Proposal No. 2 7 - 3 0 7

Proposal for Task Force Consideration at the ISSC 2027 Biennial Meeting *(Tab to go to next field)*	1. a. ☐ Growing Area b. ☐ Harvesting/Handling/Distribution c. ☐ Administrative
2. Submitter	ISSC Executive Office
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9. Proposal Subject	Quantitative risk assessment of individual oyster harvests using real-time observations can expand Vibrio risk management options
10. Specific NSSP Guide Reference	TBD
11. Text of Proposal/ Requested Action	Develop guidance through the Vibrio Management Committee to assist implementation of existing quantitative risk assessment models by state authorities and industry to manage vibrio risk of individual oyster harvests using real-time observed water and oyster temperatures as an alternative to historical monthly mean maximum water temperatures to achieve an equivalent level of consumer protection.
12. Public Health Significance	Quantitative risk assessment (QRA) for *V. vulnificus (*Vv) in raw oysters was released by the Food and Agriculture Organization/World Health Organization in 2005. Water temperature determined Vv levels in oyster at harvest and post-harvest growth on ambient air temperature and cooldown time to minimum growth temperature (<13°C). The US Food and Drug Administration developed an Excel risk calculator based on this QRA to facilitate scenario analysis by state authorities. The National Shellfish Sanitation Program (NSSP) adopted a Vv Control Plan based on this risk calculator in 2009. State can use average monthly maximum water temperature in the previous five years to implement controls that will minimize risk to: (<3/100,000 when >80°F; <2.5/100,000 when 75-80°F; and <1.75/100,000 when 70-75°F). The NSSP allows states other risk management options: "may implement alternative controls that will reduce the risk to a level comparable to the risk per serving identified above". States have generally adopted plans based on a single scenario analysis with rigid maximum harvest and cooling times. This "one size fits all" policy can result in excessive risk during heat anomalies and also restricts industry risk

	management options that could extent harvest periods by harvesting at cooler times or rapid cooling. A paradigm shift using observed harvest condition instead or relying on average historical temperatures is a more granular alternative control that improves QRA accuracy and expands compliance options. QRA models are available for *V. parahaemolyticus* and are amenable to real-time inputs by stakeholders to improve risk management using scenario analysis for emerging industry practices such as serving oysters during farm tours or to support a variance from re-mergence requirements.
13. Cost Information	N/A
14. Changes Needed to Guidance (if proposed change is adopted)	TBD