

# Vibrio Parahaemolyticus Harvest Plan for Commercial Shellfish Companies



(For Office Use Only) Date Received	(For Office Use Only) Reviewed By:
	Assigned Inspector
	Approved by

If you intend to harvest oysters from May through September you must complete and return this harvest plan by March 31. You may not harvest shellstock oysters from May through September without a Department of Health approved plan. If your plan hasn't changed from the previous year, sign and date your plan, and keep it for your records.

## Company Information

Company Name / Certification Number: \_\_\_\_\_

Point of Contact: \_\_\_\_\_ Phone: \_\_\_\_\_

Email: \_\_\_\_\_ Cell: \_\_\_\_\_

1. Person in charge has read and understands the requirements of the Washington State *Vibrio parahaemolyticus* control plan found in WAC 246-282-006?

- Yes  
 No

2. Person in charge has attended Washington State *Vibrio parahaemolyticus* training offered by Department of Health?

- Yes  
 No – If no, date the person is scheduled to attend training? \_\_\_\_\_

3. Will you be harvesting product or purchasing product from a licensed harvester or dealer?

- Harvesting. Complete questions 4-8.  
 Purchasing. Complete questions 8-10.  
 Both harvesting and purchasing. Complete questions 4-10.

4. How will shellstock be harvested?

5. How will the company check air temperature prior to harvest?

6. Will the company check water or internal tissue temperature to attain harvest temperature prior to harvest? What method will be used to check the temperature?

7. Will harvester initiate cooling prior to sale?

No

Yes – Please explain method below.

8. Describe how you will transport the product and what documentation you will provide to the dealer.

9. Describe how you will receive product from licensed harvesters or other licensed dealers.

10. Describe the method you will use to adequately cool the product in accordance with the guidelines established in the *Vibrio parahaemolyticus* control plan found in WAC 246-282-006.

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**Owner/Manager Signature**

**Date Signed**

**Notes**

- *Vibrio parahaemolyticus* product refers to shellstock (in-shell) oysters harvested during the months of May through September.
- Attach a copy of your company's harvest temperature record.
- Waiver requests for any of the requirements of the Vibrio Control Plan may be made to the Department of Health. The request must:
  - State the requirement to be waived.
  - State the reason for the request, including how it is consistent with the applicable standards and the intent of the Vp control plan and how it provides a comparable level of public health protection to the requirement being waived.
- Include supporting information.