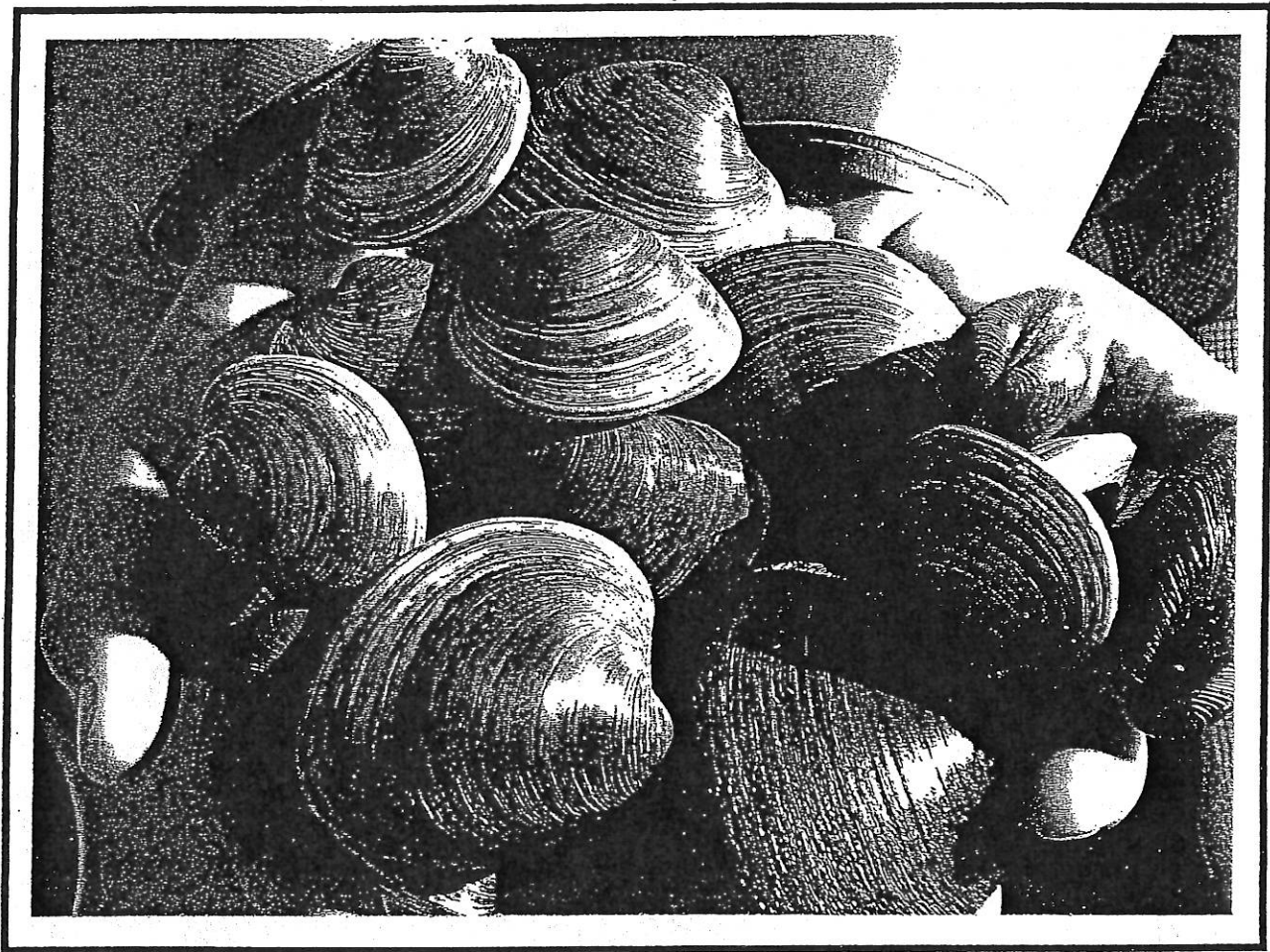


BRANFORD

SHELLFISHING

INFORMATION

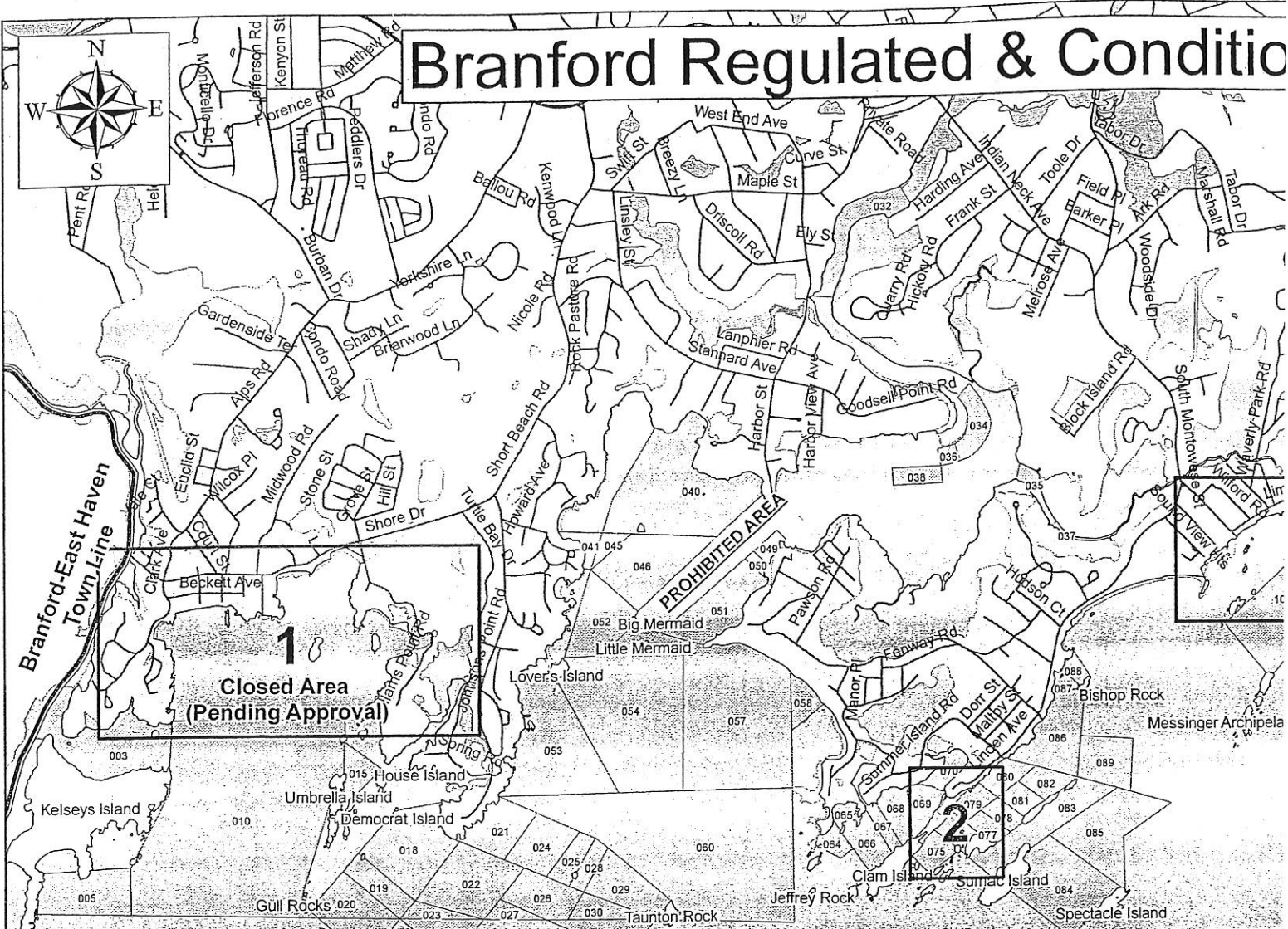


COURTESY OF

**THE BRANFORD SHELLFISH