

ISSC Industry Perspective



The 34th
**Milford Aquaculture
Seminar**

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ISSC 2014

- **90 proposals**
- **40 subcommittees**
- **3 Task Forces**
- **7 full days of meetings**
- **250 attendees**



2 Key Proposals

- 13-204 FDA proposal that included mandatory ice slurries, 1 Hr to 50 degrees
- 13-202 Tiered approach to illness response

2 FDA studies

- 4 Resubmergence studies
- Use of Ice Slurries

13-240 Ice slurries, 1 hr to 50° C

- Stops all growth of Vibrio
- May induce “non-culturable” state
- Slurries can be re-used w/o contaminating oysters
- Difficult for much of the industry to adopt
- Proposal withdrawn

13-202 Tiered approach to illness

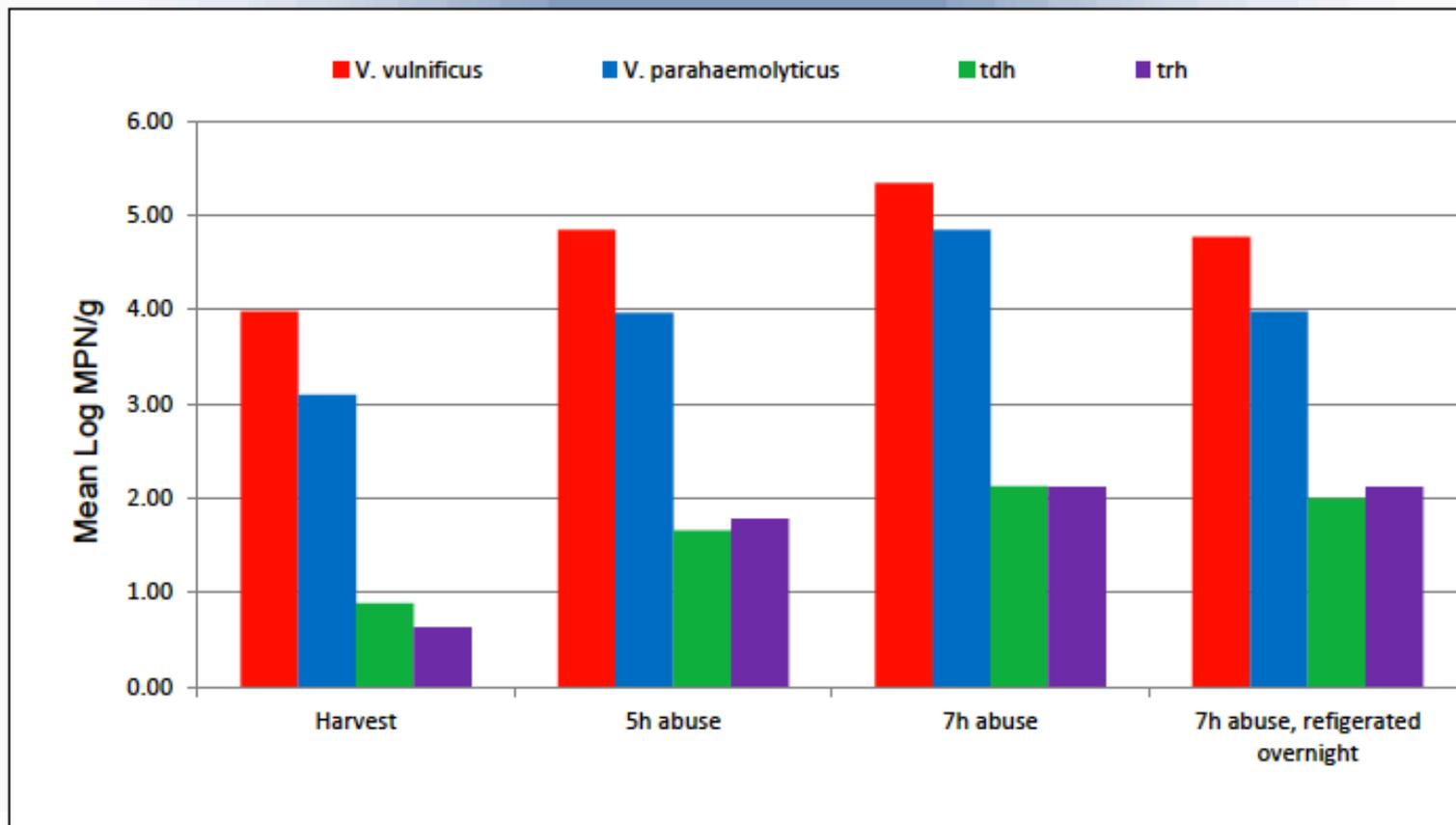
- Definition of outbreak demands closure and recall
- Developed new response matrix that allows SSCA to modify its response to various illness scenarios
- Remains to be seen if FDA will comply

