

PLAN APPROVED: ☐ YES ☐ NO DATE: \_\_\_\_\_ REVIEWER: \_\_\_\_\_ONLINE TRAINING COMPLETE ☐ UPLOADED TO LEEDS ☐ VIBRIO PERMIT ISSUED ☐ EMAILED/MAILED ☐

## ***Vibrio Parahaemolyticus* Purchase Plan**

This form is for primary dealers (first purchaser) only, wild harvesters and aquaculturists use a separate form. No one may purchase oysters or hard clams from designated control areas without an approved plan. A vibrio permit will be issued once the primary dealer obtains their wholesale seafood or enhanced retail license.

### **SECTION 1**

Dealer Name: \_\_\_\_\_

Address: \_\_\_\_\_

Primary Contact: \_\_\_\_\_ 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 new purchase 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**

Describe how you will receive product from licensed harvesters with Vibrio permits (describe what happens when a harvester walks into your facility with product, include data recorded on HACCP logs such as verification of harvester vibrio permit, harvest time and presence of adequate ice).

Specify the cooling processes which will be used to adequately cool the product to 50°F within three hours in accordance with Chapter 115. Cooling studies may be conducted and documented to verify a cooling process. Include how you track temperature history from time of harvest to point of sale, transfer to another certified dealer or wet storage. How do you document that product reached 50°F before shipment?

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

**For wet storage permit holders only:** Describe how lots of shellfish are identified and kept separate if wet stored.

### SECTION 3

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**Signature (electronic signatures are acceptable)**

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**Date signed**

#### Notes

- The *Vibrio parahaemolyticus* Control Plan only applies to oysters (American/Eastern and European) and hard clams harvested from June 1<sup>st</sup> through October 15<sup>th</sup> from the defined Vibrio Control Areas.
- Any dealer 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](mailto:DMRPublicHealthDiv@maine.gov)

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