

**2019 SHELLFISH HARVESTER EDUCATION
FOR THE ISSUANCE OF A NEW YORK STATE RESIDENT OR NON-RESIDENT DIGGER PERMIT**

Please answer all questions following each of the 9 numbered paragraphs below by marking 1 circle next to the appropriate letter. There will be 4 multiple choice questions following each paragraph; please choose only one answer. Please note that this information only applies to shellfish harvested from New York State waters.

1. Shellfish harvesters may only harvest shellfish from certified shellfish lands (in the “open status”) from sunrise to sunset. Different shellfish lands are considered certified year round, seasonally certified or conditionally certified. Seasonally certified shellfish lands are only in the “open status” during certain times of the year. Conditionally certified shellfish lands are considered in the “open status” when certain environmental conditions are met, for example – a rainfall event. Certain environmental conditions may cause temporary emergency shellfish closures; an extraordinary rainfall event (rainfall measuring greater than 3 inches) is one example of certain environmental condition. A copy of certified shellfish lands by township may be obtained at the East Setauket DEC office.

Question: Where and when may shellfish be harvested?

- a. From certified shellfish lands in the open status at 2:00 PM Eastern Time?
- b. From seasonally certified shellfish lands not in the open status?
- c. From certified shellfish lands in the open status at 3:00 AM Eastern Time?
- d. From normally certified shellfish lands not in the open status due to a 6 inch rainfall event?
2. To trace back shellfish to the correct shellfish harvest location (harvest area), a letter(s) and number(s) is/are assigned to each specific geographic location in New York waters. This information must be included on the shellfish harvester tag for each container of shellfish harvested prior to leaving the harvest area. The initials NY must also be included on the tag next to the harvest areas designation.

It is also important to include the date (including the year) and *time (including AM or PM) when the shellfish were harvested. In the event that a shellfish recall is necessary for the protection of consumers’ health, the harvest date and time is important information that may limit the extent of the recall. For example: It is Tuesday, May, 8, 2018 at 2:00 PM, DEC has just implemented a temporary shellfish closure. All shellfish harvested after 2:00 PM is subject to recall and/or embargo. That means that all of the shellfish that were harvested prior to 2:00 PM may be distributed to your shellfish buyer and is not subject to the recall or embargo.

***Time of Harvest** – is considered the time the first shellstock are removed from the water – this time of harvest must be included on your shellfish digger tag; the tag must be placed on the container before filling the container with your shellstock. **All shellfish tags must be completed prior to leaving the area where your shellfish were harvested.** A new time of harvest begins when the previous container has been filled and the next lot of shellstock has been removed from the water.

Question: Which tag on the following page is properly filled out with the correct harvest area and correct harvest date and time?

a.

HARVESTER TAG	
NAME:	_____
HARVESTER PERMIT #:	_____
HARVEST DATE: <u>5/4/18</u>	TIME: <u>1:00 PM</u>
HARVEST AREA: <u>LS-2, NY</u>	_____
TYPE OF SHELLFISH:	_____
QUANTITY OF SHELLFISH:	_____
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	

b.

HARVESTER TAG	
NAME:	_____
HARVESTER PERMIT #:	_____
HARVEST DATE: <u>5/4</u>	TIME: <u>1:00 PM</u>
HARVEST AREA: <u>LS-2</u>	_____
TYPE OF SHELLFISH:	_____
QUANTITY OF SHELLFISH:	_____
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	

c.

HARVESTER TAG	
NAME:	_____
HARVESTER PERMIT #:	_____
HARVEST DATE: <u>5/4/18</u>	TIME: <u>1:00</u>
HARVEST AREA: <u>LIS, NY</u>	_____
TYPE OF SHELLFISH:	_____
QUANTITY OF SHELLFISH:	_____
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	

d.

HARVESTER TAG	
NAME:	_____
HARVESTER PERMIT #:	_____
HARVEST DATE: <u>5/4/18</u>	TIME: <u>1:00 PM</u>
HARVEST AREA: <u>LONG ISLAND SOUND</u>	_____
TYPE OF SHELLFISH:	_____
QUANTITY OF SHELLFISH:	_____
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	

3. During the warmer months, May through September, certain naturally occurring bacteria called *Vibrio parahaemolyticus* (Vp) have the ability to multiply if methods of cooling shellfish are not applied in a timely manner. Since shellfish may be eaten raw, consumers may become ill from eating shellfish that have not been cooled in a timely manner; this is called temperature abuse.

Your 2019 shellfish digger application includes a supplemental application form that applies to certain areas where illness have recently occurred and for all oysters harvested from all New York waters. All shellfish must be shaded for the period May 1st through October 31st annually for all shellfish harvested from New York waters.

For the period **May 1st through September 30th**, all oysters and hard clams harvested on the north shore of Long Island west of Eatons Neck Point and for all oysters harvested from any New York waters must be cooled during harvest immediately following harvest as follows:

Time of Harvest – is considered the time the first shellstock are removed from the water – this time of harvest must be included on your shellfish digger tag; the tag must be placed on the container before filling the container with your shellstock. The shellstock must be **culled** immediately following each rake, tong, dive, etc. is removed from the water.

Immediately following culling of the shellstock, the shellstock must be placed under temperature control (ice, mechanical refrigeration or other cooling methods approved by the department).

The same time of harvest shall be used until the container is filled as intended.

The next Time of Harvest begins after the previous container of shellfish has been filled as intended; this time of harvest must be included on your shellfish digger tag and be placed on the next container before filling the container with your shellstock. Any new time of harvest begins when the first shellstock are removed from the water following filling the previous container.

