

**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 13675(g), the Department of Public Health has determined that oysters harvested from the Gulf of Mexico and processed using the "Nitrogen Freezing Process" by,

**Southeastern SeaProducts, Inc.**  
**1500 Maple Avenue**  
**Melbourne, Florida 32935**  
**Shellfish Certification Number: FL 1284 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: April 1, 2018**



DEPARTMENT OF PUBLIC HEALTH  
OF THE STATE OF CALIFORNIA

A handwritten signature in blue ink, appearing to read "Patrick Kennelly", is written over a horizontal line.

Patrick Kennelly  
Chief, Food Safety Section  
Food and Drug Branch  
Department of Public Health