COMMISSION
C/O THE TOWN OF BRANFORD
P.O. BOX 150
1019 MAIN STREET
BRANFORD, CT 06405**



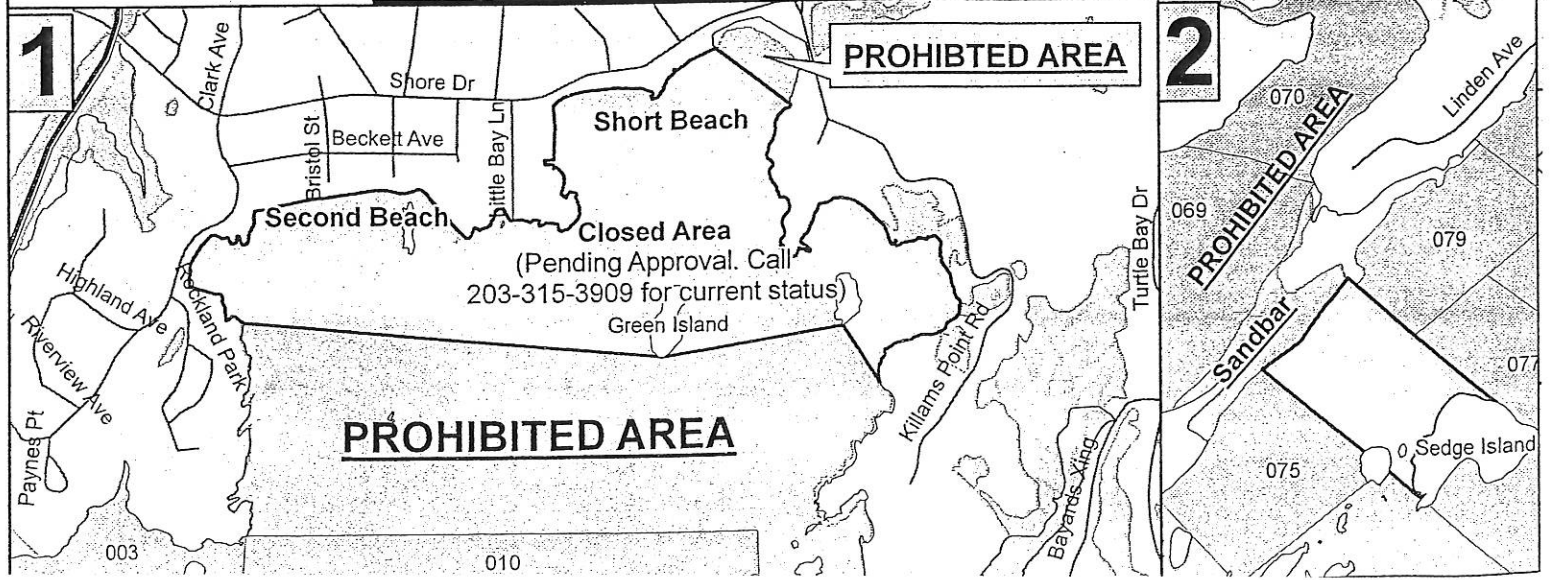
Branford Regulated & Condition



