



2014 *Vibrio parahaemolyticus* Control Plan Rule Revision

Washington State Board of Health
November 12, 2014

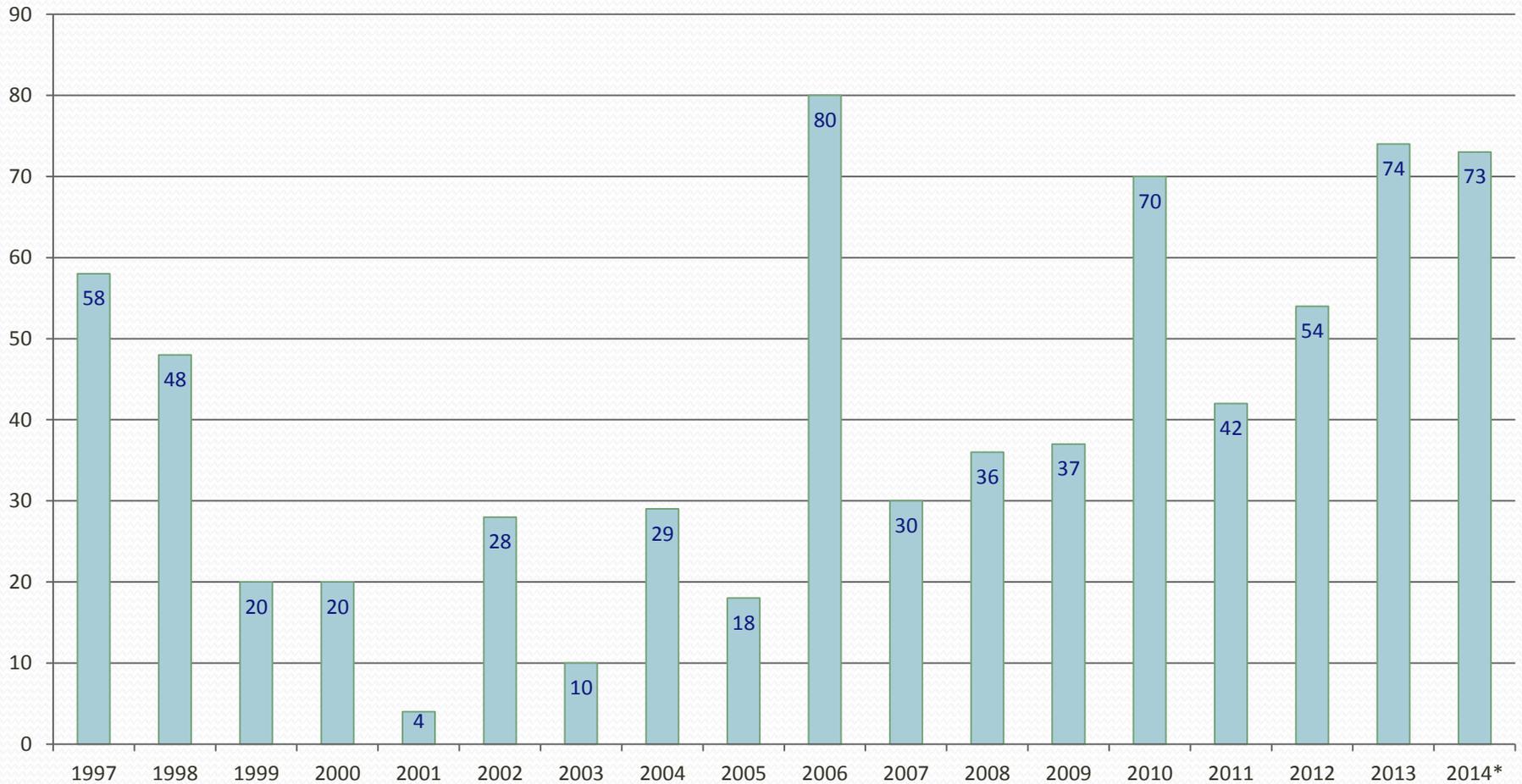
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Today's Briefing

- Background
- Rule Development Process
- Major Components of Revised Rule
- Next Steps

