



Seafood Industry Notice for Seafood Processors & Fish Receivers

Notice 006

Issued: April 2018

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Handling, Processing, or Transporting Live Oysters

Norovirus is a highly contagious virus that causes sudden vomiting and diarrhea. The virus can be spread from person to person, or by eating contaminated food such as raw or undercooked oysters or other shellfish.

As an industry participant, you have an important role to play in ensuring seafood 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](#) – provincially licensed operators must ensure that seafood is safe to eat.
- [Duty to report unsafe food](#) – provincially licensed operators who believe that seafood may be unsafe for human consumption are required to report such instances.
- [Duty to obtain oysters from a federally licensed facility](#) – provincially licensed seafood processors must not receive oysters for processing unless they have been previously processed or held by a federally licensed facility.
- [Duty to ensure oysters received are properly tagged](#) – provincially licensed seafood processors must not receive oysters for processing unless they are tagged according to the [Canadian Shellfish Sanitation Program](#) (see 11.3.4 Traceability).
- [Duty to ensure temperature standards](#) – provincially licensed operators must ensure that seafood in their facility is maintained at the required temperature. To ensure this:
 - o Check the temperature of all incoming and outgoing shipments of oysters from your facility.
 - o Immediately refrigerate oysters at 4°C or colder.
 - o Check cooler temperature regularly, and record temperature at least once daily.
 - o If oysters are wet-stored, keep at 4°C or colder.
 - o Properly transport oysters in refrigerated trucks that can maintain the product temperature at 4°C or colder.

- [Duty to comply with regulatory requirements](#) – provincially licensed operators must comply with regulatory requirements including, but not limited to:
 - o [Construction requirements](#)
 - o [Washrooms and handwashing](#)
 - o [Sanitation](#)
 - o [Hygiene](#)
 - o [Illnesses](#)
- [Duty to maintain records](#) – provincially licensed seafood processors must keep records for each delivery of seafood product received and subsequently distributed. This record-keeping is essential to enable traceability of all oysters from suppliers to customers.
- [Duty to maintain records](#) – provincially licensed fish receivers must keep records for each delivery of seafood product received and subsequently distributed. This record-keeping is essential to enable traceability of all oysters from suppliers to customers.

Additional information on norovirus can be found on the [BC Centre for Disease Control website](#).

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