



**Proposal for Task Force Consideration
at the ISSC 2017 Biennial Meeting**

- Growing Area
- Harvesting/Handling/Distribution
- Administrative

Submitter	John A. Tesvich																															
Affiliation	Louisiana Oyster Task Force																															
Address Line 1	2021 Lakeshore Drive Suite 300																															
Address Line 2																																
City, State, Zip	New Orleans, LA 70122																															
Phone	504-912-2750																															
Fax	504-564-1733																															
Email	jatesvich@yahoo.com																															
Proposal Subject	Shellstock Time to Temperature Controls																															
Specific NSSP Guide Reference	Section II Model Ordinance Chapter VIII. Control of Shellfish Harvesting @.02 Shellstock Time to Temperature Controls.																															
Text of Proposal/ Requested Action	<p>A. Each shellfish producing State shall establish time to temperature requirements for the harvesting of all shellstock to ensure that harvesters shall comply with one of the following:</p> <p style="margin-left: 40px;">(1) The State <i>Vibrio vulnificus</i> Control Plan as outlined in Chapter II. @.06; or</p> <p style="margin-left: 40px;">(2) The State <i>Vibrio parahaemolyticus</i> Plan as outlined in Chapter II. @.07; or</p> <p style="margin-left: 40px;">(3) All other shellstock shall comply with <u>one of</u> the matrix <u>matrices</u> below:</p> <table border="1" style="width: 100%; margin-left: 40px; border-collapse: collapse;"> <thead> <tr> <th>Action Level</th> <th>Average Monthly Maximum Air Temperature</th> <th>Maximum Hours from Exposure to Receipt at a Dealer's Facility</th> </tr> </thead> <tbody> <tr> <td>Level 1</td> <td><50 °F (10 °C)</td> <td>36 hours</td> </tr> <tr> <td>Level 2</td> <td>50 °F - 60 °F (10 °C - 15 °C)</td> <td>24 hours</td> </tr> <tr> <td>Level 3</td> <td>>60 °F - 80 °F (15 °C - 27 °C)</td> <td>18 hours</td> </tr> <tr> <td>Level 4</td> <td>>80 °F (≥27 °C)</td> <td>12 hours</td> </tr> </tbody> </table> <table border="1" style="width: 100%; margin-left: 40px; border-collapse: collapse;"> <thead> <tr> <th><u>Action Level</u></th> <th><u>Water Temperature</u></th> <th><u>Maximum Hours from Exposure to Temperature Control</u></th> </tr> </thead> <tbody> <tr> <td><u>Level 1</u></td> <td><u><65 °F</u></td> <td><u>36 hours</u></td> </tr> <tr> <td><u>Level 2</u></td> <td><u>65 °F - 74 °F (18 °C - 23 °C)</u></td> <td><u>14 hours</u></td> </tr> <tr> <td><u>Level 3</u></td> <td><u>>74 °F - 84 °F (>23 °C - 28 °C)</u></td> <td><u>12 hours</u></td> </tr> <tr> <td><u>Level 4</u></td> <td><u>≥ 84 °F (>28 °C)</u></td> <td><u>10 hours</u></td> </tr> </tbody> </table>		Action Level	Average Monthly Maximum Air Temperature	Maximum Hours from Exposure to Receipt at a Dealer's Facility	Level 1	<50 °F (10 °C)	36 hours	Level 2	50 °F - 60 °F (10 °C - 15 °C)	24 hours	Level 3	>60 °F - 80 °F (15 °C - 27 °C)	18 hours	Level 4	>80 °F (≥27 °C)	12 hours	<u>Action Level</u>	<u>Water Temperature</u>	<u>Maximum Hours from Exposure to Temperature Control</u>	<u>Level 1</u>	<u><65 °F</u>	<u>36 hours</u>	<u>Level 2</u>	<u>65 °F - 74 °F (18 °C - 23 °C)</u>	<u>14 hours</u>	<u>Level 3</u>	<u>>74 °F - 84 °F (>23 °C - 28 °C)</u>	<u>12 hours</u>	<u>Level 4</u>	<u>≥ 84 °F (>28 °C)</u>	<u>10 hours</u>
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Public Health Significance	No adverse public health significance. Gulf states have had no significant historical bacterial based risk during cold water months Dec-Feb. This will allow states the option to have the harvest time to temperature controls based on Average Monthly Maximum water temperature instead of only Average Monthly Maximum Air Temperature, (as it was prior to 2012)																															
Cost Information	None																															