small groups
- ▶ Revised the draft language
- ▶ Presented draft language to VpAC
- ▶ Revised the draft language
- ▶ Met with State Board of Health Staff
- ▶ Met with three small groups
 - Two in Olympia, one in Aberdeen

- ▶ Presenting to VpAC
- ▶ Revise based on feedback
- ▶ Continue to compile data and refine based on 2014 season

Read Proposed Draft Language

Risk Categorization Challenges

- ▶ Need to be specific in rule language, two options:
 1. Phase-in approach
 - Difficult to articulate in rule
 - Hard to have the foresight to anticipate needs
 - Could delay the rule revision timeline
 2. Risk approach based on illness trends
 - Allows the rule to move forward
 - Can revisit rule when we have landings data
 - Does not mean the end of the risk assessment

Illness Based Approach

- ▶ The department will attribute lab–confirmed *Vibrio parahaemolyticus*–associated cases to a growing area when the case is:
 - Associated with commercially harvested shellstock;
 - Not involving documented post–harvest abuse;
 - Traced back to a single growing area; and
 - Occurred during the previous consecutive five–year period within the control months.

Illness Based Approach (continued)

- ▶ A five-year average will be used to calculate risk categories as follows:
 - Category 1: One or fewer *Vibrio parahaemolyticus*-associated cases attributed to the growing area over a five-year period.
 - Category 2: More than one but fewer than five *Vibrio parahaemolyticus*-associated cases attributed to the growing area over a five-year period.
 - Category 3: More than five *Vibrio parahaemolyticus*-associated cases attributed to the growing area over a five-year period.

	Growing Area	# Cases	5-yr Avg Cases
1	All Growing Areas Not Listed Below	0	0
	Discovery Bay	1	0.2
	Henderson Bay	1	0.2
	Hood Canal 1	1	0.2
	Hood Canal 7	1	0.2
	Hood Canal 8	1	0.2
	Nemah River	1	0.2
	Nisqually Reach	1	0.2
	North Bay	1	0.2
	Port Gamble	1	0.2
	Port Townsend	1	0.2
	Reach Island	1	0.2
	Stony Point	1	0.2
	2	Hood Canal 9	2
Nahcotta		2	0.4
Skookum Inlet		2	0.4
Totten Inlet		2	0.4
Bay Center		3	0.6
Hood Canal 6		3	0.6
Grays Harbor		4	0.8
Hammersley Inlet		4	0.8
Hood Canal 3		4	0.8
Pickering Passage		4	0.8
3	Hood Canal 4	5	1
	Quilcene Bay	5	1
	Samish Bay	5	1
	Dabob Bay	6	1.2
	Hood Canal 5	7	1.4
	Oakland Bay	7	1.4

One or fewer Vp cases over a 5 year period

More than one but fewer than 5 Vp cases over a 5 year period

More than 5 Vp cases over a 5 year period

- ▶ Begin coastal growing areas at level 1 since:
 - Current plan only has controls for July–August for coastal growing areas
 - Level 1 controls are more stringent than current coastal controls
 - Substantial industry re–tooling would be required for many coastal growers to comply with Level 2 controls so should assess if necessary



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	Port Townsend	1	0.2
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Discussion

Harvest Method	Time of harvest to cooling requirements from June 1 through September 30 are:	Time of harvest to cooling is reduced by two hours when:	Harvest control: harvest is not allowed for 24 hours when:
Exposed Intertidal	8 hours	Ambient air temperature at harvest is greater than 90°F	Tissue temperature at harvest is greater than 67°F
Submerged Intertidal	10 hours	Ambient air temperature at containerization was greater than 90°F	Water temperature at harvest is greater than 67°F
Subtidal	10 hours	Ambient air temperature at harvest is greater than 90°F	Water temperature at harvest is greater than 67°F

Harvest Method	Time of harvest to cooling requirements from May 1 through September 30 are:	Time of harvest to cooling is reduced by two hours when:	Harvest control: harvest is not allowed for 24 hours when:
Exposed Intertidal	6 hours	Ambient air temperature at harvest is greater than 85°F	Tissue temperature at harvest is greater than 65°F
Submerged Intertidal	8 hours	Ambient air temperature at containerization was greater than 85°F	Water temperature at harvest is greater than 65°F
Subtidal	8 hours	Ambient air temperature at harvest is greater than 85°F	Water temperature at harvest is greater than 65°F

Harvest Method	Time of harvest to cooling requirements from May 1 through September 30 are:	Time of harvest to cooling is reduced by two hours when:	Harvest control: harvest is not allowed for 24 hours when:
Exposed Intertidal	4 hours	Ambient air temperature at harvest is greater than 80°F	Tissue temperature at harvest is greater than 63°F
Submerged Intertidal	6 hours	Ambient air temperature at containerization was greater than 80°F	Water temperature at harvest is greater than 63°F
Subtidal	6 hours	Ambient air temperature at harvest is greater than 80°F	Water temperature at harvest is greater than 63°F



Discussion