

(d) Resubmergence plans shall clearly identify and segregate all oysters greater than two (2) inches in the harvest area that have been put into resubmergence due to excessive time/temperature exposure. Oysters are required to remain in resubmergence for 14 consecutive days prior to harvest and must be clearly identified in a Resubmergence Closed Season Logbook.

(e) Master harvesters and their harvesters must maintain and complete a Resubmergence Closed Season Logbook for their designated harvest area. Logbooks must be maintained for a minimum of 90 days and made immediately available to the Department or a law enforcement officer upon request.

(f) Master harvesters and their harvesters shall complete a harvest tag and closed season harvest record for each lot of shellstock from the time of initial harvest through final harvest prior to leaving the harvest area. Closed season harvest records must be maintained for a minimum of 90 days and made immediately available to the department or a law enforcement officer upon request.

(g) Master Harvesters and their harvesters will be required to use only the shellstock temperature controls described above and must ensure continuous cooling is maintained during delivery and upon receipt of the oysters by the certified dealer.

**(9) Minimum Eligibility Requirements for Harvest During *Vibrio* Control Months.** A master harvester meeting the following minimum requirements may petition the Department for permission to harvest maricultured oysters from subtidal harvest areas during *Vibrio* control months: