



# Alaska Shellfish Harvester Permit Newsletter

## Operators

You are approved to operate in 2018! One copy of your permit is enclosed - the **original** is to be kept at your plant/vessel at all times during operation. A **copy** has been emailed to the email on your 2018 application. The **copy** is for your records.

## Permit

This permit is non-transferable for change of ownership, location, or type of operation.

## Current Info

Keep your info up to date to make sure you receive important information from DEC.

## New Process

Let us know about any changes - remember that you are only approved to harvest what is listed on the permit! Contact our office before adding a new product/process or changing your processing equipment. There may be additional requirements.

## Training

The NSSP-MO requires all harvesters complete the Harvester's Education Training. A booklet is included and is available on our website. New harvesters must complete and submit the certificate of training together with their Permit Application. Certification is good for 2 years.

## Questions?

If you have any questions please contact:  
George Scanlan, Permit Coordinator  
Phone: 907-269-7638  
Fax: 907-269-7510  
Email: [george.scanlan@alaska.gov](mailto:george.scanlan@alaska.gov)

### Harvesting shellfish from closed or prohibited areas is illegal!

*Apart from risks to human health, illegally harvesting shellfish can damage the reputation of the shellfish industry who work hard to provide a safe, high quality product. It is your responsibility to ensure you are harvesting, or purchasing a harvest from an area that is classified, approved, and in the open status. To anonymously report violations, call Alaska Fish & Wildlife Safeguard at 1-800-478-3377*

## DON'T FORGET!

### Shellfish Growing Areas

Shellstock must be harvested only from areas properly approved and classified by DEC and are in open status.

### VP Control

**June-September** are the VP control months. Shellstock must be harvested and stored at no more than 45°F within 5 hours prior to shipment. Harvesters who are also dealers must cool Shellstock to an internal temp of 50°F or below within 10 hours.

**October-May** are non VP control months. Shellstock may be harvested and stored at no more than 45°F within 24 hours.

*A HACCP record documenting these time/temp controls is required.*

### Shellfish Identification

A tag/label must be attached to each container of Shellstock prior to shipment. The label must be approved by DEC and include the following information:

- ✓ Permit number
- ✓ Date of harvest
- ✓ Harvest location
- ✓ Shellfish type & quantity

### Paralytic Shellfish Toxin (PST) Testing

PST testing is required for shellstock intended for commerce and human consumption and must be tested **before** harvesting. Contact us if you do not know your specific sampling plan. For information regarding sample collection or shipping visit the EH Lab website:

<http://dec.alaska.gov/eh/lab/>

Visit our website: <http://www.dec.alaska.gov/eh/fss>