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 Hydrostatic High Pressure - Cryogenic Freezing Hybrid process for half shell oysters by:

MOTIVATIT SEAFOODS, LLC
412 PALM AVENUE
HOUMA, LA 70361
Shellfish Certification Number: LA 479 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, 2019