



# **RULEMAKING FOR SANITARY CONTROL OF SHELLFISH, CHAPTER 246-282 WAC**

Washington State Board of Health  
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# Speaker

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# DOH Recommendations

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- Why are we here today?
  - Chapter 246-282 WAC needs to be updated
    - Definitions
    - Seed size
    - WAC 246-282-006: *Vibrio parahaemolyticus* (Vp) control plan
- File CR-101 to initiate rulemaking for chapter 246-282 WAC
- Explore improvements to Vp control plan, WAC 246-282-006
- Ready emergency rule for Vp control plan if needed

Washington State

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**SHELLFISH AUTHORITY**

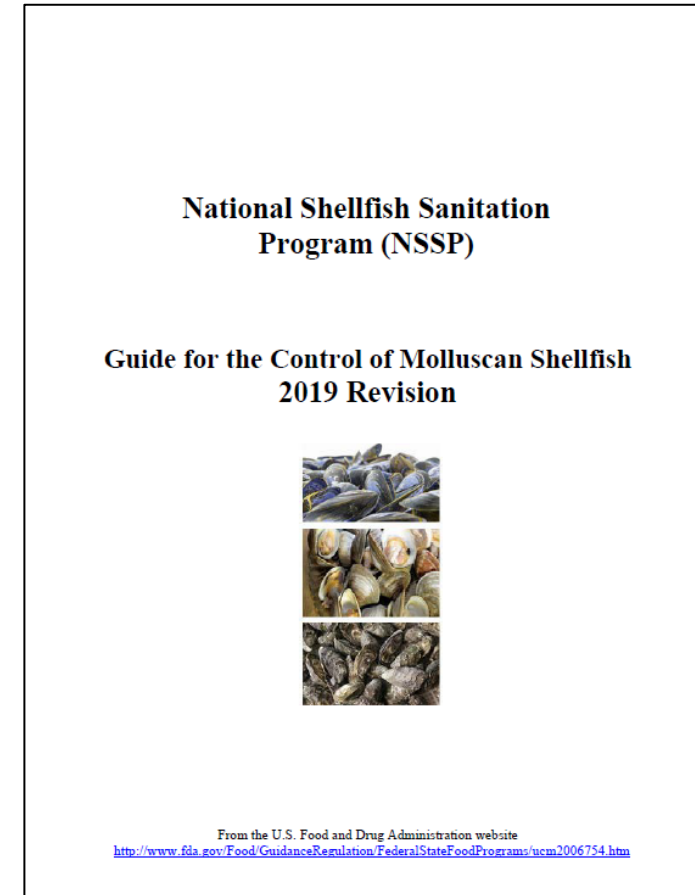
# Authority

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- RCW 69.30.030: Requires **State Board of Health** to adopt rules for sanitary shellfish in order to protect public health and carry out the provisions of this chapter.
- Chapter 246-282 WAC: As authorized under chapter 69.30 RCW, the chapter establishes minimum performance standards for shellfish intended for human consumption.
- Washington **Department of Health** is the regulatory authority administering the shellfish program under chapters 69.30 RCW and 246-282 WAC.

# Authority

- WADOH is the shellfish authority for Washington State
- National Shellfish Sanitation Program (NSSP) is the Federal/State cooperative program
  - Recognized by FDA & Interstate Shellfish Sanitation Conference (ISSC)
  - Sanitary control of bivalve shellfish intended for human consumption
- Created NSSP Guide for the Control of Molluscan Shellfish (Model Ordinance)
  - Provide consistency nation wide



