

Landings Solutions Subcommittee Meeting

November 12, 2014

Attendees

Dan Wilson, Jason Ragan, Laura Wigand, Miranda Ries, Rick Porso, Tom Bloomfield

Purpose

The Landings Solutions subcommittee met to discuss how to implement subsection 4 (production data collection) of the draft rule.

Meeting Notes

Main issues to address:

- Who reports?
- What is reported?
- How is it reported? (format and instructions)

Who reports:

- SS and SPs should report (what they harvest, what they buy from a HA, not what they buy from another SS/SP), ensures no double reporting and in position to confirm shellstock (not shucked or PHP) product is being reported

What to report:

- Data by month, species, and growing area is easy. Need to define size classes
- Are size classes necessary?
 - o By size would help us move towards a state-specific risk model
 - o By size will not be nationally comparable, no standards for size classes
 - o Not considering size will over-inflate landings/water down the risk because a lot of oysters being cooked would be counted in the risk calculation
 - o Easier to request by size now and then remove later if that level of detail is not useful for the data, will be very hard to ask for sizes later if we start off broad now
 - o If illnesses count for all sizes and closures can happen for all sizes, why do we need to collect by size? A lot of extra work with no clear benefit
 - o Size classes allow us to make assumptions on raw/cooked consumption, FDA assumes 50/50 split, but we could use size class
 - Ex. if two growing areas have the same production of shellstock, but one area has much higher landings of smaller oysters and the other area has much higher landings of large oysters, based on a 50/50 split the risk would be the same. If we make the split based on oyster size, one area would be higher risk and the other lower risk. Still a simplification, but more reflective of reality.
 - o If we are going to collect by size it should be meaningful, not just a guess/estimate/percentage of landings
- Need to define size classes
 - o Less than 4" and greater than 4": can model less than 4" mostly consumed raw, greater than 4" mostly cooked
 - o Three categories:
 - Up to 3" (small, assume consume raw)

- 3" to 4" (medium, assume some proportion raw)
- More than 4" (large, assume consumed cooked)
- 3"-4" oysters are challenging to categorize: either too large to eat raw and too small to cook or small enough to eat raw but large enough to cook (depending on perspective)
- Allows us to make assumptions on consumption to model risk, recognizes the likely use of the product, balance of reasonable data collection and data usability
- Should continue to investigate what is eaten raw through epi interviews and follow-up illness investigations

Outcomes:

- Data will be collected from SS and SP licensees
- Data will be collected by size class:
 - Up to 3"
 - 3" to 4"
 - More than 4"

Next Steps:

- DOH to:
 - Look into whether the agency's survey tool can be used to collect this data
 - See if the survey tool allows tracking responses by respondent or if respondents can print out their results for review at inspection (ensure accurate data reported)
- Schedule another meeting late Dec, early Jan to:
 - Review survey mock-up (if survey tool can be used)
 - Brainstorm other collection methods (if survey is not an option)
- Pilot landings collection tool with a few companies to test