



Commercial Heat-Treatment



Depuration System

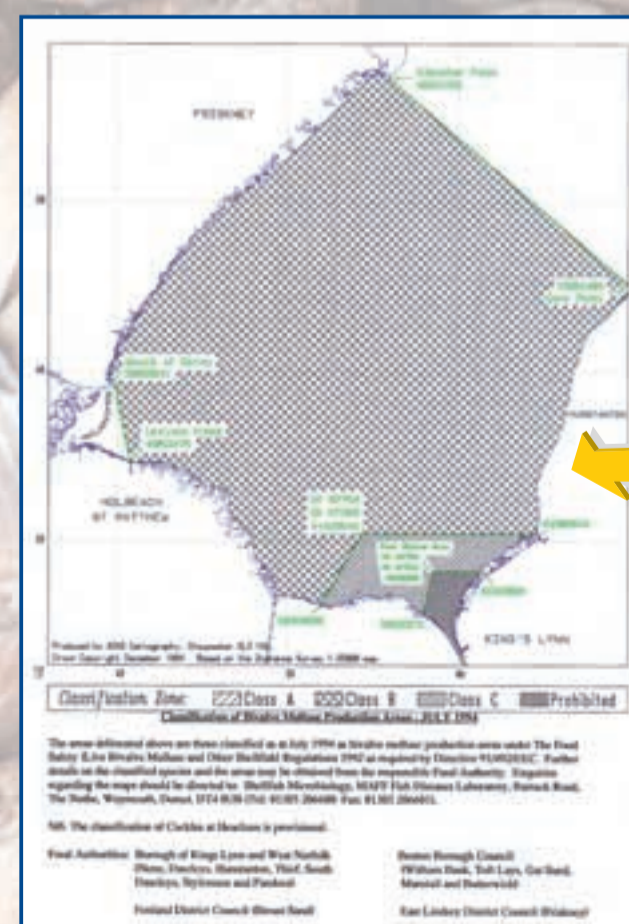
Shellfish Hygiene Directive
Classification of production areas
Standards for depuration and relaying
Hygiene standards for buildings
End-product standard
Epidemiology paper trail
Control of third country imports
Control and supervision by the 'competent' authority

Shellfish Harvesting Area Results

MAIN SITE	BED NAME	SPECIES	COL_DATE	E_COLI
The Wash - Kings Lynn				
Brest Sand				
		Cockles	10/01/94	1700
		Cockles	24/01/94	9100
		Cockles	15/03/94	500
		Cockles	28/03/94	310
		Cockles	23/05/94	750
		Cockles	13/06/94	110
		Cockles	22/08/94	40
		Mussels	10/01/94	5400
		Mussels	15/03/94	750
		Mussels	28/03/94	750
		Mussels	23/05/94	3500
		Mussels	13/06/94	110
		Mussels	22/08/94	310
Sylemans				
		Mussels	16/02/94	310
		Mussels	28/02/94	2400
		Mussels	24/05/94	2400
		Mussels	14/06/94	310
		Mussels	26/07/94	1300
		Mussels	09/08/94	500

Criteria for Depuration System

- The system must allow all shellfish to resume and maintain normal filter feeding activity
- The system must allow the depuration and separation of sewage contaminants
- The system must prevent contamination or recontamination



SHELLFISH HARVESTING AREA CLASSIFICATION LIST: 1994

HARVESTING AREA	BED NAME	SPECIES SAMPLED	CLASS
Holy Island	Rose Links	C. g.giger and mussels	A
Humber	Wonderland Yacht Club and Horseshoe Point	Mussels Cockles	C
The Wash - Boston	Witham Bank, Toft Lays, Gt Sand and Merrall, Friskney and Butterwick	Mussels Cockles	B
The Wash - Kings Lynn	Nene, Daseleys, Hunstanton, Thif, Sylemans and Pandora South Daseleys Heacham Brest Sand	Mussels Cockles and Mussels Cockles and Mussels	B C Provisional classification'
Brancaster	Brancaster Quay Brancaster Brancaster Thornham (Beach Creek) Thornham Harbour	Mussels Mussels C.g.giger C.g.giger Mussels	C B A A B
Blakeney	Simpson Morton Stiffkey	Mussels C.g.giger Cockles	B B B
Wells Harbour		Mussels	B Seasonal - October to April inclusive Provisional classification'
Blyth	Blythburgh Creek	C.g.giger	B
Aldo/Ore	Stoneyditch Creek	Mussels	B
Butley		C.g.giger and O. edulis	A
Walton Backwaters	Twizzle, Kirby Creek and Mill Lane	C.g.giger and O. edulis	B
Colne	Peevil Island, Colne Buoy, The Wreck Marker, Dyfret Spit and Brightlingsea Harbour Colne Point	C.g.giger and mussels Mussels	B C
West Meses	Tollisbury, Salcott, Little Ditch, Free Ground, Stroud Channel and The Nothe	O. edulis	B

Classification Categories

A <230 E.coli /100g
<300 faecal coliforms /100g
May go direct for human consumption

B <4,600 E.coli /100g (in 90% of samples)
<6,000 faecal coliforms /100g (in 90% of samples)
Must be depurated, heat-treated or relaid to meet class A

C <46,000 E.coli
<60,000 faecal coliforms /100g
Must be relaid for at least 2 months to meet class A or B, or be heat-treated

Prohibited
>46,000 E.coli
>60,000 faecal coliforms /100g
Cannot be harvested for placing on the market
NB Heat treatment must be by an approved process