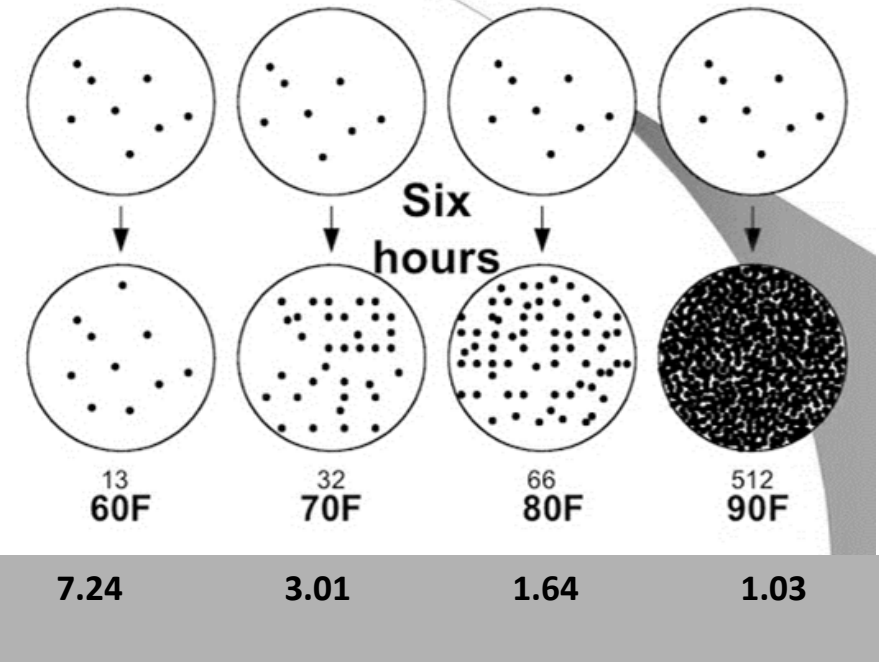
Vp

# CONTROL METHODS

# Vp

- Naturally-occurring bacteria
- Common in warm marine and estuarine environments
  - Highly temperature dependent
- Vp levels increase as air/water temperature rises
- Illnesses usually caused by eating raw or undercooked shellfish

*Vibrio parahaemolyticus* growth at various temperatures

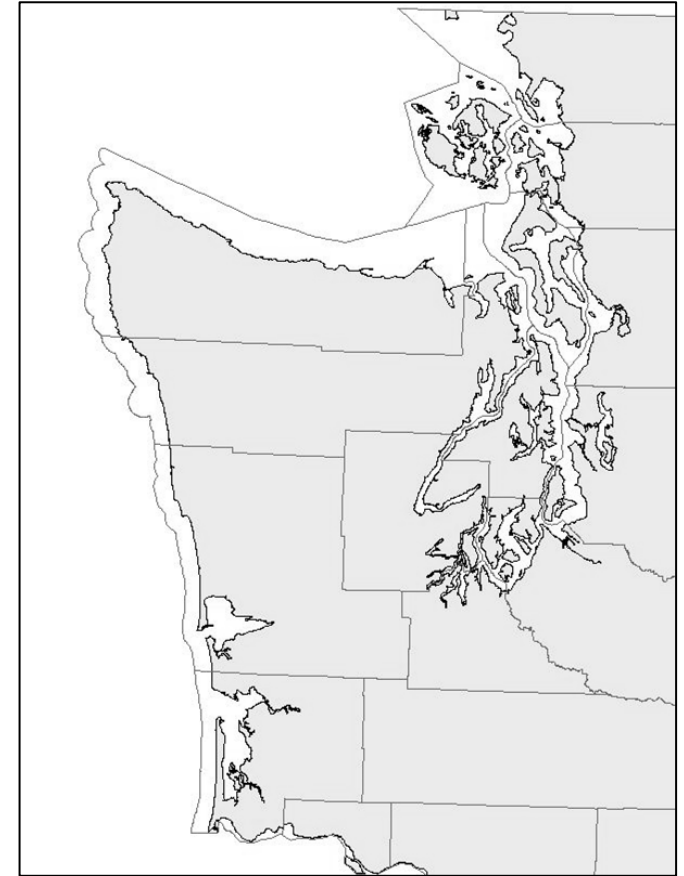


Symptoms	Onset	Duration
Watery diarrhea, abdominal cramping, nausea, vomiting, fever	4 hours – 4 days	2 - 5 days



