

08 July 2019

Reference: Update 12/ 18-19

To all interested parties:

Updated Classifications of the Bivalve Mollusc Production Areas in England & Wales for 2018-19

The Food Standards Agency wishes to notify you of the following update to the classifications of bivalve mollusc production areas. These amendments have been made under Regulation (EC) 854/2004 and take immediate effect.

Seasonal Classification to be updated

Lyme Bay – Site 1 (*Mytilus* spp.) B090M

Following a result of 780 *E. coli*/100g flesh on 13 May 2019, during the class A season (currently 1 February to 30 September, with January as the buffer period) a possible downgrade was issued.

Whilst class A compliance over the current class A season is above 80% (currently 96% with 25 samples), this result is above 700 *E. coli*/100g (the upper threshold). Therefore, this site is no longer compliant for the current season.

The Class A season has been shortened to 1 July to 30 September (the buffer period as 1 - 30 June). Since sampling began in March 2015, results are 93.8% compliant with 230 over this reduced class A season and transitional period (a result of 490 *E. coli*/100g was recorded in June 2016). The revised EU guidance requirement for seasonal classifications advises a dataset of 24 sample points within the season. It is recognised that this shortened season currently has 16 samples and does not meet EU requirements. Therefore, we request that where possible additional samples should be taken to meet this requirement.

Downgrade

North Kent Coast - Hampton Pier (*C. gigas*, *O. edulis* and *Mytilus* spp.) B17CB

This site is currently class B note 4. Following a result of 7,900 *E. coli*/100g on 19 June 2019 a possible downgrade was issued. Investigations into this high result did not reveal any grounds for it to be waived.

In the last year there has been one further result above the class B threshold (11,000 *E. coli*/100g recorded on 6 February 2019). Investigations did not reveal any grounds for waiving this result.

Current compliance with 4,600 *E. coli*/100g is 83.3% over one year (12 samples), 82.9% over three years (35 samples) and 88.1% over five-years (59 samples). There has also been a prohibited result of 160,000 recorded on 17 April 2018.

The data from this site does show a seasonal trend in results, which is more marked in the last three-year's data. A class B season is proposed of 1 September to 31 January (with 1 - 31 August as the buffer period). Results are 100% compliant with 4,600 *E. coli*/100g over this period, with 30 results in the last five years.

DESIGNATED BIVALVE MOLLUSC PRODUCTION AREAS IN ENGLAND AND WALES

Seasonal Classifications to be Updated

| Production Area | Bed Name | Species | Class | Comment | Food Authority |
|------------------|--------------|--|------------|---|----------------|
| North Kent Coast | Hampton Pier | <i>C. gigas</i> , <i>O. edulis</i> & <i>Mytilus</i> spp. | Seasonal B | Buffer period 1 st August - 31 st August Class B season 1 st September – 31 st January (reverting to class C at all other times) | Canterbury CC |
| Lyme Bay | Site 1 | <i>Mytilus</i> spp. | Seasonal A | Buffer period 1 st June - 30 th June Class A season 1 st July 30 th September (reverting to class B at all other times) | Torbay BC |

The classification list will be updated on the FSA website:

<https://www.food.gov.uk/business-guidance/shellfish-classification>

If you require further information or wish to discuss these amendments further, please contact the Shellfish Delivery Team on the details below.

Yours sincerely

Shellfish Delivery Team

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