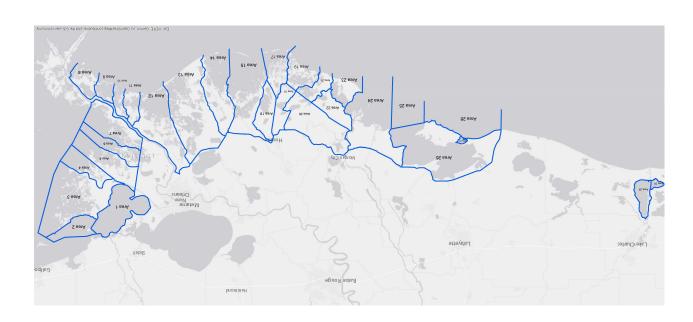
- 4 . Кераскег
- 3. Shucker/Packer
  - 2. Reshipper
- 1. Shellstock Shipper

Shippers List.

Shellfish handlers learn the different types of shellfish dealers through an education program. This program is to improve the safety of molluscan shellfish and reduce the risk of illness for shellfish consumers. Each of the types of shellfish dealers include procedures and controls specified in the Model Ordinance maintained by the National Shellfish Sanitation Program (NSSP). Once the program is completed, a certificate is issued and the firm is placed on the U.S. Food and Drug Administration's (FDA) Interstate Shellfish controls.

## Shellfish Education



## Louisiana Molluscan Shellfish Areas

The LDWF enforces the current reclassification lines. Permits for relaying oysters from a closed area are granted only if the area of concern meets or exceeds restricted area criteria as specified in the NSSP Model Ordinance and the applicant meets all the LDH criteria for receiving the

#### NSSP, Model Ordinance.

The department classifies and reclassifies oyster harvest areas through the use of bacteriological data and the results of sanitary surveys.

Classification guidelines are explained in the

Prior to the effective date of the reclassification period, a public viewing of the reclassification maps is held. The announcement stating the meeting time and place is announced on LDH's website (www.ldh.la.gov)

#### naged.

LDH/OPH uses a two-season, four-period program for classifying or reclassifying oyster growing areas that have not been classified as conditionally

#### classifications.

The Department of Wildlife and Fisheries' (LDWF) Enforcement Division makes sure these classification maps at posting sites, so provides classification maps at posting sites, so harvesters may be familiar with the various

- 6. Prohibited
  - 5. Closed
- 4. Conditionally restricted
- 3. Conditionally approved
  - 2. Restricted
  - 1. Approved

These waters may be classified as:

LDH/OPH determines the classification and reclassification of oyster growing waters.

How are harvest safined?

This brochure

The harvester must check the current classification for the area he plans to work every day. Oysters may not be harvested for any reason in prohibited areas.

Areas classified as "conditionally managed" are managed under different orders, which are not related to seasonal classification periods. As in all oyster-growing waters, it is the harvester's responsibility to know and obey the classification status of the area before harvesting.

The laboratories analyze water samples from sampling stations across coastal Louisiana and compare them to NSSP guidelines. Based on sample analysis results, a reclassification line is drawn on a map showing which areas are presumed safe.

The department checks for fecal coliform (F.C.) bacteria. If F.C. bacteria are found, it means that waste materials, like human feces, may have been dumped into the water. State inspectors also analyze shell stock meat samples as needed.

LDH/OPH has designated sampling stations in Louisiana harvest waters. These stations are sampled every month, and further checking is done as needed. State technicians analyze the samples in the department's Certified Laboratory.

# How are harvest waters sampled?

11

As previously mentioned, improper dumping of human waste by recreational boaters and commercial fishermen pose a real threat to consumers of raw oysters. The Louisiana Administrative Code (LAC), Title 51, Part 9, Chapter 3, Section 305, as a minimum safeguard, requires vessels handling shellfish to be equipped with a covered container which must have at least a two gallon capacity per person on board. This container must be properly worded "FOR HUMAN WASTE ONLY" with the letter size being no less than 1 I/2 inches. Section 307 of the same chapter forbids disposing of human waste out of any boat into or next to oyster growing

# Dangers of improper dumping

This Oyster Harvest Program is managed by the Louisiana Department of Health Office of Public Health. The Department of Wildlife and Fisheries is the state enforcement agency. If you have any questions about the Oyster Harvest Program, you may contact one of the following agencies.

