



The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Food Protection Program

305 South Street, Jamaica Plain, MA 02130

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October 4, 2013

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

RE: Shellfish Growing Area V:20 (Katama Bay)

Dear Mr. Diodati,

On September 9, 2013, the Massachusetts Department of Public Health (MDPH) notified you that two or more cases of *Vibrio parahaemolyticus* (*Vp*) were linked to the consumption of raw oysters harvested from V:20 (Katama Bay). The determination of this emergency was made by MDPH in accordance with MGL Ch. 130, s. 74A, and notification was provided to you in accordance with the NSSP Guide for the Control Molluscan Shellfish (2011 revision).

Following that notification, the Massachusetts Department of Fish and Game, Division of Marine Fisheries (MDFG/DMF) closed area V:20 to the commercial harvest of oysters.

Immediately following this closure, MDPH initiated a subsequent examination as required by MGL Ch. 130, s. 74A. This examination was conducted in accordance with Section II, Chapter II, Subsection @.01 of the NSSP Guide for the Control of Molluscan Shellfish, 2011 revision, and the findings were:

1. No new *Vp* illnesses have been linked to harvest areas V:20 since the closure on September 9 (and in fact to date no cases have been linked to oysters harvested from this growing area since August 26).
2. All *Vp* cases linked to this area were traced back to oysters harvested and consumed before the area was closed on September 9.

3. The two *Vp* cases referenced in the letter dated September 9 from MDPH to MDFG/DMF were traced back to oysters harvested from these areas on July 2 and July 31.
4. The average daily water temperatures for Katama Bay on these respective dates were 73.5°F and 77.1°F.
5. There has been a continuing decline in average weekly water temperatures from this area since August 26.
6. The two most recent average weekly water temperatures for Katama Bay are 66.4°F from September 17 to 23, and 64.7°F from September 24 to 30.
7. The two most recent average weekly water temperatures are lower than all harvest dates that have been traced back from *Vp* cases linked to oysters harvested from this area before it was closed on September 9, 2013.

Based on the findings of the subsequent examination conducted as per MGL Ch. 130, s. 74A, and in accordance with the authority granted by that statute, MDPH declares that the emergency designated in its letter dated September 9 is over. Further, we have met the criteria provided by federal food safety officials that would provide for the areas to be re-opened that relates to a continuing decline in water temperatures and no new cases for a period of 2 to 3 weeks following the closure.

MDPH requests that MDFG/DMF place the following harvest area into "Open" status to the commercial harvest of oysters, effective Saturday, October 5, 2013:

- Katama Bay (V:20)

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



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Paul J. Diodati, Director
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251 Causeway St. Suite 400
Boston, MA 02114

RE: Shellfish Growing Areas CCB:42 (Plymouth Harbor), CCB:43 (Kingston Bay), CCB:45 (Duxbury Bay), CCB:46 (Bluefish River), and CCB:47 (Back River)

Dear Mr. Diodati,

On August 30, 2013, the Massachusetts Department of Public Health (MDPH) notified you that two or more cases of *Vibrio parahaemolyticus* (*Vp*) were linked to the consumption of raw oysters harvested from CCB:43 (Kingston Bay) and CCB:45 (Duxbury Bay). The determination of this emergency was made by MDPH in accordance with MGL Ch. 130, s. 74A, and notification was provided to you in accordance with the NSSP Guide for the Control Molluscan Shellfish (2011 revision).

Following that notification, the Massachusetts Department of Fish and Game, Division of Marine Fisheries (MDFG/DMF) closed areas CCB:42, CCB:43, CCB:45, CCB:46, and CCB:47 to the commercial harvest of oysters since they are all contiguous and part of the same hydrographic area.

Immediately following this closure, MDPH initiated a subsequent examination as required by MGL Ch. 130, s. 74A. This examination was conducted in accordance with Section II, Chapter II, Subsection @.01 of the NSSP Guide for the Control of Molluscan Shellfish, 2011 revision, and the findings were:

1. No new *Vp* illnesses have been linked to harvest areas CCB:42, CCB:43, CCB:45, CCB:46, or CCB:47 since the closure on August 30 (and in fact to date no cases have been linked to oysters harvested from these growing areas since August 16).
2. All *Vp* cases linked to these areas were traced back to oysters harvested and consumed before the area was closed on August 30.

3. The three *Vp* cases referenced in the letter dated August 30 from MDPH to MDFG/DMF were traced back to oysters harvested from these areas on June 26, July 16, and July 24.
4. The average daily water temperatures for Duxbury Bay on these respective dates were 63.9°F, 72.9°F, and 63.0°F.
5. There has been a continuing decline in average weekly water temperatures from this area since September 2, with the exception of the most recent average weekly water temperature which is slightly below 63.0°F. That said, the level is still below that which was recorded for the individual diagnosed with vibrio from oysters harvested on July 24. With the expected colder temperatures next week results in temperatures should return to lower levels consistent with the previous two weeks, to be followed by much lower temperatures later.
6. The three most recent average weekly water temperatures for Duxbury Bay are 61.8°F from September 14 to 20, 61.1°F from September 21 to 27, and 62.9°F from September 28 to October 4.
7. The three most recent average weekly water temperatures are lower than all harvest dates that have been traced back from *Vp* cases linked to the outbreak that resulted in the closure on August 30, 2013.

Based on the findings of the subsequent examination conducted as per MGL Ch. 130, s. 74A, and in accordance with the authority granted by that statute, MDPH declares that the emergency designated in its letter dated August 30 is over. Further, we have met the criteria provided by federal food safety officials that would provide for the areas to be re-opened that relates to a continuing decline in water temperatures and no new cases for a period of 2 to 3 weeks following the closure.

MDPH requests that MDFG/DMF place the following harvest areas into "Open" status to the commercial harvest of oysters, effective Saturday October 5, 2013:

- Plymouth Harbor (CCB:42)
- Kingston Bay (CCB:43)
- Duxbury Bay (CCB:45)
- Bluefish River (CCB:46)
- Back River (CCB:47)

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