***NOTE - For the period May 1st through September 30th oysters and hard clams harvested from the waters located on the north shore of Long Island west of Eatons Neck Point (NS1, NS2, NS3, LS-1 West) must be cooled to at least 60°F prior to distributing to your shellfish buyer(s) (the original shipper).**

Question: Where must your shellfish digger tag be placed prior to filling any container with shellfish?

- a. In your center console or on the dashboard of your vehicle.
 - b. On the container you intend to fill with shellfish.
 - c. In your equipment bag.
 - d. On the deck of your boat.
4. Your digger permit allows you to sell your shellfish to a Class A or B shellfish dealer (buyer) located in either Nassau or Suffolk County **ONLY**. The Class A or B shellfish dealer must also be authorized to receive shellfish directly from diggers. Each Class A or B shellfish dealer who is authorized to receive shellfish from diggers is issued a separate card with their permit card that states, "AUTHORIZATION TO RECEIVE SHELLSTOCK FROM HARVESTERS." If you don't know whether the shellfish dealer is

authorized to receive shellfish directly from diggers you may ask to see the card. You may also call the shellfish inspection unit for the information at 631-444-0494.

Question: Who can you sell your shellfish to if you only possess a shellfish digger permit?

- a. A Class A shellfish dealer located in Nassau County who has been authorized to receive shellfish from diggers.
 - b. A Class B shellfish dealer located in New York City.
 - c. A restaurant located in Suffolk County.
 - d. A retail seafood market located in Suffolk County.
5. Following any harvest of shellfish, it is important to protect shellfish from contamination. Contamination could come from birds, wild or domestic animals, stagnant water, bilge water, etc. Storage of shellfish in standing water (buckets of water) is also considered contamination especially during the warmer months of the year. The storage of shellfish in standing water (buckets of water) is also illegal. All containers used for the storage of shellfish must be self-draining. The best ways to prevent contamination of shellfish following any shellfish harvest is to keep shellstock covered and to not place it directly on the floor of the boat if harvesting from a boat. A closed cooler can accomplish both. A closed cooler should also prevent shellfish from freezing during the colder months.

Question: Which one of the following **is not** an acceptable way to prevent contamination of shellfish?

- a. Store the shellfish in a covered cooler.
 - b. Store the shellfish in a covered bucket of water.
 - c. Store the shellfish in a clean plastic container covered with a light colored material.
 - d. Store the shellfish on a clean plastic pallet and cover with a light colored non-absorbent material.
6. During transportation to your shellfish buyer, it is also important to protect shellfish from contamination and excessively hot and cold temperatures and direct sunlight. The temperature of the conveyance (vehicle, boat, little red wagon, etc.) used to transport your shellfish must not be higher than the outside air temperature at any time during transport. The best way to transport shellfish to your shellfish buyer is to keep it in a covered cooler containing ice.

Question: Which one of the following **is not** an acceptable way to transport shellfish?

- a. In a van with containers of shellfish stored in closed cooler(s) containing ice.
- b. In the back of an open pick-up truck stored in closed cooler(s) containing ice.
- c. In mesh containers placed on the floor in the back of an open pick-up truck during a hot sunny day.
- d. In a boat stored in closed cooler(s) containing ice.

7. All shellfish diggers are required to keep a daily dated shellfish digger log with them and must show it to the Department or Enforcement Officer upon request. The information recorded in the daily diggers log must be kept up-to-date and include the following information:

- 📌 Your name and state digger permit to identify that it's your digger log.
- 📌 The harvest location(s) from where the shellfish were harvested.
- 📌 The harvest date.
- 📌 The time(s) of harvest.
- 📌 The type(s) and quantity(s) of all shellstock.
- 📌 The name(s) of all purchasers of the shellstock.

Question: Which one of the following **is not** required by DEC to be included in your digger log?

- a. The harvest location(s) for each container harvested each day.
 - b. The harvest date and time(s) harvested.
 - c. The type(s) and quantity(s) of all shellfish harvested.
 - d. Your town shellfish digger permit number if one was issued.
8. There are different types of shellfish in New York waters; they include oysters, mussels, scallops and different types of clams.

Question: What shellfish is pictured below (2 pictures, same shellfish)?



- a. A soft clam(s) (*Mya arenaria*).
- b. A hard clam(s) (*Mercenaria mercenaria*).
- c. A razor clam(s) (*Ensis directus*).
- d. A bay scallop(s) (*Argopecten irradians*).

9. An approved Marine Sanitary Device (MSD), portable toilet or other sewage disposal receptacle is required on all shellfish harvest vessels to contain human sewage. It shall only be used for the purpose intended; it shall be secured while on board in a location to prevent contamination of shellstock from spillage or leakage; it shall be emptied only into a sewage disposal system; it shall be cleaned before being returned to the harvest vessel and must not be cleaned in equipment used for washing or processing food (shellstock is food).

If a bucket is used as an MSD, it shall be constructed of an impervious, cleanable material, have a tight fitting lid, and be indelibly labeled "Human Waste" in contrasting letters at least 3 inches in height.

Question: Which one of the following **would not** be an example of an approved MSD?

a.

b.

c.

d.



Copy all of your answers on to the answer sheet. Keep the question sheets and return only the answer sheet.

SUBMIT THIS ANSWER SHEET ONLY

Copy the answers from the question sheets to this answer sheet.

1. a. b. c. d.

2. a. b. c. d.

3. a. b. c. d.

4. a. b. c. d.

5. a. b. c. d.

6. a. b. c. d.

7. a. b. c. d.

8. a. b. c. d.

9. a. b. c. d.

Name Shellfish Digger Permit Issued to: _____

Shellfish Digger Permit Number: _____ Date _____

Your Signature _____

If applicable:

Your Name (please print) _____ Your Title _____