

(c) Harvest When Additional Temperature Controls are Required and Harvest is During the *Vibrio* Control Months.

(1.) Master harvesters and their harvesters may harvest oysters during the closed season/*Vibrio* control months without the use of an approved icing method, in accordance with their approved Closed Season Shellfish Operations Plan, provided that the oysters are delivered and placed into mechanical refrigeration at their certified dealer's facility before 10:00 AM on the same day. Upon receipt, the certified dealer is required to cool the oysters under mechanical refrigeration to an internal shell/meat temperature of 50°F or less within two (2) hours; or

(2.) Master harvesters and their harvesters may harvest oysters during the closed season/*Vibrio* control months provided adequate ice is used upon harvest and the oysters are placed into mechanical refrigeration at a certified dealer's facility within four (4) hours from the start of harvest. Upon receipt, the certified dealer is required to cool the oysters under mechanical refrigeration to an internal shell/meat temperature of 50°F or less within two (2) hours.

(d) Approved icing methods for all harvested oysters are:

(1.) Upon removal from the water, immediate placement of oysters into mesh bags by a harvester and placement of mesh bags between layers of wet ice into an approved icing container completely surrounded by ice; or

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