

(2.) Upon removal from the water, immediate placement of loose oysters into an approved icing container completely surrounded by ice; or

(3.) Upon removal from the water, immediate placement of oysters into an ice and water mixture (e.g., ice slurry) at or below 45 degrees Fahrenheit and fully submerged until the temperature of the oysters is at or below 55 degrees Fahrenheit. After the oysters have been submerged and are below 55 degrees Fahrenheit, oysters must be stored in an approved icing container as prescribed in either method 1. or 2. above. The water used for the slurry must be from a potable source or from the approved growing area.

**(5) Tagging Requirements for All Shellstock.** All containers of commercially harvested shellstock must be tagged with a harvester tag or, if a bulk tag is used, an individual lot of shellfish, and meeting the specifications for harvester tags as prescribed in the NSSP Model Ordinance and as required by the Department and Georgia Department of Agriculture.

**(6) Shading Requirements for All Shellstock.** All harvested shellstock must be adequately shaded at all times using effective coverings that shade the shellstock from direct sunlight and other contaminates, such as bird waste, onboard the vessel as well as during transport in any vessel, vehicle or conveyance from the harvest area to the original dealer. A gap must be maintained between the top of the shellstock and shade cover to allow for sufficient air flow.

**(7) Confirmed Illness Response.** In the event that a confirmed *Vibrio vulnificus* or *Vibrio parahaemolyticus* illness outbreak, as defined in the NSSP Model Ordinance, occurs due to the