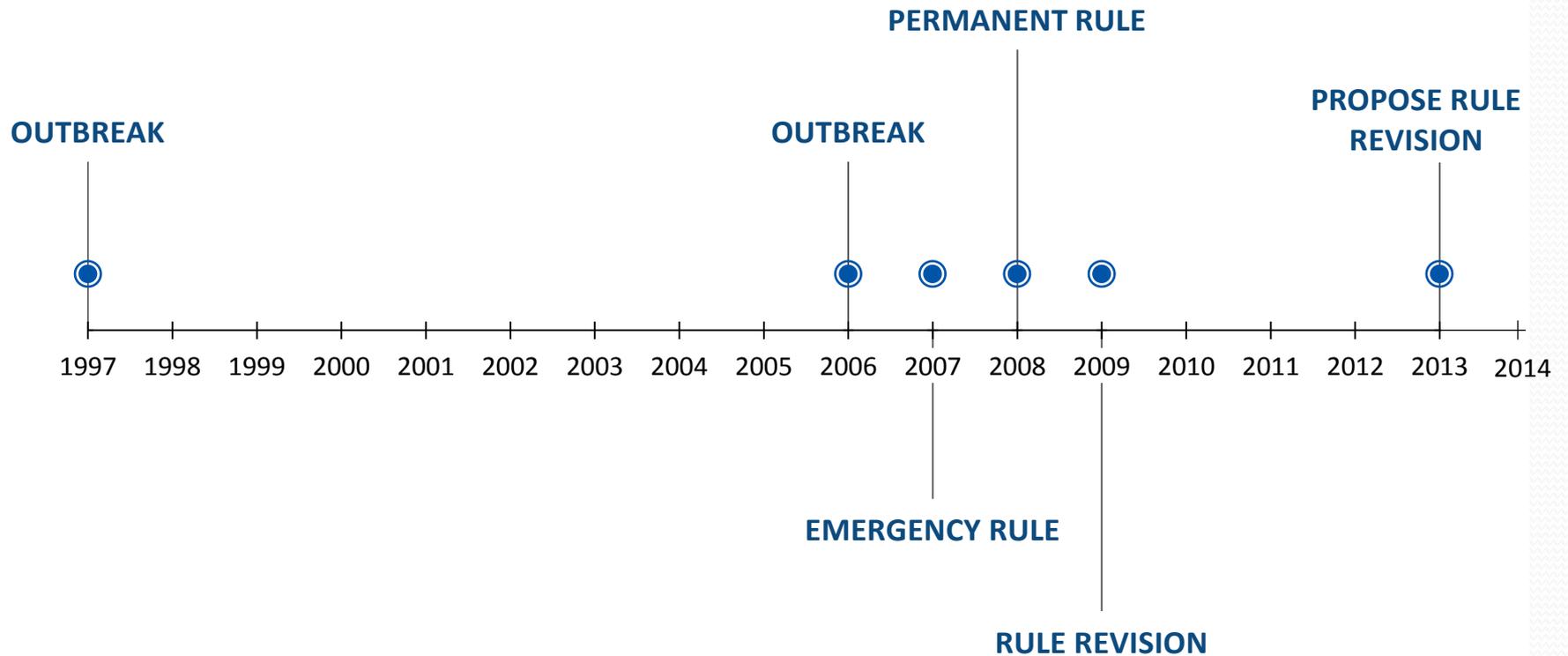


Total Vibrio Cases by Year (Commercial Harvest Only)



* Illness reporting period not complete

History of *Vibrio parahaemolyticus* Control Plan



Context for Rule Making

- *Vibrio parahaemolyticus*-associated illnesses continue to be an issue in Washington
 - Growing issue nationally
 - Increased FDA scrutiny on current management
- Interest and commitment to prevent rather than respond to *Vibrio parahaemolyticus*-associated illnesses
- Protect public health while maintaining vibrant commercial and recreational shellfish opportunities in the summer months

Rule Development Process - Advisory Committee

- Tribes
- Shellfish Industry:
 - Small and large businesses
 - Coastal and Puget Sound
 - All shellfish license types
- Local Health Jurisdictions
- WDFW
- FDA
- Research Partners