For questions concerning water classifications call:

#### Louisiana Department of Health Office of Public Health

Molluscan Shellfish Program 628 North 4th Street, P.O. Box 4489 Bin 10 Baton Rouge, LA 70821-4489 Ph: 225-342-7653 Fx: 225-342-7607

Fx: 225-342-7607 1-800-256-2775 www.ldh.la.gov

For useful information on becoming certified to process and distribute oysters, or to obtain a permit to transplant oysters call:

# Louisiana Department of Health Office of Public Health

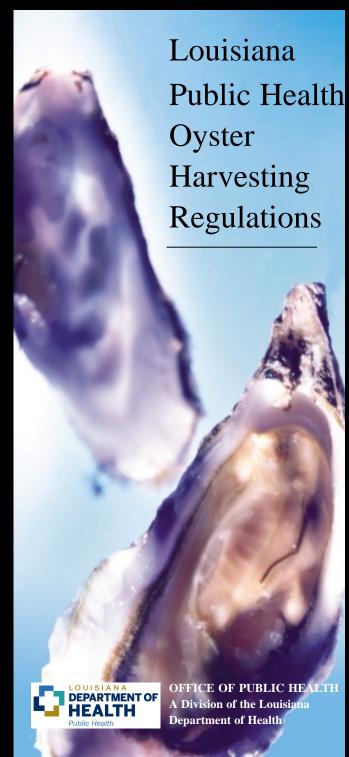
Commercial Seafood Inspection Program 628 North 4th Street, P.O. Box 4489 Bin 10 Baton Rouge, LA 70821-4489 Ph: 225-342-7653

For information about enforcement contact:

#### Department of Wildlife and Fisheries Enforcement Division

2000 Quail Dr.
Baton Rouge, LA 70808
Ph: 225-765-2989
Fx: 225-765-2832
1-800-442-2832
www.wlf.state.la.us

This document was printed at a cost of \$1,756.49 In this printing, 4,000 copies were produced. This document was produced by LDH/Office of Public Health, PO Box 4489, Bin 10, Baton Rouge, LA 70821 It was printed in accordance with the standards for printing by State Agencies established pursuant to R \$5.43.31



LOUISIANA DEPARTMENT of Public Information Series

was developed by
the Department of
Health (NFH)'to give you
information'about harvesting
oysters in Louisiana, to let
you know'how you can help
the'Shellfish Harvest
Program'to make harvesting
and'consumption safer for''
everyone. For the purposes''
of this brochure, oysters'are
officially included'under the
general term

"molluscan shellfish".

# Did you know?

Eating raw oysters, clams, or mussels can make people very sick. This happens when oysters are not processed properly or when oysters are taken from contaminated waters.

# Diseases caused by tainted raw oysters

Diseases known to come from eating contaminated shellfish include typhoid fever, infectious hepatitis, gastroenteritis and cholera. These illnesses are caused by viruses and bacteria, which enter oysters and other mollusks through contaminated water in harvest areas.

Gastroenteritis is a disease of the intestinal tract that is transmitted by people. Its symptoms include diarrhea, cramps, vomiting, and headaches which begin 52 hours after eating contaminated oysters. The disease lasts average of 36 hours, but can linger up to nine days. Safe harvesting, handling and processing of seafood is vital to good health, which is why Louisiana belongs to the National Shellfish Sanitation Program (NSSP) of the Interstate Shellfish Sanitation Conference (ISSC). [www.ISSC.org]

# The role of the NSSP

The NSSP sets the minimum health standards for regulating shellfish growing, harvesting, and processing to reduce the possibility of people getting sick from eating raw oysters. A major part of the NSSP's work involves setting standards for classifying and reclassifying oyster growing waters.

# General Harvesting Rules Because regulations for harvesting oysters can change, this document is intended for use as a guide only. It does not have the effect of law.

# The following general harvest rules apply to all classified or reclassified harvest areas.

- **1.** All shell stock harvested for either commercial or recreational purposes must come from waters classified or reclassified as approved or conditionally approved by the State Health Officer.
- **2.** Unless otherwise specified, a 50-yard radius (150ft.) closure, as measured from the point of waste discharge, exists for all manmade habitable structures. It is illegal to harvest shellfish within this designated area.
- **3.** The State Health Officer can order immediate closures to protect public health

- or upon request of the DWF Secretary. When harvesting close to a classification/reclassification line, the harvester is responsible for knowing if he is in approved waters.
- **4.** Sometimes buoys or other field markers are used to show the boundaries of classified or reclassified areas. They follow the approximate positions shown on the official classified/reclassified area maps.
- **5.** Boundaries, for enforcement purposes, are as identified by the buoys or field markers. Removing or relocating buoys or markers by unauthorized personnel will result in immediate closure of the area until such time as the proper boundary can be determined.
- **6.** It is the harvester's responsibility to know the classification of the growing area before conducting any harvest activity. If the area is conditionally managed, it is the harvester's duty to know if the area is approved for harvesting before performing any type of harvest activity.
- **7.** All oysters on a harvest vessel in Louisiana waters shall be considered to be oysters taken from state waters.
- **8.** Vessel captains are required to possess valid oyster harvesting licenses.
- **9.** Oysters harvested from state-owned shellfish growing areas for sale or consumption must be landed in Louisiana.

- **10.** It is illegal to harvest oysters from a prohibited area.
- **11.** It is illegal to harvest oysters 1/2 hour after sunset to 1/2 hour before sunrise.
- **12.** An official DWF harvester's tag must be applied to each container of oysters. It is imperative that the required information entered on tags be accurate and legible.

