

2025 SUMMARY OF Vp CONTROLS AND OTHER HARVEST/HANDLING REQUIREMENTS FOR DIGGERS

These Requirements Apply to All Diggers

Shading of Shellfish: All shellfish must be **shaded** at all times during the period **May 1 – October 31**; this applies to shellfish onboard the harvest vessel and during transport in any boat, vehicle or other means of conveyance, from the harvest area to the original dealer.

Tagging of Shellfish and Time of Harvest: Shellfish harvester tags must include the **time of harvest** for all shellfish taken (time of harvest begins when the first shellstock is taken from the water). Time of harvest must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any shellfish into the container. Once a container has been completely filled as intended, a new **time of harvest** begins when the next lot of shellfish is removed from the water. All shellfish tags must be fully completed prior to leaving the area of harvest.

Self-Draining Containers and Ice Slurry: Shellfish may not be placed or held in containers that are not self-draining; they cannot sit in standing or stagnant water; except for placement in an ice slurry for rapid cooling when temperature of the ice slurry is less than or equal to 45°F (7.2°C). Water used for the ice slurry must come from the certified area where shellfish were taken. Any ice used must be drinking water quality or from an approved source.

Log Books: Shellfish harvesters must maintain a daily harvest log which includes: common name of shellfish harvested, quantities (net weights, numerical counts or standard measures) of shellfish harvested, the harvest date, an identification of the areas from which shellfish were harvested, **time of harvest**, and the names and permit numbers of all purchasers of shellfish (identify disposition of shellfish sold). The log must be completed prior to landing on a daily basis and made available to the Department or an environmental officer upon request.

Daily Harvest: All shellfish must be delivered to a certified dealer in Suffolk or Nassau County on the same day of harvest.

Oyster Harvesting: All oysters harvested from any certified shellfish lands for food consumption between the dates of **May 1 through September 30, both dates inclusive**, must be **immediately** culled and placed under temperature control through icing, mechanical refrigeration maintained at 33°F (0.6°C) to 45°F (7.2°C) or other cooling method approved by the Department upon commencement of time of harvest.

- a. **Time of harvest** begins when each lot of **oysters** is taken from the water and no longer submerged. Time of harvest must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any oysters into the container.
- b. All oysters shall be immediately culled and maintained under temperature control (cooling) throughout the harvest day once the **time of harvest** (start of harvest) begins. Once a container has been completely filled as intended, a new **time of harvest** begins when the next lot of shellfish is removed from the water.

These Requirements Apply to Harvest of Oysters and Hard Clams Under a Vp Control Plan Only

➤ **Harvest Areas:** NS1, NS2, NS2OBH, NS2CSH, NS3HB, NS3NP, LS1 and LS2

➤ **Time Period:** Effective May 1 – September 30

Time of Harvest, Tagging and Time-Temperature Controls (Cooling): Hard clams and oysters harvested for food consumption must be **immediately** culled and placed under temperature control (icing, mechanical refrigeration maintained at 33°F (0.6°C) to 45°F (7.2°C) or other cooling method approved by the Department) upon commencement of time of harvest.

- a. **Time of harvest** begins when hard clams or oysters are taken from the water and no longer submerged. Time of harvest must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any hard clams and/or oysters into the container.
- b. All oysters and/or hard clams must be immediately culled and maintained under temperature control (cooling) throughout the harvest day once the **time of harvest** (start of harvest) begins. Once a container has been completely filled as intended, a new **time of harvest** begins when the next lot of shellfish is removed from the water.

Internal Temperature at Sale to Original Dealer: Oysters and hard clams must be cooled to an internal temperature of 60°F or less prior to sale to the original dealer.

2025 SUMMARY OF *Vp* CONTROLS & OTHER HARVEST/HANDLING REQUIREMENTS

These Requirements Apply to All Diggers

Shading of Shellfish	All shellfish must be shaded at all times during the period May 1 – October 31 ; this applies to shellfish onboard the harvest vessel and during transport in any boat, vehicle or other means of conveyance, from the harvest area to the original dealer
Tagging of Shellfish, Time of Harvest, and Delivery to Certified Shellfish Dealer	<p>Shellfish harvester tags must include the time of harvest for all shellfish taken (time of harvest begins when the first shellstock is taken from the water). <u>Time of harvest must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any shellfish into the container.</u> Once a container has been completely filled as intended, a new <i>time of harvest</i> begins when the next lot of shellfish is removed from the water. <u>All shellfish tags must be fully completed prior to leaving the area of harvest</u></p> <p>All shellfish must be delivered to a certified dealer in Suffolk or Nassau County <u>on the same day of harvest</u></p>
Self-Draining Containers and Ice Slurry	Shellfish may not be placed or held in containers that are not self-draining; they cannot sit in standing or stagnant water; except for placement in an ice slurry for rapid cooling when temperature of the ice slurry is less than or equal to 45°F (7.2°C). Water used for the ice slurry must come from the certified area where shellfish were taken. Any ice used must be drinking water quality or from an approved source
Log Books	Shellfish harvesters must maintain a daily harvest log which includes: common name of shellfish harvested, quantities (net weights, numerical counts or standard measures) of shellfish harvested, the harvest date, an identification of the areas from which shellfish were harvested, time of harvest , and the names and permit numbers of all purchasers of shellfish (identify disposition of shellfish sold). <u>The log must be completed prior to landing on a daily basis</u> and made available to the Department or an environmental officer upon request
Oyster Harvesting	<p>All oysters harvested from any certified shellfish lands for food consumption between the dates of May 1 through September 30, both dates inclusive, must be immediately culled and placed under temperature control through icing, mechanical refrigeration maintained at 33°F (0.6°C) to 45°F (7.2°C) or other cooling method approved by the Department <u>upon commencement of time of harvest</u></p> <p>c. <i>Time of harvest</i> begins when each lot of oysters is taken from the water and no longer submerged. <u>Time of harvest must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any oysters into the container</u></p> <p>d. All oysters shall be immediately culled and maintained under temperature control (cooling) throughout the harvest day once the <i>time of harvest</i> (start of harvest) begins. Once a container has been completely filled as intended, a new <i>time of harvest</i> begins when the next lot of shellfish is removed from the water</p>

2025 New York State Vp Control Plan

****These Requirements Apply to Harvest of Oysters and Hard Clams in NS1, NS2, NS2OBH, NS2CSH, NS3HB, NS3NP, LS1 and LS2 only****

Harvest Areas	NS1, NS2, NS2OBH, NS2CSH, NS3HB, NS3NP, LS1 and LS2
Time Period	Effective May 1 – September 30
Time of Harvest, Tagging and Time-Temperature Controls (Cooling)	<p>Hard clams and oysters harvested for food consumption must be <u>immediately</u> culled and placed under temperature control (icing, mechanical refrigeration maintained at 33°F (0.6°C) to 45°F (7.2°C) or other cooling method approved by the Department) <u>upon commencement of time of harvest</u></p> <p>c. <i>Time of harvest</i> begins when hard clams or oysters are taken from the water and no longer submerged. <u>Time of harvest must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any hard clams and/or oysters into the container</u></p> <p>d. All oysters and/or hard clams must be immediately culled and maintained under temperature control (cooling) throughout the harvest day once the <i>time of harvest</i> (start of harvest) begins. Once a container has been completely filled as intended, a new <i>time of harvest</i> begins when the next lot of shellfish is removed from the water</p>
Internal Temperature at Sale to Original Dealer	Oysters and hard clams must be cooled to an internal temperature of 60°F or less prior to sale to the original dealer