

that require closures to harvest or more restrictive harvest controls, as determined by the Department.

**(3) Georgia *Vibrio* Control Plan.**

(a) The Department shall produce an annual Georgia *Vibrio* Control Plan. The plan shall prescribe the controls and requirements for eligible master harvesters to petition the Department for the harvest of maricultured oysters from subtidal harvest areas using additional harvest controls during otherwise closed seasons corresponding to *Vibrio* control months, as determined by the Department.

(b) Months that require additional temperature controls will be specified in the most recent version of the Georgia *Vibrio* Control Plan. Specifically for this plan, shellstock shall refer to Eastern Oysters (*Crassostrea virginica*) and Hard Clams (*Mercenaria* spp.), unless otherwise specified by the Department.

**(4) Shellstock Temperature Controls.**

(a) Harvest When Additional Temperature Controls are Not Required. Shellstock harvested during the months that do not require additional temperature controls shall be placed under mechanical refrigeration by the certified dealer within ten (10) hours from the start of harvest.

(b) Harvest When Additional Temperature Controls are Required, But Harvest is Outside of *Vibrio* Control Months. All maricultured oysters harvested during the 30 days prior to and the 30 days following the *Vibrio* control months shall be limited to five (5) hours from harvest to mechanical refrigeration.