

was greater than two hours, anti-fouling, etc.), date oysters were taken out of resubmergence and any other information as determined and approved by the Department.

(t) “Shellstock” means live molluscan shellfish in the shell.

(u) “Subtidal” means the area of the marine shoreline that is below mean low tide and is covered with seawater at all stages of the tide.

(v) “Temperature control” means the use of adequate icing methods or mechanical refrigeration which is capable of lowering the internal temperature of oysters to 50°F then maintaining the internal temperature of the oysters at 45°F or below, and of achieving the time-temperature requirements of this Rule.

(w) “Time of final harvest” means the time when the last oyster or clam harvested in a lot is removed from the water.

(w) “Time of initial harvest” means the time when the first oyster or clam harvested in a lot is removed from the water.

(x) “Time of final icing” means the time when the last oyster in a lot is adequately iced.

(y) “Time of initial icing” means the time when the first oyster in a lot is adequately iced.

(z) “*Vibrio* control months” means the months with heightened risk for *Vibrio* presence due to elevated air and water temperatures