

29 July 2020

Reference: Update 12/ 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.

#### **Upgrade**

##### **St Austell Bay – Ropehaven Outer (*Mytilus* spp. and *Ensis* spp.) B70AE**

This site (current B-LT) now complies with class A criteria. There have been no results >700 *E. coli*/100g in the three-year data set. One-year compliance with 230 *E. coli*/100g is 83.3% (12 samples) and the three-year compliance is 91.7% (36 samples). Therefore, **this area is upgraded to class A.**

#### **Preliminary classification**

##### **Swale – Swale Outer (*C. edule*) B17CG**

An application has been received for classification of a small area of cockles just to the west of the current Pollard zone (North Kent Coast). The new area falls within the Swale production area. Given the proximity of the new area to a current class B bed of the same species, Swale Outer meets the requirements for an immediate preliminary classification at a precautionary level. The production zone is also currently classified for the harvesting of other species. **Swale Outer is given a preliminary C classification** based on the monitoring at B17CG Pollard (*C. edule*). Ongoing monitoring will commence towards an annual classification.

## DESIGNATED BIVALVE MOLLUSC PRODUCTION AREAS IN ENGLAND AND WALES

### Upgrade

Production Area	Bed Name	Species	Class	Comment	Food Authority
St Austell Bay	Ropehaven Outer	<i>Mytilus</i> spp. and <i>Ensis</i> spp	A		Cornwall PHA

### Preliminary classification

Production Area	Bed Name	Species	Class	Comment	Food Authority
Swale	Swale Outer	<i>C. edule</i>	C	Preliminary	Mid Kent CC

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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