Resubmergence studies

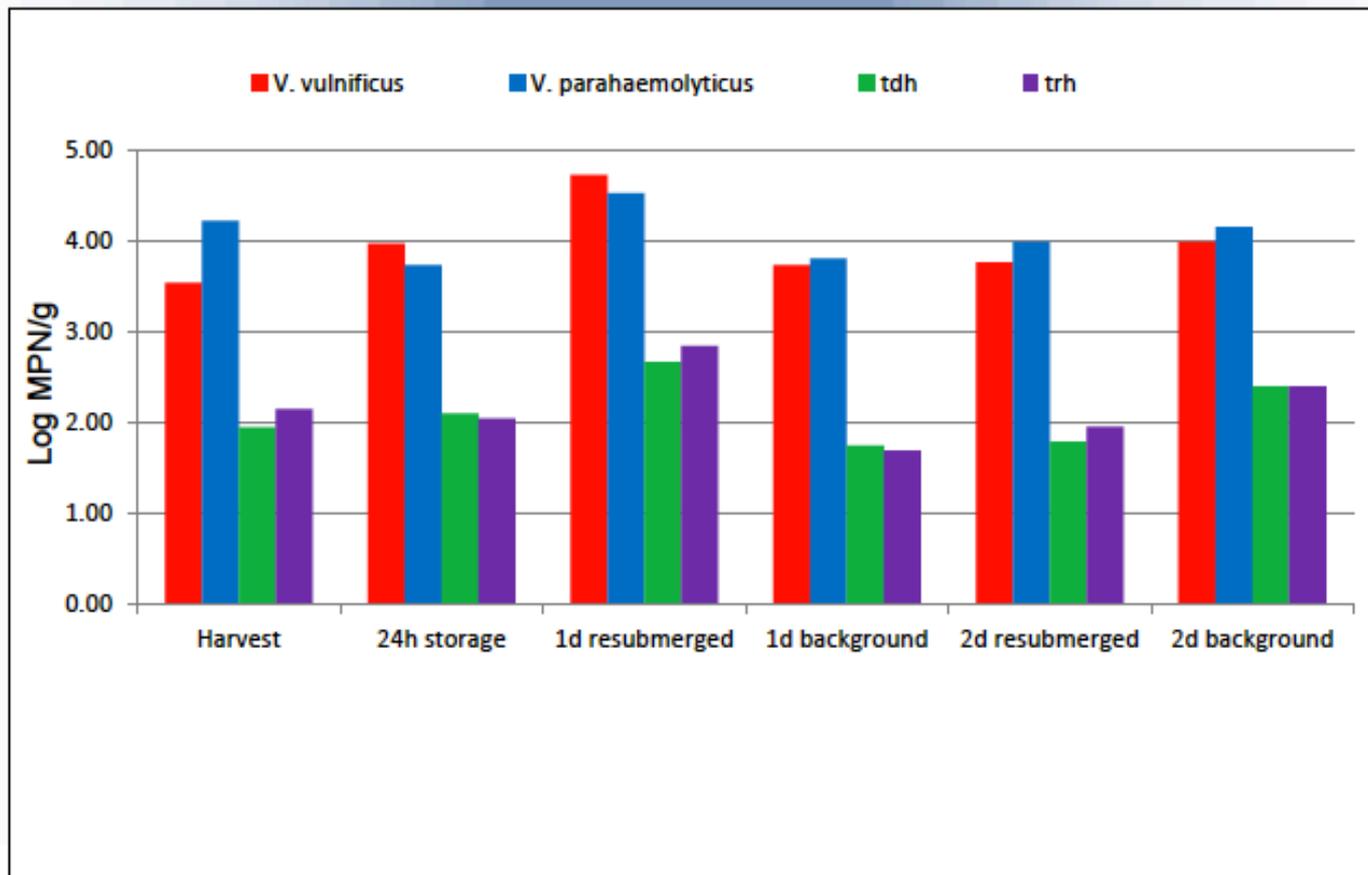
- Concerns about *Vibrio* levels following abuse
 - Intertidal exposure
 - Shoreside sorting and culling
 - Air drying for fouling control



Harvest Practices – New Jersey



Re-submerging – New Jersey



Resubmergence findings

- Following minor abuse levels return to background within a day or two
- More extensive abuse – 24 – 36 hrs of abuse may require a week to come back to background
- Need more studies to evaluate the impacts of common industry practices on *Vibrio* levels

13-208 Guidance on Ice

- Concerns about safety of ice...
- Certified source, drainage in containers
- Slurry dips can be used – oysters don't open and pump in ice water!
- Shelf life not damaged

Good outcomes

- East coast industry became engaged
- Industry worked with regulators to develop workable solutions to challenging circumstances
- Hopefully usher in a new era of mutual respect and collaboration for better outcomes