



**PUBLIC HEALTH**  
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**HEALTHIER WASHINGTON**

**Proposed 246-282-006 WAC**  
***Vibrio parahaemolyticus* Control Plan**

Washington State Board of Health  
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## Background: *Vibrio parahaemolyticus* (Vp)

- Occurs naturally in warm marine and estuarine water
- More Vp in the water in warmer months
- Causes illness in humans (vibriosis) transmitted by:
  - Consuming raw or undercooked molluscan shellfish
  - Cross contamination with raw seafood



## **Background: *Vibrio parahaemolyticus* (Vp)**

Vibriosis (Vp-caused illness)

- Incubation: 4 to 30 hours (average 12-24)
- Symptoms: Watery diarrhea, abdominal cramps, nausea, vomiting, headache, fever, chills
- Duration: 1-19 days, median 2.5 days

## 2006 Vp Outbreak

Between May-August 2006:

- 300 illnesses
- 2 recalls
- 114,690 dozen oysters sold during these two periods
- 23 states and 8 foreign countries affected

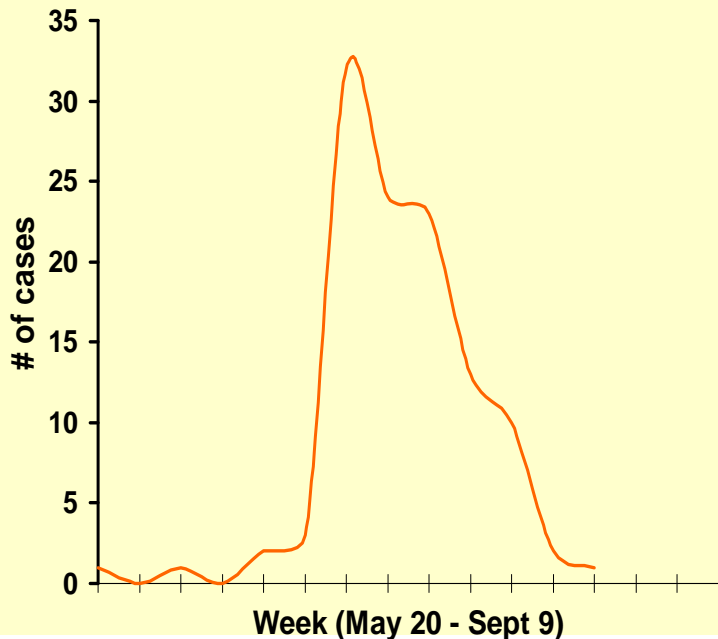
## **Emergency Rule 2007 Vp Control Plan Elements**

- Effective June – September 2007
- Covered the harvest and shipment of oysters intended for raw consumption
- Identified impacted growing areas
- Allowed for climatic differences between Puget Sound and Coastal growing areas
- Provided more restrictive time-to-temperature controls
- Improved sampling protocols

# Illnesses: 2006 vs. 2007\*

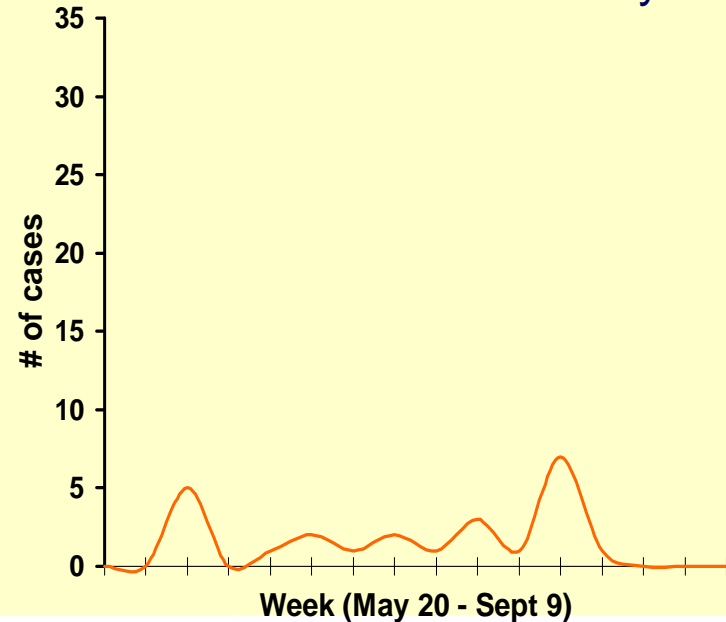
## 2006

- Record hot, sunny weather
- Record lack of rain
- Low afternoon tides
- Record number of illnesses



## 2007

- Temperatures return to normal
- Less direct sun, more rain
- Less harvest for raw consumption
- Immediate harvest controls when pathogenic *Vibrio* is detected
- Harvest site surveillance by DOH



\* Washington Vp cases only - does not include cases from other states associated with WA product.

