

2025 SHELLFISH HARVESTER'S RESPONSIBILITIES
SHELLFISH HARVESTED IN NEW YORK WATERS

HARVESTER TAGS MUST INCLUDE TIME OF HARVEST FOR ALL SHELLSTOCK PRIOR TO FILLING THE CONTAINER

MAY 1 – OCTOBER 31: ALL SHELLSTOCK MUST BE SHADED AT ALL TIMES

MAY 1 – SEPTEMBER 30: ALL OYSTERS MUST BE COOLED IMMEDIATELY AT TIME OF HARVEST;

HARVESTER TAGS MUST BE COMPLETED PRIOR TO LEAVING THE HARVEST AREA

HARVESTER LOG BOOKS MUST BE COMPLETED PRIOR TO LANDING SHELLSTOCK

SHELLSTOCK MUST BE PLACED IN CONTAINERS THAT ARE SELF DRAINING – NEVER STORED IN STANDING WATER

*EXEMPTION – AN ICE SLURRY

Vp CONTROLS: OYSTERS & HARD CLAMS
HARVESTED FROM NS1, NS2, NS2OBH, NS2CSH, NS3HB, NS3NP, LS1 & LS2 FROM MAY 1 – SEPTEMBER 30

HARVESTER TAGS MUST INCLUDE TIME OF HARVEST

OYSTERS & HARD CLAMS MUST BE COOLED TO **60° F** OR BELOW PRIOR TO RECEIPT OF THE ORIGINAL SHIPPER (BUYER)

ADDITIONAL REQUIREMENTS FOR D-SHIPPERS

FOR ALL SHELLFISH SHIPPED TO ANYONE OTHER THAN THE ORIGINAL SHIPPER (BUYER) – SHELLFISH MUST NOT BE SHIPPED PRIOR TO COOLING TO **50° F** OR BELOW

DATE, TIME AND TEMPERATURE OF SHELLFISH AND YOUR INITIALS MUST BE INCLUDED ON THE SHIPPING INVOICE AT THE TIME OF SHIPMENT

2025 SHELLFISH DEALER'S RESPONSIBILITIES
SHELLFISH HARVESTED IN NEW YORK WATERS

HARVESTER TAGS MUST INCLUDE TIME OF HARVEST FOR ALL SHELLSTOCK RECEIVED FROM HARVESTERS – **REFUSE IF MISSING TIME OF HARVEST**

MAY 1 – OCTOBER 31: **REFUSE** IF SHELLSTOCK ARE NOT SHADED AT RECEIPT

SHELLFISH RECEIVING RECORDS – MUST INCLUDE TIME OF HARVEST AND TIME AND TEMPERATURE SHELLSTOCK WERE RECEIVED

SHELLSTOCK MUST NOT BE SHRINK WRAPPED PRIOR TO IT REACHING 50° F OR BELOW

SHELLFISH RECEIVED FROM HARVESTERS MUST BE DELIVERED TO CERTIFIED DEALER IN SUFFOLK OR NASSAU COUNTY ON THE SAME DAY OF HARVEST

VP CONTROLS: OYSTERS & HARD CLAMS
HARVESTED FROM NS1, NS2, NS2OBH, NS2CSH, NS3HB, NS3NP, LS1 & LS2 FROM MAY 1 – SEPTEMBER 30

REFUSE OYSTERS OR HARD CLAMS IF NOT **60° F** OR BELOW AT RECEIPT

MUST NOT BE SHIPPED PRIOR TO REACHING 50° F OR BELOW AND MUST OCCUR WITHIN 10 HOURS OF TIME OF RECEIPT – A RECORD INCLUDING TIME ACHIEVING 50° MUST BE KEPT (THIS IS A HACCP RECORD)

ADDITIONAL REQUIREMENTS FOR ALL DEALERS

SHIPPING DOCUMENT – MUST BE INCLUDED WITH ALL SHIPMENTS OF SHELLSTOCK AND INCLUDE:

- DATE AND TIME OF SHIPMENT AND TEMPERATURE OF SHELLSTOCK INCLUDING INITIALS

2025 QUICK REFERENCE GUIDE FOR ALL HARVESTERS AND SHELLFISH DEALERS

***FOR MORE DETAILS REFER TO PART 42 REGULATIONS**

2025 QUICK REFERENCE GUIDE FOR ALL HARVESTERS AND SHELLFISH DEALERS

***FOR MORE DETAILS REFER TO PART 42 REGULATIONS**

***ALL SHELLFISH DEALERS – PLEASE NOTE**

ALL SHELLSTOCK RECEIVED FROM ALL OTHER DEALERS MUST ALSO INCLUDE A SHIPPING DOCUMENT WITH THE SHIPMENT OF SHELLSTOCK THAT INCLUDES THE FOLLOWING INFORMATION:

- DATE & TIME SHIPPED **AND TEMPERATURE OF SHELLSTOCK INCLUDING INITIALS**
- SHELLSTOCK SHIPPED PRIOR TO REACHING 50° F & AN INDICATION OF THE PRESENCE OF A TTR DEVICE

UPON RECEIPT OF SUCH SHELLFISH YOU MUST RECORD THE FOLLOWING:

- DATE & TIME RECEIVED **AND**
- TEMPERATURE OF THE SHELLSTOCK

ALL SHELLSTOCK RECEIVED WITHOUT THE PROPER SHIPPING DOCUMENT MUST BE REJECTED

DEFINITIONS

Adequately Iced means that the amount and application of the ice is sufficient to ensure that immediate cooling begins and continues for all shellfish. To accomplish this oysters and clams shall be placed in appropriate containers that allow drainage of standing water, and

- Adequate icing requires that bags or shellfish are completely surrounded by ice. If shellfish are in bags, the bags shall be mesh or other breathable material.
- If ice slurry is used and the shellfish are submerged, then the presence of ice in the slurry indicates adequate icing when the temperature of the ice slurry is less than or equal to 45°F (7.2°C). Only water from approved (certified) waters where shellfish were taken (harvested) may be used to constitute the slurry.
- All ice used to cool shellfish must originate from approved sources of potable water, as established under the NSSP.

Shaded means that measures are taken to prevent oysters and hard clams from direct exposure to sunlight that might cause a significant increase in post-harvest growth of *Vibrio* bacteria due to an increase in temperature.

Internal Temperature means the external temperature of the shell of the animal, at the center of a packaged mass of shellstock (box, sack, bag, etc.).

Time of Harvest (Start of Harvest) means the time when the first shellstock in a lot is taken from the water or, in the case of intertidal harvest, the time of first exposure; a.m. or p.m. must be noted. A new time of harvest begins when a previous container has been filled with the quantity intended.

Lot of Shellstock means a single type of bulk shellstock or containers of shellstock of no more than one day's harvest from a single defined growing area gathered by one or more harvesters. **A lot may also be used by a harvester to segregate the harvest times and intended uses of shellstock for the purposes of complying with time to temperature requirements.**

Trip Records means a form of written documentation that includes the harvest area, harvester permit number and the date and time of each lot of shellfish harvested. The digger's tag satisfies these requirements provided that all information as required is included on the tag.