Appendix III
Procedures for Molluscs Exceeding CFIA Bacteriological Guidelines

Domestically processed shellfish or raw products derived therefrom, whether fresh or frozen, are considered bacteriologically acceptable for direct market when they are:

i) harvested from an approved or a conditionally approved area in the open status, and;

ii) meet the CFIA’s bacteriological Guidelines for Fish and Fish Products.

These procedures apply to molluscan shellfish processed at federally registered establishments in Canada or sampled from approved or conditionally approved shellfish areas and will be followed by the federal CSSP partners where appropriate.

1. If a shellfish sample collected at a CFIA registered shellfish processing establishment fails to meet a bacteriological guideline and, upon verification, the Quality Management Program is deemed to be in control, the following actions will be taken by CFIA:

i) Collect five (5) sample units at the implicated harvest area as soon as possible.

ii) Contact the leasing authority (if applicable) to inform them of the situation, actions taken and potential outcomes.

2. Should results of sample units collected from the implicated shellfish area meet the CFIA’s bacteriological guidelines, no shellfish area action is taken.

3. If results of the shellfish area sampling (e.g., *E. coli* or *salmonella*) do not meet the CFIA bacteriological guidelines, the CFIA will make a recommendation to DFO to place the implicated harvest area in the closed status. The size of the closure will be determined on a case by case basis.

   i) The CFIA will contact EC and inform them of the unacceptable results. EC will review the status of the area and may conduct a shoreline sanitary survey and/or collect additional water quality samples based on the results of the review.

   ii) The area may be re-sampled by CFIA five (5) sample units after a minimum of seven (7) days. If the results are acceptable, CFIA, in consultation with Environment Canada, will recommend to DFO to place the harvest area in the open status. This additional sampling is at the discretion of CFIA (i.e., if the area was placed in the closed status, it may be kept as such and EC requested to re-evaluate the area as survey schedules permit). If the results are unacceptable the area will remain in the closed status.

---

1 If mutually agreed, harvest site samples may be collected by another federal or provincial department or individual. Sample units are to be taken from separate, randomly selected sites in the implicated area.
High shellfish count at processing plant and QMP in control
E. coli more than 1 > 230 MPN/100g or any > 330 MPN/100g
or Salmonella detected

Harvest Area Shellstock Sampling - 5 sample units
Contact Leasing Authority if applicable

If any E. coli result exceeds 330 MPN or 2 or more exceed 230
MPN or if Salmonella is detected, the area must be closed

Acceptable sample result
No harvest area action

CFIA recommends to DFO to close the area
Re-sample after minimum 7
days (1x5 sample units)

Acceptable
Area Re-opens

Unacceptable
Area Remains Closed

Advise EC who will review status and may do
shoreline sanitary survey and/or water sampling

Acceptable
Recommend continued closure

Unacceptable
Possible Re-evaluation
Review Water Quality Sanitation and Classification

1. Sample units are to be taken from separate, randomly selected sites in the implicated area.
2. If EC recommends closure, additional harvest area shellstock samples need not be taken.
3. The CFIA does not need to re-sample the area indefinitely. The area may be kept closed and EC requested to re-evaluate
   the area as survey schedules permit.

App III - 2