# WAC 246-282-006: Washington State Vp control plan

- Extension of the NSSP Model Ordinance, updated 2015
- May 1<sup>st</sup> through September 30<sup>th</sup> (control months)
- Requirements for production reporting, harvest plans, time of harvest to cooling



# Time to harvest to time of cooling

(c) Category 3:

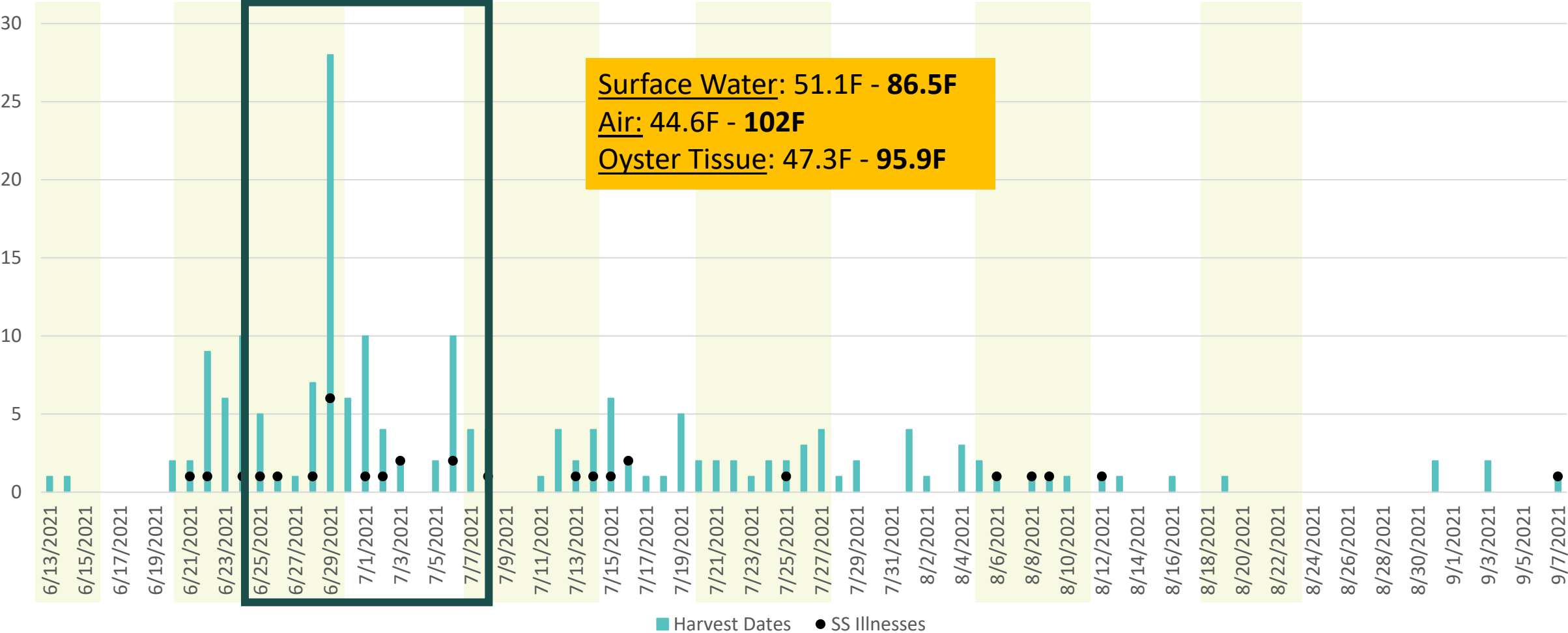
- Each Growing Area has a Risk Categorization.
  - Calculated based off the number of single source illnesses the previous year
- Categories 1, 2, & 3 (3 being highest risk)
- Each category has certain time to cooling requirements
- The requirements become more-strict **July 1<sup>st</sup> through August 31<sup>st</sup>**

Requirements:	Time to Cooling:
Except as noted below, time of harvest to cooling requirement from May 1st through September 30th is:	5 hours
When ambient air temperature at harvest is greater than 80°F, the time of harvest to cooling requirement is:	3 hours
When harvest temperature is between 64°F and 66°F from July 1st through August 31st, the time of harvest to cooling requirement is:	1 hour
<b>Harvest Control:</b> From July 1st through August 31st, harvest is not allowed for twenty-four hours when harvest temperature is above 66°F.	

