



**EMERGENCY RULEMAKING FOR VIBRIO
PARAHAEMOLYTICUS CONTROL PLAN, WAC 246-282-006**

Washington State Board of Health
March 2022

Speaker



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Shellfish Licensing & Certification
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Rulemaking Status and DOH Request

Current Status

- Filed CR-101 on February 23rd to initiate rulemaking for Chapter 246-282 WAC
 - *Vibrio parahaemolyticus* (Vp) control plan
 - Definitions
 - Seed size
 - Other technical updates

Today's Action

- Recommendation to prevent Vp illnesses:
 - Delegate rulemaking authority to DOH to file an emergency rule for WAC 246-282-006 Vp control plan, in case of an early season heat event

Washington State

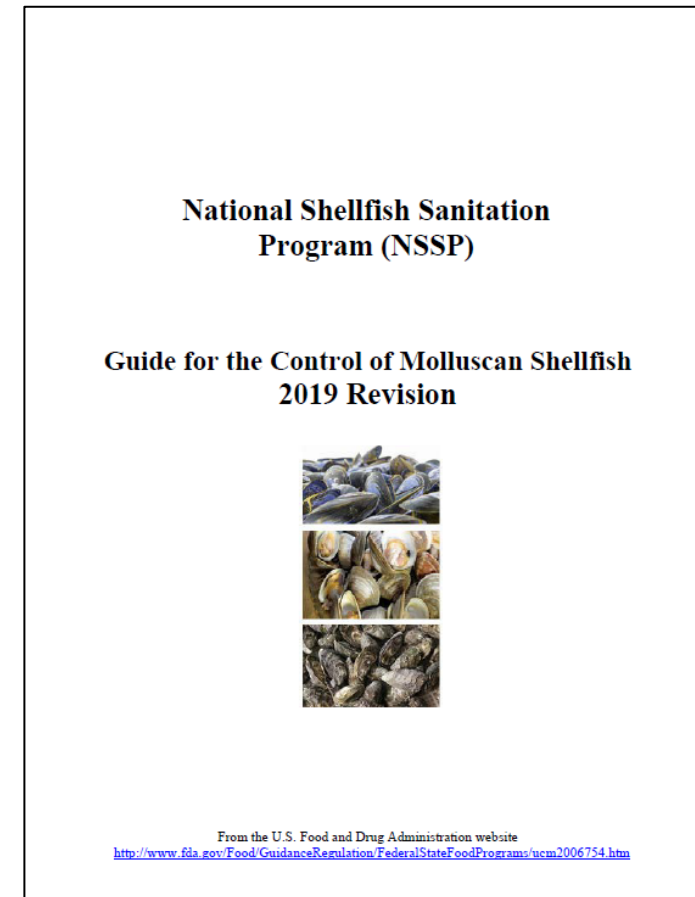
SHELLFISH AUTHORITY

Authority

- RCW 69.30.030: Requires **State Board of Health** to adopt rules for sanitary control of 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 molluscan 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

- DOH 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)
 - Provides consistency nation wide



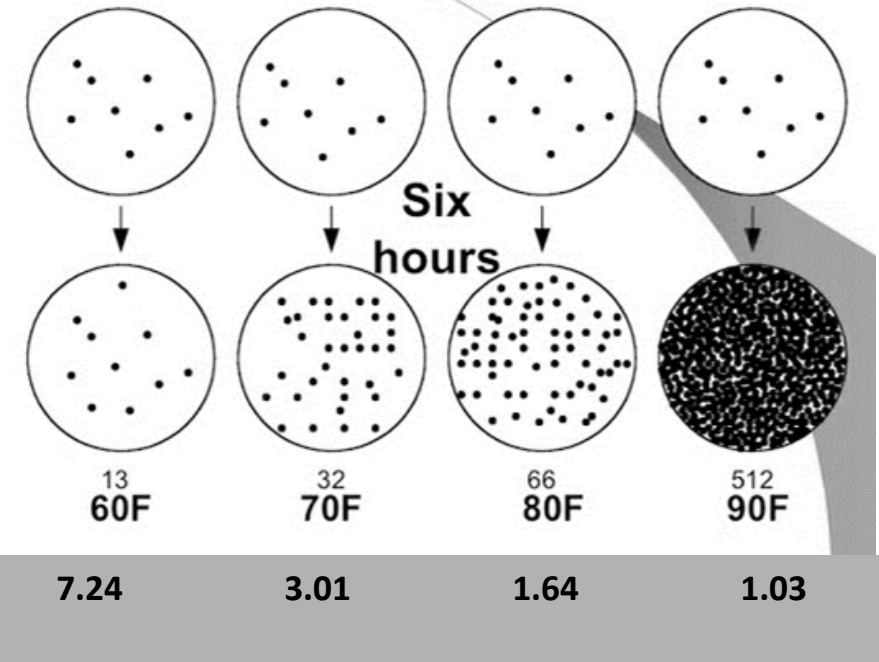
Vibrio parahaemolyticus (Vp)