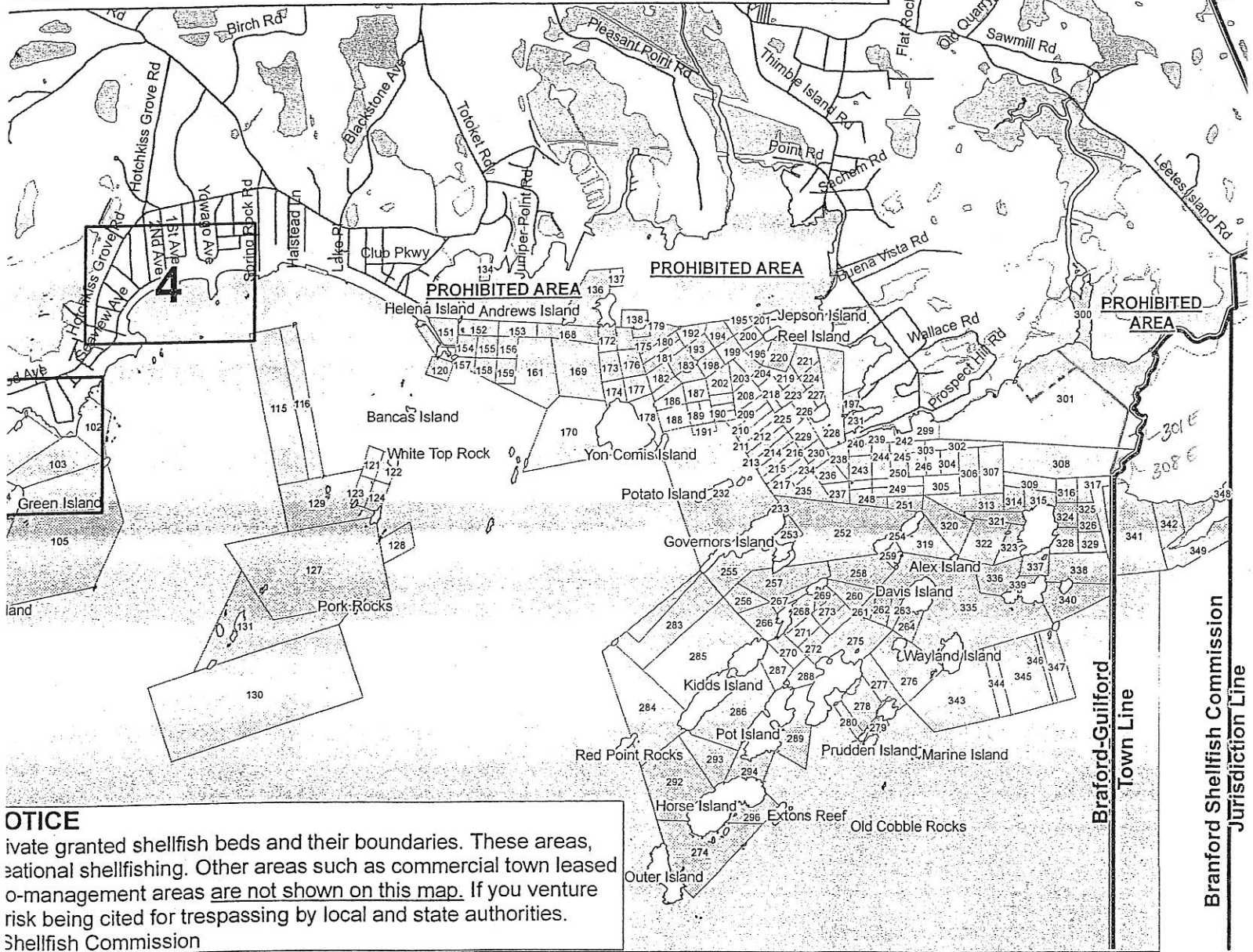
The numbered shellfish beds shown on this map depicted together with areas marked "prohibited", are off limits to shellfish harvesting. These areas include town recreational relay beds, and special shellfish harvesting areas outside regulated areas #1 - #4 as shown herein. -The Branford

