

**VERIFICATION
OF
OYSTER TREATMENT PROCESS
TO REDUCE *VIBRIO VULNIFICUS* TO NON-DETECTABLE LEVELS**

**THIS EXEMPTION LETTER IS VALID FOR LOUISIANA
OR MISSISSIPPI GULF OYSTERS ONLY
HARVESTED FROM OCTOBER THROUGH APRIL**

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 a Individually Quick Frozen (IQF) process by

CRYSTAL SEAS SEAFOOD

166 W. North Street
Pass Christian, MS 39571
Shellfish Certification Number: MS 175 SP

has been scientifically validated to reduce the level of *Vibrio vulnificus* in raw Gulf oysters to "non-detectable" (< 3 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: October 10, 2015



DEPARTMENT OF PUBLIC HEALTH
OF THE STATE OF CALIFORNIA

Patrick Kennelly
Chief, Food Safety Section
Department of Public Health