CURRENT CONTROL METHODS

Vibrio parahaemolyticus

- 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

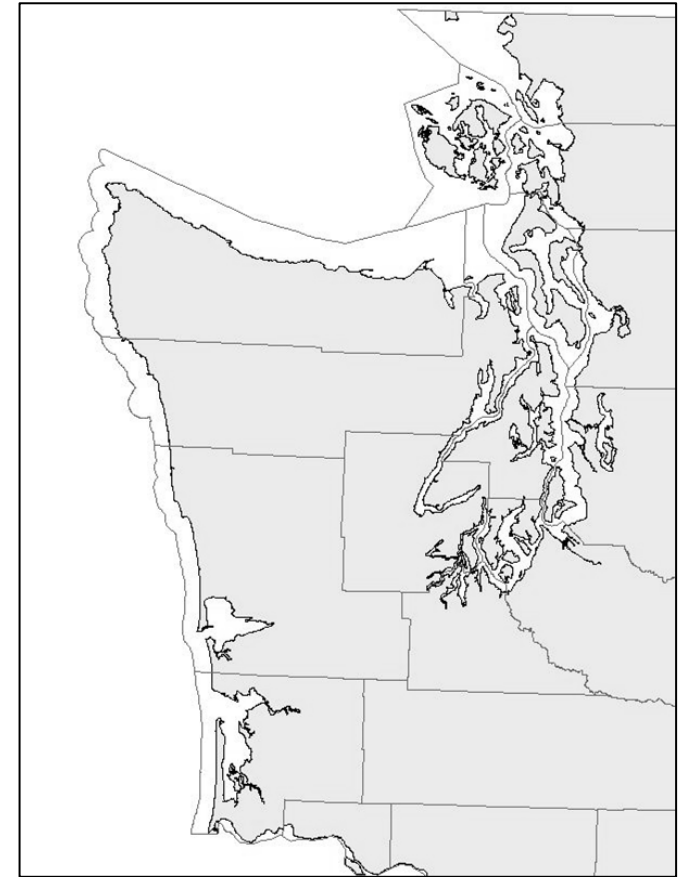
Vibrio parahaemolyticus growth at various temperatures



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, last updated 2015
- May 1st through September 30th (control months)
- Requirements for production reporting, harvest plans, time of harvest to cooling



Time to harvest to time of cooling

(c) Category 3:

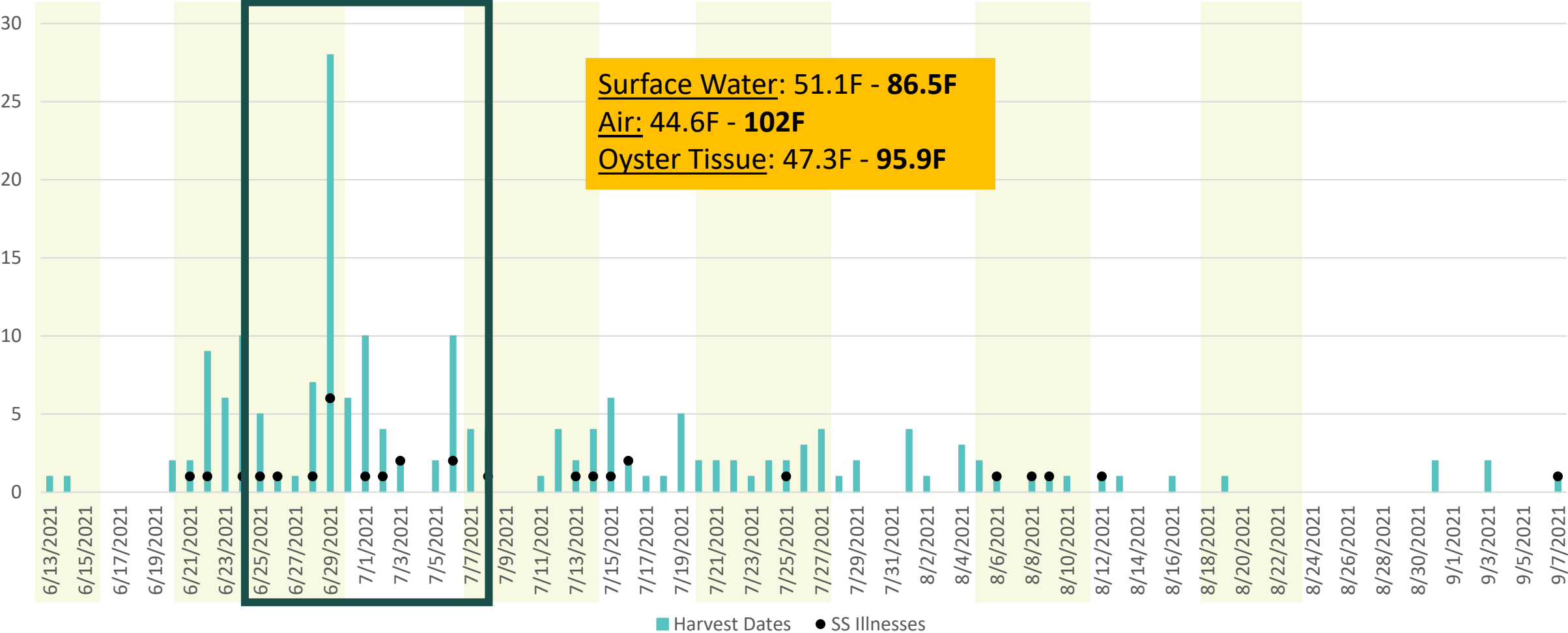
- Each Growing Area has a Risk Categorization
 - Calculated based off the number of single source illnesses the previous year
- Categories 1, 2, & 3 (3 being highest risk)
- Each category has certain time to cooling requirements
- The requirements become more-strict **July 1st through August 31st**

