# CONNECTICUT DEPARTMENT OF AGRICULTURE BUREAU OF AQUACULTURE

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# 2023 Shellfish Commission Guidance

Compliance with National Shellfish Sanitation Program Model Ordinance (NSSP-MO) standards maintains the integrity of our laboratory and sample results. DoAG only performs Food and Drug Administration (FDA)-approved laboratory procedures.

# The following sampling requirements 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 ca		
	process water samples, and also requires advanced scheduling.		
Tides	• Can start sampling 1½ hours after high tide	There are no tide requirements for meat samples.	
	(ebb tide)	Commissions that need to dig during low tide must time	
	• Cannot sample longer than 1 ½ hours after	collection and delivery to lab appropriately.	
	low tide (flood tide)		
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 of		
	ensure samples are not floating in ice melt.		
Lab availability	Monday-Thursday (please deliver no later than	Monday-Wednesday (please deliver no later than 12pm	
	12pm on Thursday)	on Wednesday)	
Time limits	Samples must be processed within 30 hours of	Samples must be processed within 24 hours of	
	collection	collection	
Collection	Please use the sterile sample bottles provided	Please use a clean air-tight bag. DoAG can provide	
containers	by DoAG.	shellfish collection bags when requested.	
Sample amount	Please provide 1 labeled bottle per station,	Please provide 15 shellfish per sample in a labeled bag.	
	with a minimum of 100mL/sample.		
Unacceptable	The following will NOT be processed:	Cracked, gaping, or dead shellfish cannot be used in	
samples	Cracked sample bottles	sample processing. If 12 intact, live shellfish are not	
	<ul> <li>Frozen samples/samples containing ice</li> </ul>	provided, the sample will not be processed.	
	Samples without an airspace		

#### Sampling requirements are based upon your area classification and/or desire for classification upgrades:

Classification	Open sample requirements	APC sample requirements
Approved	0	
Conditionally Approved	12 annually (1 per month)	5 annually & 15 over a 3 year period
Conditionally Approved Seasonal	1 sample per month that the area is designated to be open (e.g. an area seasonally open for 6 months should have 6 open samples)	5 annually & 15 over a 5 year period
Restricted Relay or Special Study	0	Samples not required unless potential for upgrade. 5 annually & 15 over a 3 year period. Target rainfall events around the desired, realistic rainfall trigger. Consult with DoAG.

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** 

Environmental Analyst II

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