



## South Australian addendum to the Oysters Tasmania *Vibrio parahaemolyticus* Best Practice Guide

When using the Oysters Tasmania Vibrio Guide, the following is **NOT** relevant within South Australia:

- 🍽️ At this stage there is no vibrio control plan implemented by the SA Government
- 🍽️ The checklist on page 21 and the harvest record on page 24 are not relevant for South Australia



*The South Australian Oyster Growers Association would like to acknowledge Oysters Tasmania for their cooperation in allowing the distribution of the Tasmanian Vibrio Guide to growers within SA.*

*Version 1 2021*



When using the Oysters Tasmania Vibrio Guide, the following **MUST** also be considered:

- 🍽️ After land-based oyster handling activities, it is recommended oysters be returned to the growing area, placed on racks or hung on lines, not returned to the sea floor, for at least two tidal cycles before being harvested for human consumption.
- 🍽️ When water temperature is greater than 19°C at the depth where oysters are harvested, the time from harvest to cool chain should not be greater than 7 hours.
- 🍽️ If packing oysters into foam or cardboard boxes, they must be pre-chilled below 10°C before packaging for sale because the packaging will inhibit chilling after packing.
- 🍽️ Oyster growers need to take responsibility. The cool chain and end users should be advised how to store oysters correctly for safe consumption.
- 🍽️ Stacking and wrapping methods to allow for optimum air flow.

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Whilst the following aims are not compulsory, they are recommended ideal practices.

- 🍽️ From 1<sup>st</sup> November to 30<sup>th</sup> April, the time from harvest to cool chain should not exceed 12 hours.
- 🍽️ When ambient air temperature is greater than 30°C at time of harvest, the time from harvest to cool chain should not exceed 7 hours.

**The above timeframes commence as soon as the first basket is out of the water, regardless if this is due to the receding tide or harvesting.**

- 🍽️ Oysters harvested the day prior to pack out should be maintained below 10°C. Place oysters into a cool room the day they are harvested whether packed or not.
- 🍽️ If oysters are being sold directly to consumers or to local businesses from your farm, you should ensure the oysters have been refrigerated and less than 10°C when sold.
- 🍽️ Oysters should be placed in cool rooms once packed. Refrigerated transportation systems cannot chill product to the required temperature.



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## EXAMPLES OF IDEAL STACKING AND PACKING METHODS



Stacking 4 bags around a pallet creates a chimney in the centre which allows the heat to escape.

Alternating the direction of stacking locks the bags in, stabilising the pallet.



Twisting the pallet wrap when going from corner to corner allows for better air flow, assisting in cooling.

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