Short Beach Shellfish Area

Clam Island Shellfish Area



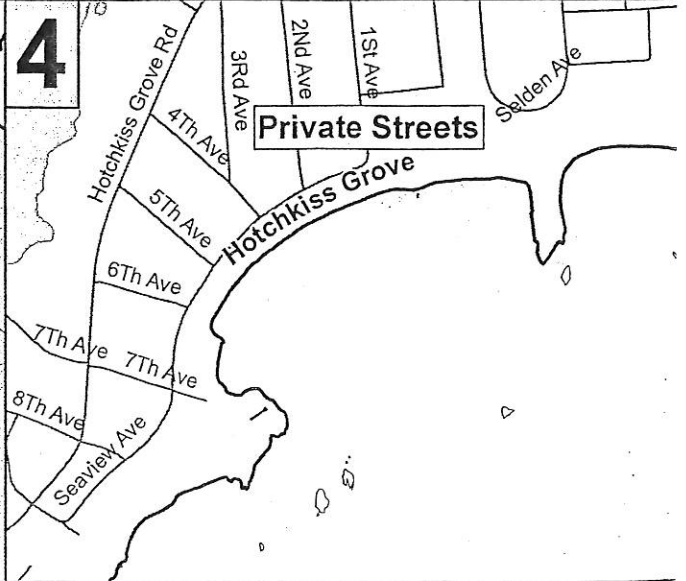
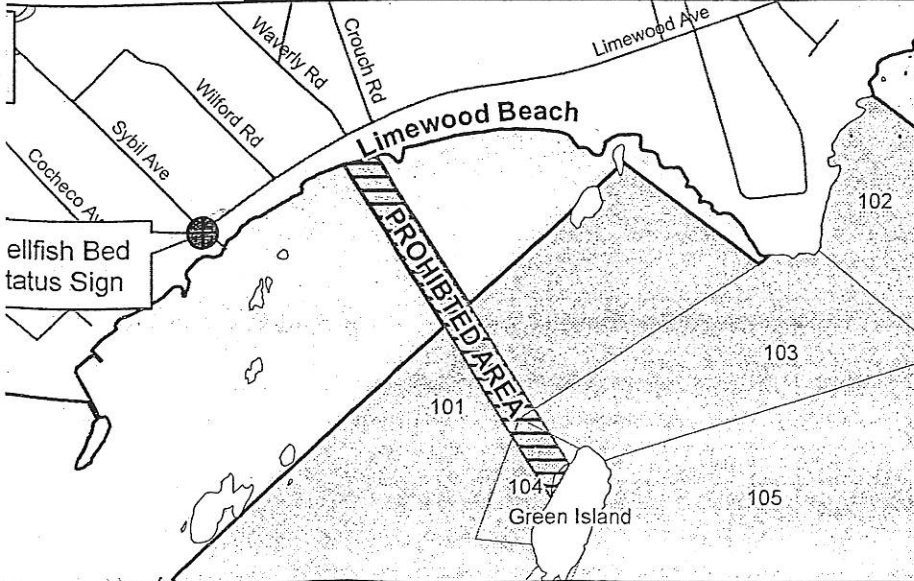
Local Recreational Shellfish Areas



NOTICE
 Private granted shellfish beds and their boundaries. These areas, recreational shellfishing. Other areas such as commercial town leased o-management areas are not shown on this map. If you venture risk being cited for trespassing by local and state authorities. Shellfish Commission

Limewood Beach Shellfish Area

Hotchkiss Grove Shellfish Area



RECREATIONAL SHELLFISHING IN BRANFORD

PERMITS

Shellfishing permits are available from:
The Town Clerk at the Branford Town Hall
The Fisherman's Paradise, 195 So. Montowese St.
or any Shellfish Commissioner

Permits must be carried and visibly displayed on the person at all times when shellfishing.

Permits are required for any person aged 16 or older taking shellfish.

Permits may not be loaned, resold or transferred to any other individual.

Permits are valid for the calendar year that they are purchased.

Fees are as follows:

Branford Resident	\$ 5.00
Non-resident annual	\$50.00
Non-resident daily	\$10.00
Branford Seniors (age 65)	\$ No Fee

DAILY LIMIT

License holders are restricted to the following size and daily limits:

	Daily Limit	Size Limit
Blue Mussel	¼ Bushel	2" on long axis
Steamer Clam	¼ Bushel	2" on long axis
Oysters*	½ Bushel	3" on long axis
Razor Clam	1/8 Bushel	3" on long axis
Round Clam	½ Bushel	** 1-1/2 inches

* Oysters must be culled on the bed.

** Round clams may not pass through 1-1/2 " ring in any orientation

½ bushel is equivalent to a 5 gallon pail no less than 2" from the top.