Rule Development Process – Draft Language Development

- Met with Advisory Committee over a two year period
 - Established and met with subcommittees:
 - Risk Assessment
 - Environmental Sampling
 - Landings Solutions
 - Held small group meetings to refine rule language
 - Met at Health and off-site locations including a coastal meeting
- Engaged FDA on approach and language development

Draft Rule - Proposed Significant Modifications

- Move towards a proactive management approach
- Use relative risk to develop tiered controls based on environmental conditions:
 - Modify harvest practices when conditions are favorable for *Vibrio parahaemolyticus* growth
 - Close growing areas when conditions are likely to lead to illness
 - Open areas when they are safe for harvest

Draft Rule – Major Components

- Risk categorization based on historic illness trends
- Time of harvest to cooling (50°F) and harvest restrictions based on risk categorization
 - Time of harvest to cooling (50°F) for *Vibrio parahaemolyticus* control months:
 - Increased stringency based on air temperatures
 - Increased stringency based on water temperatures in July and August
 - Harvest restrictions in July and August:
 - Harvest not allowed based on water temperature thresholds

Comparison of Current Rule and Proposed Rule

Plan	Plan months
Current (coastal areas)	July-August
Current (inland areas)	May- September
Proposed (least stringent category)	June- September
Proposed (most stringent category)	May- September

Comparison of Current Rule and Proposed Rule

Plan	Plan months	Time to temperature control
Current (coastal areas)	July-August	10 hours
Current (inland areas)	May-September	4-12 hours depending on month
Proposed (least stringent category)	June-September	9 hours*
Proposed (most stringent category)	May-September	5 hours*

*To cooling (50°F), not just temperature control.

Comparison of Current Rule and Proposed Rule

Plan	Plan months	Time to temperature control	Time reduction
Current (coastal areas)	July-August	10 hours	1 hour reduction when there are 2 sporadic illnesses
Current (inland areas)	May-September	4-12 hours depending on month	
Proposed (least stringent category)	June-September	9 hours*	7 hours when air temperature is greater than 90°F 5 hour when water temperature is between 68°F and 70°F in July and August
Proposed (most stringent category)	May-September	5 hours*	3 hours when air temperature is greater than 80°F 1 hour when water temperature is between 64°F and 66°F in July and August

*To cooling (50°F), not just temperature control.

Comparison of Current Rule and Proposed Rule

Plan	Plan months	Time to temperature control	Time reduction	Closure
Current (coastal areas)	July-August	10 hours	1 hour reduction when there are 2 sporadic illnesses	4 sporadic illnesses
Current (inland areas)	May-September	4-12 hours depending on month		
Proposed (least stringent category)	June-September	9 hours*	7 hours when air temperature is greater than 90°F 5 hour when water temperature is between 68°F and 70°F in July and August	Water temperature greater than 70°F in July and August
Proposed (most stringent category)	May-September	5 hours*	3 hours when air temperature is greater than 80°F 1 hour when water temperature is between 64°F and 66°F in July and August	Water temperature greater than 66°F in July and August

*To cooling (50°F), not just temperature control.

Comparison of Current Rule and Proposed Rule

Plan	Plan months	Time to temperature control	Time reduction	Closure	Closure period
Current (coastal areas)	July-August	10 hours	1 hour reduction when there are 2 sporadic illnesses	4 sporadic illnesses	Remainder of control plan months
Current (inland areas)	May-September	4-12 hours depending on month			
Proposed (least stringent category)	June-September	9 hours*	7 hours when air temperature is greater than 90°F 5 hour when water temperature is between 68°F and 70°F in July and August	Water temperature greater than 70°F in July and August	24 hours
Proposed (most stringent category)	May-September	5 hours*	3 hours when air temperature is greater than 80°F 1 hour when water temperature is between 64°F and 66°F in July and August	Water temperature greater than 66°F in July and August	

*To cooling (50°F), not just temperature control.

Next Steps

January 21	File proposed rule for formal public comment
March 11	Hold public hearing
March 12	Prepare Concise Explanatory Statement; edit rule as needed
March 31	File CR-103
May 1	Rule Effective

Questions?

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www.doh.wa.gov/CommunityandEnvironment/Shellfish/Rules/VibrioRuleRevision