



Seafood Industry Notice

Notice 2018-002

Issued: April 2018

NOTICE TO INDUSTRY - HANDLING AND PROCESSING OF LIVE OYSTERS

British Columbia Centre for Disease Control (BCCDC) has recently received numerous reports of norovirus infection or acute gastroenteritis (vomiting and/or diarrhea) associated with the consumption of raw BC oysters. This outbreak is ongoing and public health agencies are working together to investigate the matter. BCCDC is recommending that all oysters are cooked thoroughly to an internal temperature of 90 degrees Celsius for at least 90 seconds prior to being consumed.

Additional information on Norovirus can be found on the BC Center for Disease Control website at: <http://www.bccdc.ca/health-info/diseases-conditions/norovirus-norwalk-like-virus>

As an industry participant, you have an important role to play in ensuring seafood (including shellfish, such as live oysters) is safe for public consumption. This notice is intended to assist you by ensuring that you are aware of your responsibilities under the *Fish and Seafood Act*:

- [Duty to ensure food safety](#) – licensed operators must ensure that seafood is safe for human consumption.
- [Duty to report unsafe food](#) – licensed operators who believe that seafood may be unsafe for human consumption are required to report such instances.
- [Duty to ensure temperature standards](#) – licensed operators must ensure that seafood in their facility is maintained at the required temperature standard.
- [Duty to maintain records](#) – licensed operators must keep records for each delivery of seafood product received and subsequently distributed by the licensed operator.
- [Duty to obtain bivalve molluscs from a federally registered facility](#) – licensed operators must not receive bivalve molluscs unless they have been obtained from a federally registered facility.
- [Duty to ensure bivalve molluscs received are tagged](#) – licensed operators must not receive bivalve molluscs unless they are tagged according to the [Canadian Shellfish Sanitation Program](#) (see 4.4 Shellstock Identification).

To remain current on shellfish area closures, please subscribe to the Department of Fisheries and Oceans public fisheries notices at: http://www-ops2.pac.dfo-mpo.gc.ca/fns_reg/index.cfm

If you have any questions regarding this email, please contact Stella Lukman, Food Safety and Quality Specialist, by [email](#) or phone 778-866-5287.

<http://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/fisheries-and-aquaculture/seafood-industry-licensing>