HOURS

Shellfishing is only allowed between sunrise and sun set.

SHELLFISH AREAS

See map on reverse side for areas presently open. Any other areas not included are closed. Call 203-315-3909 for information on opening and closing of recreational shellfishing beds each day

PUBLIC, PRIVATE AND SHELLFISH BEDS

A Shellfishing permit allows fishing in designated public waters, but does not grant the right to trespass on private property. It is important for the fisherman to understand private and public domains. Along the shoreline private property stops at the top of the mean high tide watermark while land below this mark is public domain. Entry to public land must be made: 1)through public land; 2)through private land with owner's permission; or 3) by boat.

CLOSURES

Individual areas are subject to openings and closures following periods of heavy rain, sewer systems discharges, and also periodically to facilitate shellfish management. Call 203-315-3909 for up to date information. A white OPEN sign or a red CLOSED sign is posted at Limewood Beach.

PARKING

Please respect the rights of neighboring residents and private areas. Illegally parked vehicles are subject to towing at the owners' expense.

HARVEST METHODS

Shellfishing is easiest in warm weather at low tide where clams and oysters can be frequently be picked by hand. A rake is helpful in deeper water and in colder seasons. Some form of footwear is important especially around oysters. A basket or bucket with drains holes supported by an inner tube or foam floatation is helpful for holding the catch. Remember to observe the size and daily limits for each species.

THE USE OF DREDGES IS PROHIBITED.

MANAGEMENT AND ENFORCEMENT

Enforcement of shellfishing regulations in Branford is carried out by multiple agencies including the Branford Shellfish Commission, Branford Police Department, Branford Shellfish Wardens, Connecticut State Department of Agriculture, Bureau of Aquaculture, and the Department of Environmental Protection. It is the fisherman's responsibility to abide by all state and local regulations pertaining to shellfishing. Penalties can be severe for possessing undersize shellfish or exceeding the daily limit. The prudent fisherman will have some method, such as a 1-1/2 inch diameter ring, a 2 & 3 inch gauge or ruler for measuring the catch.



STATE OF CONNECTICUT

DEPARTMENT OF AGRICULTURE BUREAU OF AQUACULTURE & LABORATORY



Recreational Shellfish Harvesting and Vibrio:

Vibrio parahaemolyticus Background and Summer Harvest Precautions

A number of states, including New York and New Jersey, faced illness outbreaks related to shellfish consumption during the summer of 2012. These outbreaks were caused by elevated levels of the naturally occurring bacteria *Vibrio parahaemolyticus* in shellfish. This marine bacterium occurs naturally in brackish and salt-water environments, and may be found in higher concentrations from April through October when coastal waters are warm. Consumers may be exposed to these pathogenic, or disease-causing, bacteria by eating raw or undercooked shellfish, including oysters, clams, lobster, and crab. The Centers for Disease Control has reported a 115% increase in the incidence of illnesses caused by *Vibrio* bacteria between 1996 and 2012. This increase includes wound and systemic infections related to contact with contaminated seawater in addition to foodborne illnesses.

The symptoms of *V. parahaemolyticus* infection include diarrhea, stomach cramps, nausea, vomiting, headache, fever, and chills. Symptoms usually appear 12-24 hours after eating contaminated shellfish, and can last two to seven days. *Vibrio* infections can be life-threatening for immune-compromised people or those with chronic liver disease. Also at greater risk are people who regularly take antacids, heart or diabetes medication, or who've had antibiotic or cancer treatments recently. Ask your doctor if you have any questions about your individual risk from eating shellfish. Consumers who think they might have become ill from eating contaminated raw or undercooked shellfish should consult their health care providers for appropriate follow-up and treatment.

