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 the IQF Half Shell Oysters process by:

SOUTHEASTERN SEAPRODUCTS, INC.
1500 Maple Ave.
Melbourne, FL 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: May 30, 2020

DEPARTMENT OF PUBLIC HEALTH OF THE STATE OF CALIFORNIA

Benson Yee, Chief
Food Safety Section
Department of Public Health