September 9, 2013

Edgartown Board of Selectmen
Town Hall
P.O. Box 5158
Edgartown, MA 02539

Ladies and Gentlemen:

In accordance with Chapter 130, section 74A of the Massachusetts General Laws, the Division of Marine Fisheries has determined that the below defined shellfish growing area, Katama Bay (V: 20) in the town of Edgartown no longer meets the established criteria for the commercial harvest of oysters as a result of notification by the Department of Public Health that illnesses caused by the naturally occurring bacteria *Vibrio Parahaemolyticus* (*VP*) have occurred from consumption of oysters harvested from area V: 20 (Katama Bay).

Although area V: 19, which is comprised of Caleb Pond (V:19.0) and Edgartown Inner Harbor (V: 19.1), is contiguous with V: 20 and together they comprise one hydrographic area; V: 19 will not be part of this closure since the area is classified as “Conditionally Approved” and is closed to shellfish harvesting May 1st to October 31st, inclusive. Also, there is no commercial oyster culture or harvesting in V: 19.

Therefore, under authority of Massachusetts General Laws, Chapter 130, sections 74A, the below-defined area has been placed in a “Closed” status to the commercial harvest of oysters, effective immediately (12:00 Noon on September 9, 2013). Digging, harvesting or collecting and/or attempting to dig, harvest or collect oysters and the possession of oysters harvested from the below-defined areas for commercial purposes is prohibited until further notice.

**STATUS: CLOSED TO COMMERCIAL OYSTER HARVEST**

**V: 20**  
**KATAMA BAY**

“The waters, flats and all tributaries of Katama Bay in the Town of Edgartown on Martha’s Vineyard south of a line drawn west from the western tip of Snows Point on Chappaquiddick Island to the east end of Witchwood Lane.”

Under authority of 322 CMR 7.01 (7) all permits issued there under are hereby conditioned to prohibit the taking, selling or possession of oysters harvested from the above defined area for commercial purposes.

(Over)
Sincerely,

Paul J. Diodati
Director

cc: A. Gross, L. Roberts, P. Moran, G. Duncan, OLE
D. McKiernan, M. Hickey, DMF
WPC. DEP
FDA
DPH
P. Bagnall, Edgartown Shellfish Constable
Massachusetts Oyster Recall Notice
September 9, 2013

Areas covered by recall: Katama Bay (V:20)

Product involved in recall: Oysters

Dates involved in recall: From August 1, 2013 to September 9, 2013 (inclusive)

Background: On September 9, 2013, the Massachusetts Department of Public Health (MDPH) issued a finding that two or more cases of *Vibrio parahaemolyticus* were linked to the consumption of raw oysters harvested from V:20.

On September 9, 2013, this area was closed to oyster harvesting by the Massachusetts Department of Fish and Game, Division of Marine Fisheries.

Oysters harvested from this area from **August 1, 2013 to September 9, 2013** are to be recalled. Wholesale seafood dealers who distributed these implicated oysters should initiate recalls of the oysters from these areas immediately. Wholesale dealers with questions about the recall should contact Supervisor John Racioppi at (617)983-6748 or via email at john.racioppi@state.ma.us.

Shippers with oyster lots affected by this closure and recall are in the process of initiating recalls. The following information should be collected during the recall of implicated oysters:

1. Harvest location and harvest dates affected by this recall,
2. The names and contact information of consignees who received this product, and
3. Quantities of oysters that have been shipped from these areas.

Shippers should advise consignees that the product is not to be sold or shipped, unless advised otherwise by the Food Protection Program. As the recall proceeds, the Food Protection Program should be notified of the quantities of products returned or corrected by each consignee contacted and the quantity of products accounted for.

If recalled oysters are identified, the product should be placed on hold or under embargo, and stored in a manner that clearly identifies that the product should not be sold. Then notify the supplier and follow the recall instructions of the supplier.

Restaurants and retail establishments may have received product from a Massachusetts certified dealer or an ICSSL listed dealer. Not all dealers who may have shipped the affected product have been identified yet.

Michael J. Moore, Director
MDPH/BEH Food Protection Program
September 9, 2013

Paul J. Diodati, Director
MDFG Division of Marine Fisheries
251 Causeway St. Suite 400
Boston, MA 02114

Dear Mr. Diodati,

The purpose of this letter is to provide notification that the Massachusetts Department of Public Health (MDPH) has implicated shellfish in an illness outbreak involving two (2) or more persons not from the same household as described in Chapter II, Section @.01 A of the NSSP Guide for the Control of Molluscan Shellfish, 2011 revision.

MDPH has determined that an epidemiological association exists between *Vibrio parahaemolyticus* and the consumption of oysters from the following Massachusetts shellfish growing area:

<table>
<thead>
<tr>
<th>Growing Area Code</th>
<th>Area Name</th>
<th>Area Towns</th>
</tr>
</thead>
<tbody>
<tr>
<td>V:20</td>
<td>Katama Bay</td>
<td>Edgartown</td>
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</tbody>
</table>

If you have any questions regarding this letter, please feel free to contact me at 617-983-6754.

Sincerely,

Michael J. Moore
MDPH/BEH Food Protection Program

Cc: Suzanne Condon, Associate Commissioner, MDPH Bureau of Environmental Health