

**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 the IQF Half-Shell Oysters by:

**Hillman Shrimp and Oyster Co.**  
915 Broadway  
Port Lavaca, TX 77979  
Shellfish Certification Number: TX 110 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: March 11, 2018**



DEPARTMENT OF PUBLIC HEALTH  
OF THE STATE OF CALIFORNIA

Patrick Kennelly  
Chief, Food Safety Section  
Department of Public Health