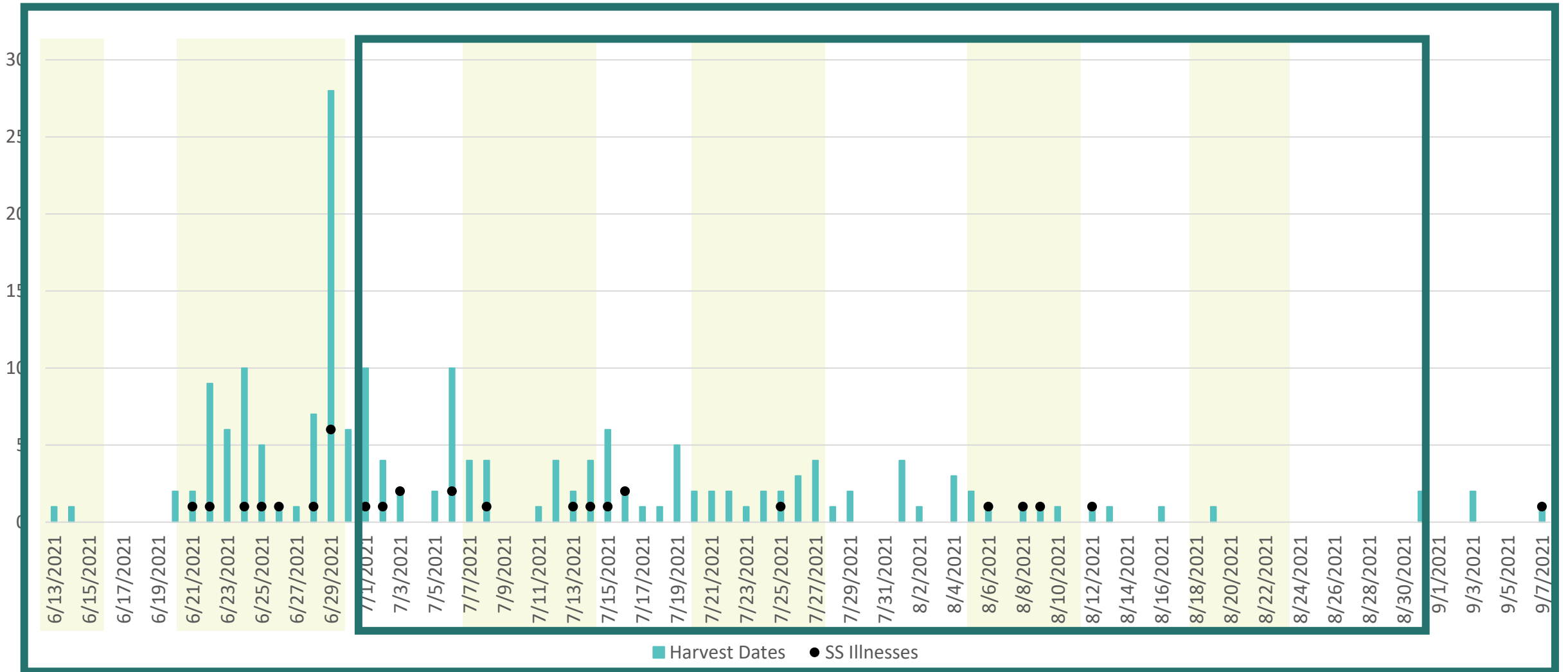
Vp Illnesses

**2018-2021**

# 2021 Vp Illnesses by Harvest Date

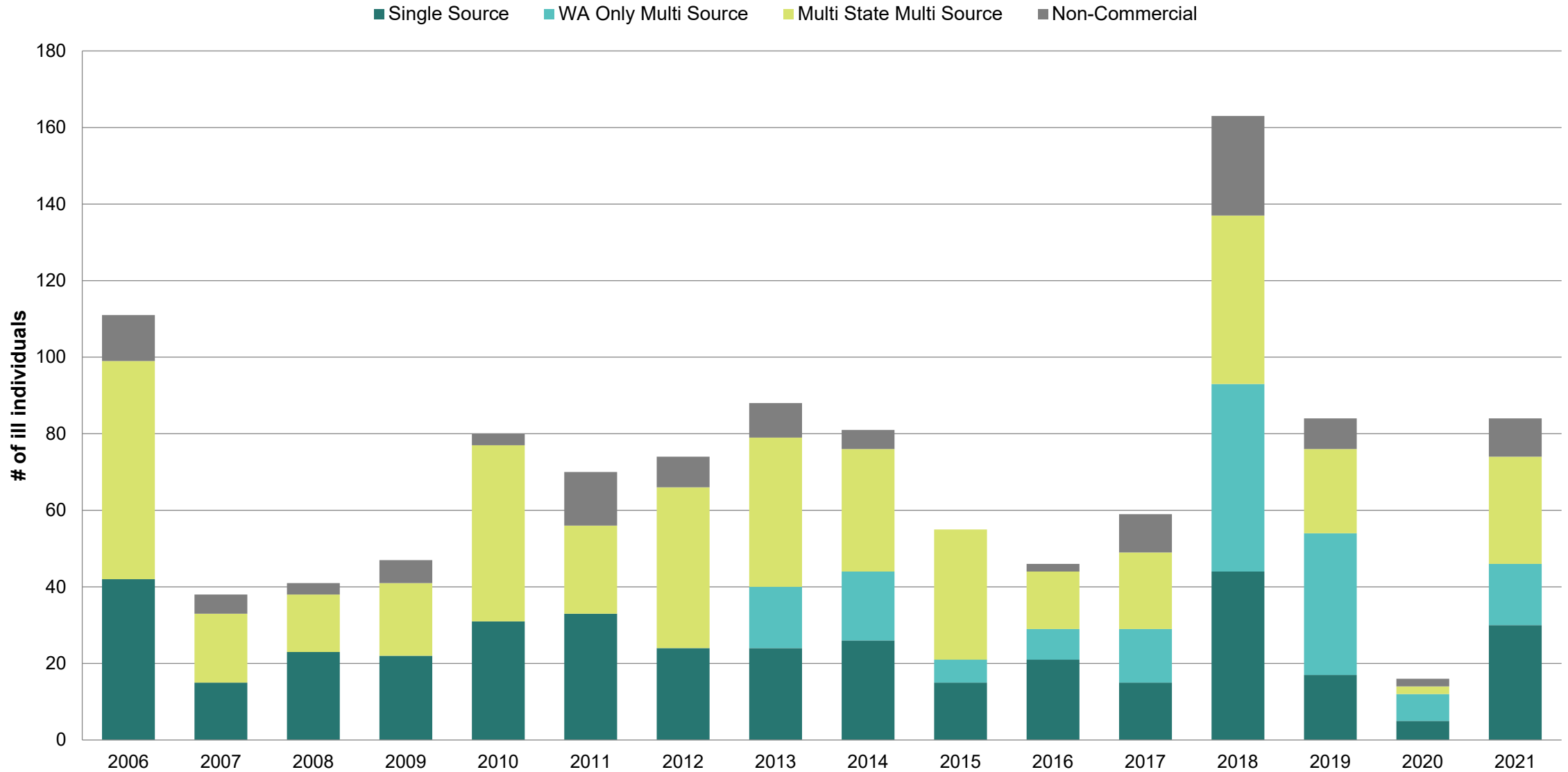


# Harvest Dates Implicated in Vp Cases 2021

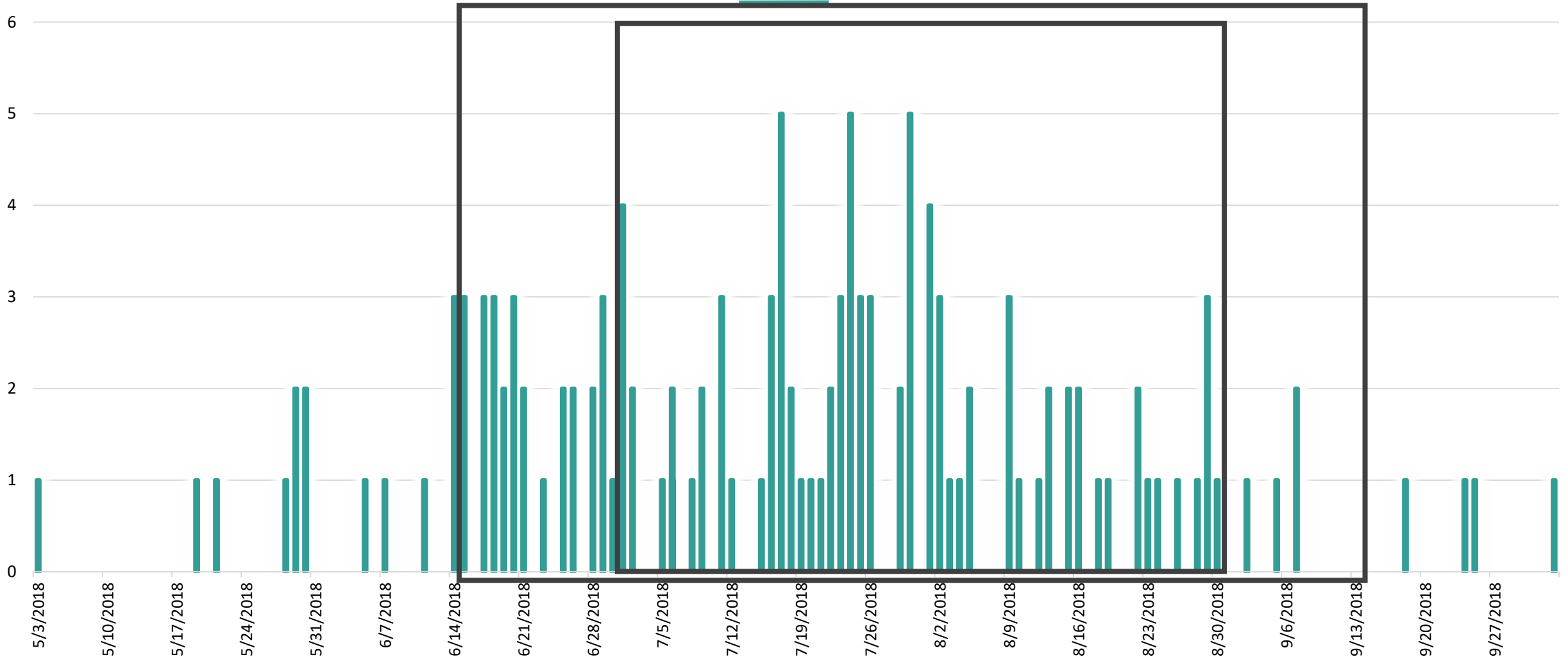


# Total Vp Illnesses from Oyster Consumption

## (Attributed to Washington State Growing Areas by Year)



# 2018 Vp Illnesses by Harvest Date



*Next Steps*

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**PROPOSED SOLUTION**



# Proposed Solution

- File a CR-101: update chapter 246-282 WAC
  - With a focus on 246-282-006 Vp Control Plan
- File an emergency rule for 2022, requiring the stricter time to cooling temperatures to be **May 15- Sept 15** (given the 120-day ER effect)

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