

## New Hampshire Vibrio Controls in Rule

### He-P 2152.02 Special Requirements for (Aquaculture) Harvesters of Oysters and Hard Clams for the Control of *Vibrio Parahaemolyticus*.

(a) A shellfish dealer who commercially harvests oysters and hard clams during the timeframe from May 1 through September 30 shall:

- (1) Provide adequate shading to protect oysters and hard clams from direct exposure to sunlight during harvest and where harvested oysters or hard clams are stored;
- (2) If an ice slurry is used for rapid cooling, ensure that the temperature of the slurry is less than or equal to 50° F;
- (3) Ensure that all oysters and hard clams are adequately iced or placed under temperature control within 4 hours from the time of harvest;
- (4) Complete a log that contains the following:
  - a. Time of harvest; and
  - b. Time to temperature control information as per (3) above;
- (5) Ensure that the internal temperature of the oysters and hard clams has reached 50° F or 10° C or below within 4 hours of being placed under temperature control;
- (6) Document the internal temperature and time information as specified in (5) above;
- (7) Sell only oysters or hard clams that have reached an internal temperature of 50 °F (10 °C) or below; and
- (8) Complete a hazard analysis and critical control point (HACCP) plan that indicates pathogen growth of naturally occurring *Vibrio parahaemolyticus* as a significant hazard that includes the following:
  - a. A critical limit indicating all oysters and hard clams shall be harvested in accordance with the time temperature requirements of (3) above; and
  - b. A critical limit indicating that the internal temperature of oysters and hard clams has reached 50 °F (10 °C) or below prior to sale as required in (7) above.