

## 2026 SUMMARY OF *Vp* CONTROLS AND OTHER HARVEST/HANDLING REQUIREMENTS FOR DIGGERS

### These Requirements Apply to All Diggers

**Shading of Shellfish:** All shellfish must be **shaded** at all times during the period **May 1 – October 31**; this applies to shellfish onboard the harvest vessel and during transport in any boat, vehicle or other means of conveyance, from the harvest area to the original dealer.

**Tagging of Shellfish and Time of Harvest:** Shellfish harvester tags must include the **time of harvest** for all shellfish taken (time of harvest begins when the first shellstock is taken from the water). ***Time of harvest*** must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any shellfish into the container. Once a container has been completely filled as intended, a new ***time of harvest*** begins when the next lot of shellfish is removed from the water. **All shellfish tags must be fully completed prior to leaving the area of harvest.**

**Self-Draining Containers and Ice Slurry:** Shellfish may not be placed or held in containers that are not self-draining; they cannot sit in standing or stagnant water; except for placement in an ice slurry for rapid cooling when temperature of the ice slurry is less than or equal to 45°F (7.2°C). Water used for the ice slurry must come from the certified area where shellfish were taken. Any ice used must be drinking water quality or from an approved source.

**Log Books:** Shellfish harvesters must maintain a daily harvest log which includes: common name of shellfish harvested, quantities (net weights, numerical counts or standard measures) of shellfish harvested, the harvest date, an identification of the areas from which shellfish were harvested, **time of harvest**, and the names and permit numbers of all purchasers of shellfish (identify disposition of shellfish sold). **The log must be completed prior to landing on a daily basis** and made available to the Department or an environmental officer upon request.

**Daily Harvest:** All shellfish must be delivered to a certified dealer in Suffolk or Nassau County on the same day of harvest.

**Oyster Harvesting:** All oysters harvested from any certified shellfish lands for food consumption between the dates of **May 1 through September 30, both dates inclusive**, must be **immediately** culled and placed under temperature control through icing, mechanical refrigeration maintained at 33°F (0.6°C) to 45°F (7.2°C) or other cooling method approved by the Department **upon commencement of time of harvest.**

- a. ***Time of harvest*** begins when each lot of oysters is taken from the water and no longer submerged. ***Time of harvest* must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any oysters into the container.**
- b. All oysters shall be immediately culled and maintained under temperature control (cooling) throughout the harvest day once the ***time of harvest*** (start of harvest) begins. Once a container has been completely filled as intended, a new ***time of harvest*** begins when the next lot of shellfish is removed from the water.

### **\*\*These Requirements Apply to Harvest of Oysters and Hard Clams Under a *Vp* Control Plan Only\*\***

- **Harvest Areas:** NS1, NS2, NS2OBH, NS2CSH, NS3HB, NS3NP, LS1 and LS2
- **Time Period:** Effective May 1 – September 30

**Time of Harvest, Tagging and Time-Temperature Controls (Cooling):** Hard clams and oysters harvested for food consumption must be **immediately** culled and placed under temperature control (icing, mechanical refrigeration maintained at 33°F (0.6°C) to 45°F (7.2°C) or other cooling method approved by the Department) **upon commencement of time of harvest.**

- a. ***Time of harvest*** begins when hard clams or oysters are taken from the water and no longer submerged. ***Time of harvest* must be written in indelible ink on each tag and the tag must be affixed to the container prior to the placement of any hard clams and/or oysters into the container.**
- b. All oysters and/or hard clams must be immediately culled and maintained under temperature control (cooling) throughout the harvest day once the ***time of harvest*** (start of harvest) begins. Once a container has been completely filled as intended, a new ***time of harvest*** begins when the next lot of shellfish is removed from the water.

**Internal Temperature at Sale to Original Dealer:** Oysters and hard clams must be cooled to an internal temperature of 60°F or less prior to sale to the original dealer.