

Important Information for Oyster Harvesters to Remember

- All individuals intending to commercially harvest oysters between May and September will have to attend a class or, if eligible, take and pass a test issued by the Port Gamble Tribe Natural Resources staff. Upon *successful* completion of this test, harvesters will be issued a sticker on their ID card. This card must always be carried while commercially harvested oysters are in possession of the harvester.
- New DOH *Vibrio* rules require air and oyster temperatures to be taken prior to harvest. The temperature will determine the maximum hours before oysters must reach 50°F or less (**Time to Cooling**). See back for details.
- Due to the strict restrictions during July and August, the Tribes have agreed to not harvest oysters on Public Tidelands during July and August. Private Tidelands harvest may still occur but could be cancelled prior to the opener due to harvest temperature exceeding threshold.
- Harvesters taking oysters to a buyer on the day of harvest must quit harvesting two (2) hours prior to time to cooling restriction if:
 - Buyer is on the beach with adequate ice or precooled truck (this means turned on and at 50°F)
 - Delivering to buyer with adequate ice in an insulated tote with a lid.
- Harvesters taking oysters to a buyer must quit harvesting three (3) hours prior to time to cooling restriction if delivering to a buyer in an insulated tote without any means of ice/refrigeration.
- Harvesters **cannot** leave unsold product on the beach for later retrieval.
- Oyster Harvesters will only be able to remove the product from the beach when a monitor is present.
- Oyster Harvesters must report the following to the monitor prior to leaving the beach:
 - Number of dozen harvested.
 - If selling product on beach or transporting product to buyer.
 - Buyer to whom product was sold.
- Oyster Harvesters transporting product from the beach to the buyer will:
 - Ensure their vessel/vehicle and transport container is clean and the product protected after harvest.
 - Notify monitor of intent to transport and have their vehicle/vessel inspected.
- Oyster Harvesters must pick up a separate tag filled out with exposure time, risk category and signed by the monitor prior to leaving the beach with the product. The buyer will record the delivery time and sign and keep the tag.
- Oyster Harvesters will ensure the buyer records the time of harvest and delivery on the fish ticket prior to signing.
- Prior to selling product, a harvester should verify that the buyer has a valid license, has proper means to cool product, and that if product is going into a refrigerated truck that it is **TURNED ON!!!!**

Additionally

- Time to Temperature begins **AS SOON** as the oysters are exposed by the receding tide and are exposed to air, **NOT** when they are first harvested.
- *Vibrio* stops growing at 50° F; Can double in less than 5 hours at 65 ° F: and at 80 ° F *Vibrio* can double in just over 1.5 hours. Cooking thoroughly is the only way to kill *Vibrio*.

VIBRIO Rule

Category 1 growing areas:

- Hood Canal 2: Bangor, S Zelatched
- Hood Canal 3: Duckabush, Dosewallips (N& S), Seal Rock
- Hood Canal 4: Triton Cove
- Port Gamble Bay
- Quilcene Bay: Point Whitney, Quilcene Tidelands
- Sequim Bay

Requirements:	Time to Cooling:
Except as noted below, the time of harvest to cooling requirement from June 1st through September 30th is:	9 hours
When ambient air temperature at harvest is greater than 90°F , the time of harvest to cooling requirement is:	7 hours
When harvest temperature is between 68°F and 70°F from July 1st through August 31st, the time of harvest to cooling requirement is:	5 hours
Harvest Control: From July 1st through August 31 st , CLOSED for twenty-four hours when harvest temperature is above 70°F.	

Category 2 growing areas:

- Dabob Bay: East Dabob, Dabob Broadspit
- Hood Canal 1: Wolfe Property
- Hood Canal 5: DNR 48

Requirements:	Time to Cooling
Except as noted below, the time of harvest to cooling requirement from May 1st through September 30th is:	7 hours
When ambient air temperature at harvest is greater than 85°F , the time of harvest to cooling requirement is:	5 hours
When harvest temperature is between 66°F and 68°F from July 1st through August 31st, the time of harvest to cooling requirement is:	3 hours
Harvest Control: From July 1st through August 31 st , CLOSED for twenty-four hours when harvest temperature is above 68°F.	

Category 3 growing areas:

- No beaches in our U&A qualify for this risk category

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, CLOSED for twenty-four hours when harvest temperature is above 66°F.	