

Resolution Subject *Vibrio vulnificus* Management Plan for Oysters unprecedented regulatory approach

Text of Resolution *Whereas*, the National Shellfish Sanitation Program, (NSSP), was developed in 1925 when the U. S. Public Health Service responded to a request for assistance from local and state public health officials in controlling disease associated with the consumption of raw shellfish, and

Whereas, each shellfish shipping state has adopted adequate laws and regulations for sanitary control of the shellfish industry, completed sanitary surveys of harvest areas, delineated and patrolled restricted areas, inspected shellfish plants, and conducted such additional inspections, laboratory investigations, and control measures as were necessary to insure that the shellfish reaching the consumer had been grown, harvested and processed in a sanitary manner, and

Whereas, the shellfish industry has cooperated by obtaining shellfish from safe sources, by providing plants which met the agreed upon sanitary standards, by maintaining sanitary operating conditions, by placing the proper certificate number on each package of shellfish, and by keeping and making available to the control authorities records which showed the origin and disposition of all shellfish, and

Whereas, in 1982, a delegation of state officials met in Annapolis, Maryland and formed the Interstate Shellfish Sanitation Conference (ISSC), that is composed of state shellfish regulatory officials, industry officials, FDA, and other federal agencies, and

Whereas, the ISSC has provided a forum for state shellfish regulatory officials, industry officials, FDA, and other federal agencies, to establish uniform national guidelines and to exchange information regarding sources of safe shellfish, and

Whereas, under the guidance of the ISSC, the NSSP has lead the United States in the prevention of food-borne illnesses by requiring the States, to monitor bacteriological water quality of shellfish growing areas, to label shellfish with exact growing area information for trace-back purposes, to inspect and certify shellfish processing facilities, to require refrigeration of shellfish to reduce the growth of food-borne pathogens, and

Whereas, other than molluscan shellfish, no other State or Federal regulatory agency requires through regulation that the food they regulate be made safer for the high-risk, immune compromised consumer to eat either raw or cooked, and

Whereas, *Vibrio vulnificus* is not considered to be one of the most common causes of foodborne disease by the Centers for Disease Control and Prevention, and

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Whereas, when the *Vibrio vulnificus* Management Plan was introduced at the ISSC, the members were told that the plan was based on other foodborne disease reduction goals such as those stated in the FDA Egg Safety Plan, and

Whereas, after careful examination of other foodborne disease reduction plans, including the FDA Egg Safety Plan, none require that foods that cause illnesses associated with either *Salmonella enteritidis*, *Campylobacter*, *Escherichia coli* O157, *Giardia lamblia* , *Listeria monocytogenes*, *Shigella*, *Cryptosporidia*, or *Clostridium botulinum*, must be regulated to make those foods safer for the high-risk, immune compromised consumer to eat either raw or cooked by requiring strict harvest controls or mandatory post harvest processing of those foods, and

Whereas, no other foodborne disease reduction plan mandates that illnesses associated with the bacteria or toxins listed above be reduced by 40% in 2007 and 60% in 2009, and if those goals are not met, strict harvest controls and/or mandatory post harvest processing of those foods will be established, Therefore,

Be it Resolved that the ISSC acknowledge that *Vibrio vulnificus* is not one of the top 10 causes of foodborne illnesses in the United States and that the *Vibrio vulnificus* Management Plan for oysters is one of the most restrictive foodborne disease reduction plans implemented by any Federal Program or Agency, given that the target population is high risk consumers, and

Be it Further Resolved that the ISSC reevaluate the *Vibrio vulnificus* Management Plan for oysters since the Plan was introduced and developed solely to protect high risk individuals which makes it different from other Plans,

Be it Further Resolved that the ISSC, when evaluating progress in *Vibrio vulnificus* illness reduction, take into consideration the unprecedented nature of the goals set forth in the *Vibrio vulnificus* Management Plan for oysters with respect to reducing the numbers of illnesses exclusively within the high risk consumer population.

Supporting Documents

Supporting Documents Available Upon Request:

NSSP, Egg Safety Plan, Most Common Food Borne Illnesses according to CDC

Action by 2005 ISSC Executive Board

Recommended referral of Resolution 05-001 to the Vibrio Management Committee for referral to the *Vibrio vulnificus* Subcommittee.

Action by USFDA

Concurred with Conference action.