The commercial shellfish industry is aware of the risks associated with *V. parahaemolyticus* and follows strict refrigeration and handling requirements during warm summer months. Recreational harvesters also need to be aware of this risk when planning recreational shellfish harvest. Here are a few tips you need to know:

Guidance for Recreational Shellfish Harvesters

- **Harvest only from areas that you have a permit from and harvest only from areas that are open**
- **Always check the status of the shellfish area** you want to harvest by calling the local shellfish hotline. Hotline numbers can be found at: <http://www.ct.gov/doag/cwp/view.asp?a=3768&q=478084>
- **Harvest as soon as possible after the tide goes out** (at the beginning of the tide cycle instead of at the end so that flats have been exposed for as little time as possible).
- **Keep shellfish submerged** until you leave the harvest area
- **Keep shellfish shaded** until placed on ice or into refrigeration
- **Do not harvest oysters that have been exposed to direct sunlight for more than two hours.**
- **Place shellfish place on ice or under refrigeration at less than 45°F immediately after harvest.**
- **Never leave shellfish in car** unless they are on ice in cooler
- **Thoroughly cook your shellfish: the internal temperature must reach 145°F for 15 seconds.** Thorough cooking does destroy *V. parahaemolyticus*, but barbecuing oysters or steaming clams just until they open will not inactivate the bacteria. Follow the "Cooking Shellfish" guidelines below to make sure you are cooking them long enough.

P.O. Box 97, 190 Rogers Avenue, Milford, CT 06460

Phone: 203-874-0696 Fax: 203-783-9976

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STATE OF CONNECTICUT

DEPARTMENT OF AGRICULTURE BUREAU OF AQUACULTURE & LABORATORY



Recreational Shellfish Harvesting: Safe handling, storing, and cooking practices

Handling Shellfish

Keep shellfish cool after harvesting. If the temperature of shellfish is allowed to rise, bacteria will grow and the shellfish will become unsafe to eat.

Storing Shellfish

• **Fresh shellfish in the shell.** All fresh shellfish should be stored in an open container in the refrigerator. Place a damp towel on top to maintain humidity. Never store shellfish in water. They will die and may spoil. Shellfish that are open and don't close when tapped are dead. Throw them out. **Storage times for shellfish vary:**

- **Shellfish that close their shells completely** can be stored for up to seven days. This includes oysters and littleneck clams or quahogs. *Exception: Mussels* can be stored for three to four days.
- **Shellfish that cannot completely close their shells** can be stored for three to four days. This includes softshell clams and razor clams.
- **Shucked Shellfish.** Shellfish removed from their shells should keep in a refrigerator for up to three days. In a freezer, they should keep for up to three months.
- **Cooked Shellfish.** Cooked shellfish should keep in the refrigerator for up to two days and in a freezer up to three months.
- **Thawed Shellfish.** Shellfish taken from the freezer and thawed in a refrigerator should keep for up to two days. Once thawed, do not refreeze.

Cooking Shellfish

To ensure proper food safety, shellfish must be cooked to an internal temperature of at least 145°F. Since it is often impractical to use a food thermometer to check the temperature of cooked shellfish, here are some tips and recommended ways to cook shellfish safely:

- **Shucked shellfish** (clams, mussels and oysters without shells) become plump and opaque when cooked thoroughly and the edges of the oysters start to curl. The Food and Drug Administration (FDA) suggests boiling shucked oysters for 3 minutes, frying them in oil at 375° F for 10 minutes, or baking them at 450° F for 10 minutes.
- **Clams, mussels and oysters** in the shell will open when cooked. The FDA suggests steaming oysters for 4 to 9 minutes or boiling them for 3 to 5 minutes after they open.
- **Scallops** turn milky white or opaque and firm. Depending on size, scallops take 3 to 4 minutes to cook thoroughly.
- **Boiled lobster** turns bright red. Allow 5 to 6 minutes; start timing the lobster when the water comes back to a full boil.
- **Shrimp** turn pink and firm. Depending on the size, it takes from 3 to 5 minutes to boil or steam 1 pound of medium size shrimp in the shell.

Information on harvest, handling, storing and cooking excerpted with permission from the WA State Department of Public Health Document: Recreational Shellfish Harvesting: Safe handling, storing, and cooking practices. <http://www.doh.wa.gov/Portals/1/Documents/4400/332-072-RechHarvest.pdf>

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