-	orce Consideration at the	Growing Area
2009 Biennial Meeti	ng Sanitation Conference	Harvesting/Handling/Distribution Administrative
Name of	Samtation Comerence	Auministrative
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Proposal Subject:	Vibrio vulnificus Risk Management Plan for O	Oysters exemption for licensed shellfish
Troposar Subject.	harvesters and certified dealers who produce and/or sell all of their oysters directly to retail	fewer than 1.5 million raw oysters per year
Specific NSSP Guide Reference:	Section II, Chapter II Risk Assessment and R Management for Oysters, New B.	isk Management @.04 Vibrio vulnificus Risk
Text of Proposal/	Add a new section; Section II, Chapter II Risl	•
Requested	Vibrio vulnificus Risk Management for Oysters.	
Action		
	vulnificus illnesses since 1995 trac harvested raw or undercooked oys state (Source State), the Authority vulnificus Management Plan.	gically confirmed shellfish-borne <i>Vibrio</i> ed to the consumption of commercially ters that originated from the waters of that shall develop and implement <i>a Vibrio</i> apply to licensed shellfish harvesters and
	certified shellfish dealers who produce fewer than 1.5 million raw oysters per year and/or sell all of their oysters directly to retailers.	
	administrative procedures and resource and maintain) involvement by the state The goal of the <i>Vibrio vulnificus</i> Manaetiologically confirmed shellfish-born reported collectively by California, Fl consumption of commercially harvest percent for years 2005 and 2006 (aver 2008 (average) from the average illnes 0.303/million. The list of states (California) calculate rate reduction may be adjust epidemiological and statistical data de The illness rate shall be calculated as	ed raw or undercooked oysters by 40 age) and by 60 percent for years 2007 and as rate for the years 1995 -1999 of ornia, Florida, Louisiana, Texas) used to ed if after a thorough review, monstrates that it would be appropriate. The number of illnesses per unit of the prior to the year 2006 and adjusted in formation becomes available. State's States to maintain a minimum of 60%

	2008 will be based on two-year averages beginning in 2009.	
Public Health Significance:	The <i>Vibrio vulnificus</i> Risk Management Plan for Oysters was introduced to the ISSC as being modeled after the U.S. Egg Safety Action Plan. The NSSP which has been in existence since 1925 is far more restrictive than FDA's October 2004 proposed rule for Egg Safety and the Prevention of Salmonella Enteritidis in Shell Eggs During Production and certain egg producers. The most recent data from the Centers for Disease Control and Prevention (CDC) show that SE illnesses have essentially remained steady for the past several years. CDC estimated that 118,000 illnesses were caused by consumption of SE-contaminated eggs in 2001. Accordingly, FDA believes that further actions to improve egg safetybuilding upon the safe consumer handling labeling and egg refrigeration at retail rule of 2000are the most effective way to achieve our public health goals of a 50% reduction in overall salmonellosis and a 50% reduction in SE outbreaks by 2010. In comparison to an annual average of less than 40 <i>V.v.</i> infections to high-risk consumers that are attributed to shellfish, approximately half of those persons infected die, there are approximately 40,000 cases of salmonellosis reported in the United States annually.	
	Because many milder S.E.cases are not diagnosed or reported, the actual number of S.E. infections may be thirty or more times greater. It is estimated that approximately 600 persons die each year with acute salmonellosis. Just as with V.v. infections, Salmonellosis infections are more common in the summer than winter. Young children, the elderly, and the immunocompromised are the most likely to have severe S.E. infections.	
	Since the FDA has proposed a rule that exempts certain egg producers from the rule and the rule is far less burdensome to the egg industry than the <i>Vibrio vulnificus</i> Risk Management Plan for Oysters is on the Gulf oyster industry, an exemption should be given to oyster producers as suggested.	
Cost Information (if available):	None	
Action by 2005 Task Force I	Recommended referral of Proposal 05-100 to the appropriate committee as determined by the Conference Chairperson.	
Action by 2005 General Assembly	Adopted recommendation of 2005 Task Force I.	
Action by USFDA	Concurred with Conference action.	
Action by 2007 Vibrio Management Committee	Recommended adoption of Proposal 05-100 as a research need. More data is needed on the number of small harvesters and the number of small dealers; the percentage of all harvesters and dealers in the affected states that are in this category; the number of illnesses attributable to these small harvesters or dealers; other food commodities that allow exemptions from public health requirements based on the small size of the harvester/producer/processor; and the pathogens of concern with these other foods.	
Action by 2007 Task Force I	Recommended adoption of the Vibrio Management Committee recommendation on Proposal 05-100.	
Action by 2007 General Assembly	Adopted recommendation of 2007 Task Force I.	

Action by	December 20, 2007
USFDA	Concurred with Conference action.