



CONNECTICUT DEPARTMENT OF AGRICULTURE

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An Equal Opportunity Employer



Operational Plan for Aquaculture Sites Attracting Birds and Mammals in Conditionally Approved or Approved Waters

In accordance with the National Shellfish Sanitation Program Model Ordinance, Chapter VI .04 Each aquaculture site that the Authority determines may attract sufficient birds and/or mammals that their waste presents a human health risk shall have a written operational plan. Operational Plans must be approved by the DoAG prior to implementation and are a requirement of the permit and licensing process.

You are required to provide a signed and dated Operational Plan for your operation. You must thoroughly address each item below for DoAG approval prior to the deployment of any gear.

1. Provide the Plan view of your permitted operation including an overview of the gear area, the location (town and lot/lease), all coordinates, and the dimensions of all gear being used. You may submit the drawings used for your permit application.
2. Provide a description of all activities that will be conducted at your site(s)
3. List the species you are growing.
4. Provide the procedures you will be using to ensure that no poisonous or deleterious substances are introduced to the water through your activities. Poisonous or deleterious substances include fuel, oil, degreasers, chemicals (including those used for anti-fouling), etc. If you become aware of an oil or chemical spill, industrial fire, or other potential source of poisonous or deleterious substances near your permitted site, you must immediately notify DoAG.
5. Provide a description of the bird and mammal mitigation, or deterrent, strategies you plan to implement to minimize the impact of these animals at your site.

You are required to maintain this Operational Plan and all ACOE and DEEP permits, and complete and maintain all required relay, harvest, sanitation, and HACCP records. Records must be maintained on site, or on vessel for DEEP Patrol review and DoAG inspections.