



STATE OF CONNECTICUT
DEPARTMENT OF AGRICULTURE
 Bureau of Aquaculture & Laboratory Services



Bryan P. Hurlburt
 Commissioner

David H. Carey
 Director

2022 Shellfish Commission Guidance

The Department of Agriculture, Bureau of Aquaculture (DoAG) staff work to minimize the risk of illness associated with Connecticut shellfish. Compliance with Food and Drug Administration (FDA) standards maintain the integrity of our laboratory and sample results. DoAG only performs FDA-approved laboratory procedures.

The following sampling requirements were outlined by the FDA, and are essential to obtaining representative results:

	Water Samples	Shellfish Meat Samples
Scheduling	Please schedule all samples with DoAG prior to collection. The Department of Public Health can only process water samples, and also requires advanced scheduling.	
Tides	<ul style="list-style-type: none"> Can start sampling 1 ½ hours after high tide (ebb tide) Cannot sample longer than 1 ½ hours after low tide (flood tide) 	There are no tide requirements for meat samples. Commissions that need to dig during low tide must time collection and delivery to lab appropriately.
Sample sheets	Please provide COMPLETE sheets with your samples, including collection time. This is critical, and will allow us to give you results sooner.	
TC	A temperature control (TC) must be provided and be between 0-10°C at time of delivery.	
Ice	Samples must be iced immediately following collection, and transported and delivered on ice. Please ensure samples are not floating in ice melt.	
Lab availability	Monday-Thursday (please deliver no later than 12pm on Thursday)	Monday-Wednesday (please deliver no later than 12pm on Wednesday)
Time limits	Samples must be processed within 30 hours of collection	Samples must be processed within 24 hours of collection
Collection containers	Please use the sterile sample bottles provided by DoAG.	Please use a clean air-tight bag.
Sample amount	Please provide 1 labeled bottle per station, with a minimum of 100mL/sample.	Please provide 15 shellfish per sample in a labeled bag.
Unacceptable samples	The following will NOT be processed: <ul style="list-style-type: none"> Cracked sample bottles Frozen samples/samples containing ice Samples without an airspace 	Cracked, gaping, or dead shellfish cannot be used in sample processing. If 12 intact, live shellfish are not provided, the sample will not be processed.

To schedule sample delivery, or for general questions, please contact:

Alissa Dragan
 Supervising Environmental Analyst
Alissa.Dragan@ct.gov
 860-818-7034 (cell)

To report a potential harmful algal bloom, or for questions about HABs, please contact:

Emily Marquis
 Fisheries Biologist I
Emily.Marquis@ct.gov
 860-929-6414 (cell)