## 2007 Vp Illnesses

Between May-August 2007:

- 57 illnesses
- Majority of Washington cases were single cases (not clusters)
- Two outbreaks
- Majority of cases (>80%) from Hood Canal
- No link to Vp levels in environment

## Vp Illnesses – Lessons Learned

- Constant changes between 5 hours and 10 hours to temperature control unwieldy
- Regulating by *tdh* levels ineffective due to time lag between sampling and test results
- May need to treat Hood Canal separately from both Puget Sound and Coastal regions

## Vibrio Rule Process Timeline

October 2007	File CR-101, initial stakeholder meeting, form advisory committee
Nov – Dec 2007	Advisory committee meetings; gather input from industry members; develop preliminary draft rule
January 2008	Industry workshops
March 2008	Brief State Board of Health
April 2008	File proposed rule/ gather public comment
May 2008	State Board of Health hearing (target May 14, 2008)
June 1, 2008	Rule effective

## **WAC 246-282-006 *Vibrio* Control Plan**

Time-to-temperature controls based on the growing area and month of the year

**Table 1**

**Puget Sound Growing Areas (including the Strait of Juan de Fuca)**

<b>Months of Control</b>	<b>Time-to-Temperature Control</b>
June and September	Five hours
July and August	Four hours

**Table 2**

**Coastal Growing Areas**

<b>Months of Control</b>	<b>Time-to-Temperature Control</b>
July and August	Ten hours

## **WAC 246-282-006 *Vibrio* Control Plan**

### Harvest record requirements

- Dealer and harvester license holders shall maintain harvest records showing:
  - time of harvest
  - time of temperature control

## **WAC 246-282-006 *Vibrio* Control Plan**

Two types of harvest control requirements:

- Intertidal (exposed) harvest - Time begins after the first oysters to be harvested are exposed to the air by the receding tide
- Submerged harvest - Time begins after the first oysters harvested are exposed to the air and have been placed onto a conveyance, such as a barge or boat

## **WAC 246-282-006 *Vibrio* Control Plan**

Vibrio illness response requirements:

- When two *Vp*-associated illnesses are linked to a growing area, the time to temperature control is reduced by 1 hour
- The growing area remains under the reduced time regimen the remainder of the season
- If two or more *Vp*-associated illnesses occur within 30 days under the one-hour reduction regimen, the growing area shall be closed

## **WAC 246-282-006 *Vibrio* Control Plan**

- If the additional illnesses are attributed to the same dealer, DOH shall investigate to determine if the dealer or the growing area is at fault
- In lieu of closure: if the dealer can show that an additional 1-hour reduction can be successfully implemented, DOH may approve harvest for the remaining months

## **WAC 246-282-006 *Vibrio* Control Plan**

### Training requirements:

- All licensed dealers and harvesters must complete DOH-approved training on the control plan requirements prior to harvesting or shipping oysters between June and September
- Licensed dealers and harvesters who complete the training must train employees who harvest oysters

## **WAC 246-282-006 *Vibrio* Control Plan**

Harvest plan and Hazard Analysis Critical Control Points (HACCP) plan requirements:

- All licensed harvesters shall develop a harvest plan and checklist that follows the harvest protocols they use to place oysters under temperature control
- Licensed dealers must amend their HACCP plans to show the harvest protocols they will use to bring the oyster until temperature control

## **WAC 246-282-006 *Vibrio* Control Plan**

Advisory committee did not reach consensus on whether to:

- Include in the control plan areas that have never had illnesses.
- Allow sale of shellstock harvested from closed areas if:
  - Sold in small quantities
  - Labeled “cook only”

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