

18 February 2020

(re-issued on 19 February 2020 to include additional information) Reference: Update 7/ 19-20

To all interested parties:

### **Updated Classifications of the Bivalve Mollusc Production Areas in England & Wales for 2019-20**

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) 2019/627 of 15 March 2019 and take immediate effect.

## **Downgrades**

### **Yealm – Thorn (*C. gigas*) B031J**

A possible downgrade notice was issued for this site following a result of 54,000 *E. coli*/100g on 1 October 2019. This site is currently class B-LT (long term). Further concerns were raised for this site as compliance with 4,600 *E. coli*/100g is 63.6% over one-year (11 samples), 80.0% over three-years (35 samples) and 88.1% over five-years (59 samples).

Investigations into the high result recorded in October did not reveal any grounds for it to be waived. No exceptional rainfall or significant pollution incidents were reported in the lead up to sampling. The Environment Agency (EA) did identify an issue with a private discharge at Thorn House and an investigation followed. This investigation has now been concluded and the owner has installed a treatment plant. According to the protocol, there was not sufficient evidence to waive the high result as the timing of the discharge from Thorn House could not be clearly linked to the timing of the high result.

As there has been a prohibited level result, this site no longer meets criteria for long term B classification. In addition, the site no longer complies with class B criteria as both the one-and three-year compliances have fallen below 85%. This site meets the criteria to be downgraded to class C.

A seasonal assessment however, reveals a seasonal trend is evident at this site. The compliance data supports a class B classification to be put in place between 1<sup>st</sup> December and the 31<sup>st</sup> May (and November as the buffer period). Results are 94.3% compliant with 4,600 *E. coli*/100g during this season and buffer period over the last five years data (35 results). This site is designated a seasonal B/C classification with effect from the date of this letter.

### **Yealm – Fox Cove (*C. gigas*) B031E**

A possible downgrade was issued for this site following a result of 7,900 *E. coli*/100g recorded on 1 October 2019. This site is currently class B. Additionally, the previous monthly sample had returned a result of 13,000 *E. coli*/100g. At present, compliance with 4,600 *E. coli*/100g is 81.8% over one-year (11 samples), 82.9% over three-years (35 samples) and 86.7% over five-years (60 samples).

Investigations into the high results did not reveal any grounds for them to be waived. See above for more detailed information on water quality in the Yealm and the discharge at Thorn House.

In accordance with the protocol, this site meets with the criteria for in-year downgrade.

A seasonal assessment however, reveals a seasonal trend is evident at this site. The compliance data supports a class B season between 1<sup>st</sup> February and the 31<sup>st</sup> July (with January as the buffer period). Results are 94.1% compliant with 4,600 *E. coli*/100g during this season and buffer period over the last five

years data (34 results). This site is designated a seasonal B/C classification with effect from the date of this letter.

**Porlock – Oyster Perch (*C. gigas*) B094F**

Two action state results have been recorded at this class A site (1,300 *E. coli*/100g on 30 October 19 and 1,700 *E. coli*/100g on 13 January 20). Local extended investigations, including data received from the Environment Agency and Wessex Water, did not reveal sufficient evidence to waive the results.

Current compliance figures with 230 *E. coli* per 100g are 70% (10 samples) over one-year (a result of 330 *E. coli* per 100g was also recorded on 2 September 2019) and 91.4% (35 samples) over three-years. As per the protocol, this site meets the criteria to be downgraded to class B.

The data shows a seasonal trend for a Class A season between 1<sup>st</sup> March and 31<sup>st</sup> August (with February as the buffer period). Results are 100% compliant with 230 *E. coli* per 100g during this season and buffer period since sampling began in late 2016. This site is designated a seasonal A/B classification with effect from the date of this letter.

**Update to classification List**

**Morecambe Bay – Roosebeck B48AX**

Corrections are needed to the zone names on the classification list in this production area. The Foulney Twist mussel bed no longer exists so has been removed (the Foulney mussel bed in the Morecambe Bay – Barrow production area replaced this). Additionally, the oyster bed referred to as 'Bed 1' should now be called 'Roosebeck' and so the list has been updated accordingly.

**DESIGNATED BIVALVE MOLLUSC PRODUCTION AREAS IN ENGLAND AND WALES**

**Downgrades**

<b>Production Area</b>	<b>Bed Name</b>	<b>Species</b>	<b>Class</b>	<b>Comment</b>	<b>Competent Authority</b>
Yealm	Thorn	<i>C. gigas</i>	Seasonal B/C	Class B season 1 December – 31 May (reverting to class C at all other times)	Plymouth PHA
Yealm	Fox Cove	<i>C. gigas</i>	Seasonal B/C	Class B season 1 February – 31 July (reverting to class C at all other times)	Plymouth PHA
Porlock	Oyster Perch	<i>C. gigas</i>	Seasonal A/B	Class A season 1 March - 31 August (reverting to class B at all other times)	Somerset West & Taunton Council

## Update to classification list

Production Area	Bed Name	Species	Class	Comment	Food Authority
Morecambe Bay – Roosebeck	Roosebeck	<i>C. gigas</i>	B-LT		Barrow Borough Council

The classification list will be updated on the FSA website in due course:

<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

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