



DON'T FORGET!
Shellfish Growing Areas

Alaska Shellfish Harvester Permit Newsletter

Must be classified and Approved by DEC. Classified areas are reapproved annually to remain active.

VP Control New

All harvesters must enter the water temperature and salinity of their shellfish growing area into the Shellfish Portal online during the Vp Season. <https://dec.alaska.gov/Applications/EH/ShellfishPortal/Home/Index/>

June-September are the VP control months. **The new Time from Harvest to Temperature Control are :** Within 5 hrs after first shellstock harvested, if temperature is ≤60°F; or Within 3hrs, if temp is ≥60°F; or Within 1 hr, if temp is ≥68°F.

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. Effective 1/1/2019 all shellfish tags must have the following printed verbiage **"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE IN CHRONOLOGICAL ORDER, FOR 90 DAYS. RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED _____"**

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/>

Operators

You are approved to operate in 2019! A copy of your Permit to Operate has been emailed to you. The Permit must be posted at a conspicuous place at your facility. Keep a copy for your files.

Permit

This permit is *non-transferable* for change of ownership, location, or type of operation. Make sure to complete the 2019 ADEC Shellfish Harvester's Application when applying for a Permit

Current Info

Keep your info up to date to assure 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. The training is found at <http://dec.alaska.gov/eh/fss/shellfish/> All New harvesters must complete and submit the certificate of training together with their Permit Application. Certification is good for 5 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

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

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