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
Harvest Control: From July 1st through August 31st, harvest is not allowed for twenty-four hours when harvest temperature is above 66°F.	

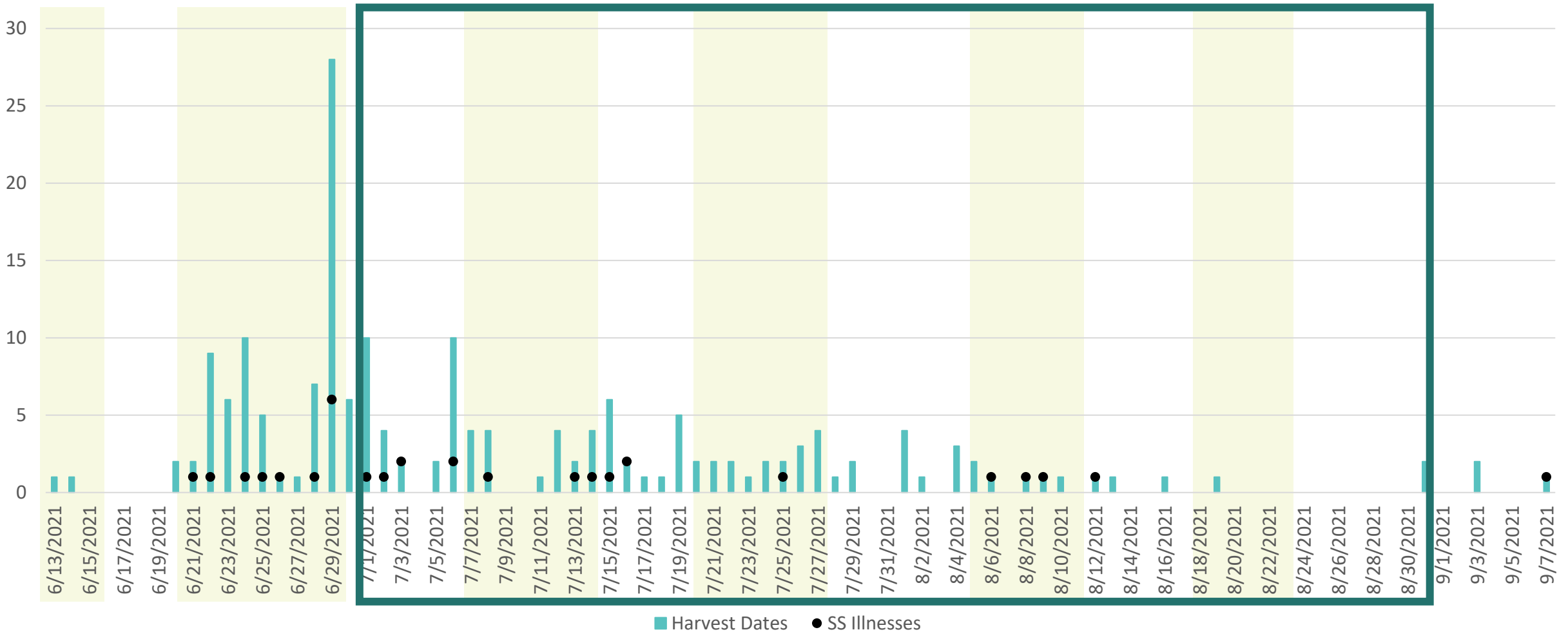
Vp Illnesses

2018-2021

2021 Vp Illnesses by Harvest Date

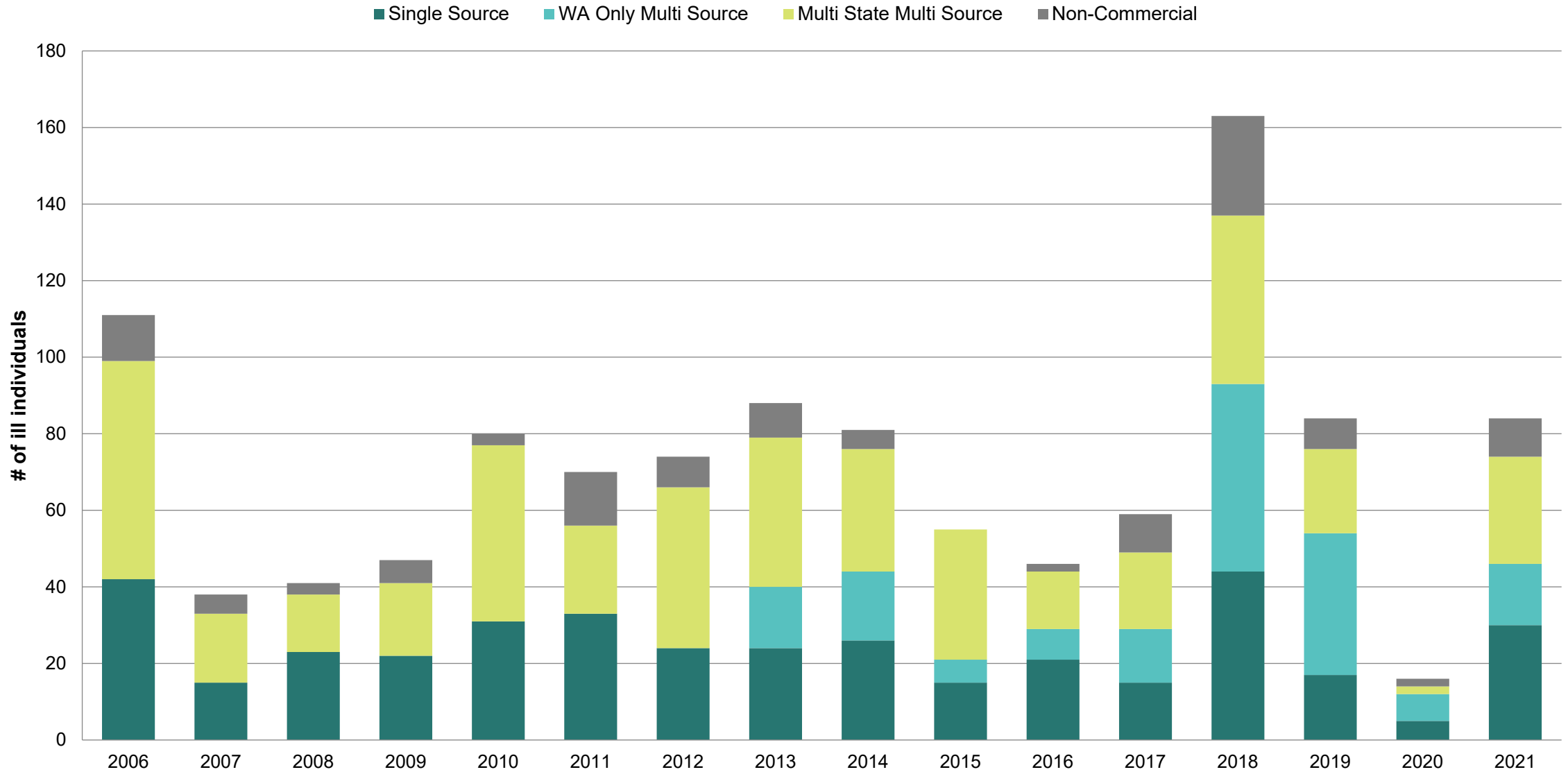


Harvest Dates Implicated in Vp Cases 2021



Total Vp Illnesses from Oyster Consumption

(Attributed to Washington State Growing Areas by Year)



Next Steps

PROPOSED SOLUTION

Proposed Solution

- Delegate rule making authority to DOH to file a CR-103 Emergency Order if necessary, requiring the stricter time to cooling temperatures.
 - Discussed this with Vp Advisory Committee (VpAC) and Tribes

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