

**VERIFICATION
OF
OYSTER TREATMENT PROCESS**
TO REDUCE THE LEVEL OF *VIBRIO VULNIFICUS* TO LESS THAN 30 MPN/g

Title 17, California Code of Regulations
Sections 13675 and 13676

Pursuant to Title 17, California Code of Regulations (CCR) Section 13675(g), the Department of Public Health has determined that oysters harvested from the Gulf of Mexico and processed using Hydrostatic Ultra-High Pressure Process by:

MOTIVATIT SEAFOODS, LLC

210 Autin Lane
Houma, LA 70364

Shellfish Certification Number: LA 2221 SP, PHP

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: November 2, 2017



DEPARTMENT OF PUBLIC HEALTH
OF THE STATE OF CALIFORNIA

A handwritten signature in blue ink, appearing to read "Patrick Kennelly", is written over a faint circular stamp.

Patrick Kennelly
Chief, Food Safety Section
Department of Public Health