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<http://portal.ncdenr.org/web/mf/shellfish-sanitation-and-recreational-water-quality>

## Commercial Shellfish Harvest

# VIBRIO AND SHELLFISH RESUBMERGENCE



### Overview:

Shellfish Resubmergence Facts  
*Vibrio* Bacteria Facts  
Tagging Requirements

***Vibrio* bacteria can become elevated in shellfish during both pre-harvest culture activities and during harvesting leading to illness in shellfish consumers**



**Resubmergence allows *Vibrio* bacteria that may have become elevated due to air exposure to return to background levels prior to harvest**

**For more information, see Proclamations SS-1 and SS-2:**

<http://portal.ncdenr.org/web/mf/proclamations-current#shellfish-san>

### Helpful Resource Links:

#### Shellfish Lease and Aquaculture Program

<http://portal.ncdenr.org/web/mf/habitat/enhancement/shellfish-leases>

#### Vibrio Bacteria Information

<https://www.cdc.gov/vibrio/faq.html>

<https://www.cdc.gov/vibrio/vibrio-oysters.html>

#### National Shellfish Sanitation Program

<https://www.fda.gov/food/federalstate-food-programs/national-shellfish-sanitation-program-nssp>

### Q: What pre-harvest activities can result in *Vibrio* increases in oysters?

**A:** During the warmer months, exposure to air and sunlight during out of water activities such as tumbling and grading. It may also include air-drying and defouling gear use such as OysterGro® and long line operations.

### Q: How can excessive *Vibrio* growth be prevented during oyster culture and harvest activities?

**A:** Exposure to air in pre-harvest activities could be limited to less than 5 hours between May 1<sup>st</sup> and Oct 14<sup>th</sup>. Harvested oysters during this time period must be landed at a certified dealer and placed within refrigeration within 5 hours of the start of harvest.

### Q: What if 5 hours air exposure is exceeded during the warmer months?

**A:** The oysters would need to be **resubmerged** on the shellfish lease for a minimum of 7 days prior to final harvest.

### All resubmerged oyster containers must be tagged and shall be:

- Orange in color
- Waterproof and legible
- Recorded with the date of resubmergence and shellfish lease or franchise #
- Recorded with the # of containers (if bulk-tagged)

### All resubmerged oysters must be recorded in a logbook with the following info:

- Date oysters resubmerged
- Shellfish lease or franchise #
- Quantity, type and # of containers
- Location on the shellfish lease
- Date resubmergence tags are removed