Illegal harvest activity may be reported day or night to the Louisiana Department of Wildlife and Fisheries 800-442-2511

# Posting Sites For Seasonal Reclassification Map Updates

#### Division of Environmental Health Services Molluscan Shellfish Program

628 North 4th Street P.O. Box 4489 Box 16 Baton Rouge, LA 70821-4489

Telephone: (225) 342-7617 Toll Free: 1-800-275-2776

## \*Louisiana Dept of Wildlife and Fisheries

2000 Quail Drive Baton Rouge, LA 70810 Telephone: (225) 765-2989 Toll Free: 1-800-442-2511

# La. Dept. of Wildlife and Fisheries Marine Fisheries Division

61384 Fish Hatchery Road Lacombe, LA 70445 Telephone: (985) 882-0027

### **Orleans Parish**

# PJ Mcintyre

4501 Murano New Orleans, LA 70129 All Maps

### Bernard Parish

### St. Bernard Parish Health Unit

2712 Palmisano Blvd. Chalmette, LA 70043 Telephone: (504) 278-7410 Campo's Marina 1301 Yscloskey Hwy St. Bernard, LA 70085 Telephone: (504) 676-1379

### Plaquemines Parish

### **Plaquemines Parish Health Dept.**

3706 Main Street Belle Chasse, LA 70037 Telephone: (504) 394-3510

#### Delta Marina

P. O. Box 445 317 Rosemarie Drive Empire, LA 70050

## Joshua's Marina

P. O. Box 773 154 Buras Boat Harbor Road Buras, LA 70041 Telephone: (985) 657-7632

#### Beshel's Marina

Box 100 212 Marina Road Point a la Hache, LA 70082

# Plaquemines Parish Sheriff's Dept.

201 Freeport Road Port Sulphur, LA Telephone: (985) 564-2525

### Jefferson Parish

### **Jefferson Parish Health Unit**

111 North Causeway Blvd. Metairie, LA 70001 Telephone: (504) 838-5100

### Lafitte Seaway Marina

P. O. 178 5057 Kenal Road Lafitte, LA

Telephone: (504) 689-3148

#### Lafitte Harbor Marina 4932 Kenal Road

Lafitte, LA
Telephone: (50

Telephone: (504) 689-2013

### Lafourche Parish

### Lafourche Parish Health Unit

2535 Veterans Blvd. Thibodaux, LA 70301 Telephone: (985) 447-0921 Fax: (985) 447-0897

#### **Louisiana Marine Extension Service South Lafourche Port Commission**

P. O. Box 490 16819 East Main Street Galliano, LA 70354 Telephone: (985) 632-6701

#### Louisiana Dept. Of Environmental Quality Bayou Lafourche Regional Office

104 Lococo Drive Ste. 2 Raceland, LA 70394 Telephone: (985) 532-6206

#### \*Louisiana Department of Wildlife and Fisheries

P.O. Box 189 468 Texas Gulf Road Bourg, LA 70343 Telephone: (985) 594-4139

#### Terrebonne Parish

# Terrebonne Parish Health Unit

600 Polk Street Houma, LA 70360 Telephone: (985) 857-3601

# Wilson's Oysters, Inc.

P.O. Box 3715 1981 South Van Avenue Houma, LA 70361 Telephone: (985) 857-8855

# Motivatit Seafood

P.O. Box 3916 412 Palm Ave. Houma, LA 70361 Telephone: (985) 868-7191

# Point Au Chein Supermarket

1482 Hwy 665 Montegut, LA 70377 Telephone: (985) 594-4474

### Tommy's Stop-N-Go

633 Bayou Dularge Road Houma, LA 70360 Telephone: (985) 872-6517

### Louisiana Cooperative Extension Service

P.O. Box 672 511 Rousell Houma, LA 70361 Telephone: (985) 873-6495

## St. Mary Parish Health Unit

1200 David Drive Morgan City, LA 70380 Telephone: (985) 380-2441

St. Mary Seafood 155 Intracoastal Road Franklin, LA 70538 Telephone: (337) 923-7607

#### Iberia Parisl

#### Iberia Parish Health Unit Court House Annex 121 West Pershing St. New Iberia, LA 70586 Telephone: (337) 373-0021

#### **Vermilion Parish**

#### Vermilion Parish Health Unit 401 South St. Charles Street Abbeville, LA 70510 Telephone: (337) 893-1443

### Calcasieu Paris

#### \*La. Department of Wildlife and Fisheries

1213 North Lakeshore Drive Lake Charles, LA 70601 Telephone: (337) 491-2579

# Calcasieu Parish Health Unit 3236 Kirkman St.

3236 Kirkman St. P.O. Box 3170 Lake Charles, LA 70602 Telephone: (337) 478-6020

### Cameron Parish

#### Cameron Parish Health Unit 107 Recreation Center Lane

P.O. Box 1430 Cameron, LA 70631 Telephone: (337) 775-5368

\* Oyster tags are available for purchase from those Louisiana Department of Wildlife and Fisheries offices prefixed with an (\*). Payments for all tags must be made by check or money order only.

