

PLAN APPROVED: ☐ YES ☐ NO DATE: _____ REVIEWER: _____ONLINE TRAINING COMPLETE ☐ UPLOADED TO LEEDS ☐ VIBRIO PERMIT ISSUED ☐ EMAILED/MAILED ☐

***Vibrio Parahaemolyticus* Harvest Plan**

This form is for wild and aquaculture harvesters only, dealers use a separate form. No one may harvest oysters or hard clams from designated control areas without an approved plan. A vibrio permit will be issued once the harvester obtains their commercial shellfish or aquaculture license.

SECTION 1

Harvester Name: _____

Address: _____

Date of Birth: _____ Phone: _____

Email: _____ Cell: _____

I have read and understand the requirements of the State of Maine *Vibrio parahaemolyticus* control plan found in Department of Marine Resources Regulations Chapter 115.

☐ Yes ☐ No

I have taken the State of Maine *Vibrio parahaemolyticus* mandatory training offered by Department of Marine Resources and completed the quiz.

☐ Yes, date completed: _____ ☐ No☐ This is a this a new harvest plan; or ☐ renewal of an existing plan; original year of approval: _____

If this is a renewal skip to Section 3; sign, date and submit to DMR.

SECTION 2

Will you use an icing strategy or two hours to delivery to a certified dealer or both (sometimes one, sometimes the other)? If using ice, please note that ice must be made with potable water and melt water must be drained continually (e.g. the plug must be left out of the cooler).

☐ icing ☐ 2 hours to certified dealer ☐ both

How will shellstock be harvested and handled? Describe in detail what happens from the time of harvest to delivery to a certified dealer or enhanced retail license holder.

How do you provide shade?

How do you provide time of harvest (time first shellfish was removed from the water or exposed by the tide) to the dealer so they can be sure they received product within 2 hours if it is not iced?

What will you do with shellfish that is not handled according to your Vibrio Control Plan?

For aquaculturists only: Describe how lots of shellfish are identified and kept separate if resubmergence is used after time/temperature abuse.

SECTION 3

Signature (electronic signatures are acceptable)

Date signed

Notes

- The *Vibrio parahaemolyticus* Control Plan only applies to oysters (American/Eastern and European) and hard clams harvested from June 1st through October 15th from the defined Vibrio Control Areas.
- Commercial sales of oysters and hard clams from the home of a licensed harvester are prohibited between June 1st and October 15th.
- Any harvester whose product is implicated in an epidemiologically linked case of *Vibrio* illness shall take a refresher training offered by DMR.

Send completed forms and/or questions to:

Email: DMRPublicHealthDiv@maine.gov

Mail: Maine Department of Marine Resources
Bureau of Public Health / Vibrio
PO Box 8
West Boothbay Harbor, ME 04575