VERIFICATION OF

OYSTER TREATMENT PROCESS

TO REDUCE VIBRIO VULNIFICUS TO NON-DETECTABLE LEVELS

Title 17, California Code of Regulations Sections 13675 and 13676

Pursuant to Title 17, California Code of Regulations (CCR) Section 13676(d), the Department of Public Health has determined that oysters harvested from the Gulf of Mexico and processed using <u>irradiation</u> by:

PRESTIGE OYSTERS, INC.

103 AVE C & 1ST STREET SAN LEON, TX 77539

Shellfish Certification Number: TX 216 SP

has been scientifically validated to reduce the level of *Vibrio vulnificus* in raw Gulf oysters to less than 30 MPN/g and are not subject to the restrictions for sale required by Section 13675 (c) (5) or written warnings required in Section 13675 (b).

Section 13675 (h) requires that the oyster processor provide a copy of this exemption letter to any dealer or retail food facility in California to whom the processor sells or provides processed Gulf of Mexico oysters.

Notice Expires: December 8, 2025

DEPARTMENT OF PUBLIC HEALTH OF THE STATE OF CALIFORNIA

June M. Nakagawa

June Nakagawa, Chief Specialized Expertise and Technical Unit Department of Public Health