

30 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.

New classification

Morecambe Bay - East – Keer Channel - South (*C. edule*) B047R

Monitoring commenced in November 2019 following an application to classify cockles within the Morecambe Bay – East production area. Ten samples have now been collected and analysed, with all results below 4,600 *E. coli*/100g.

Keer Channel is given a class B. A note 1 has been added to the classification list to indicate classification is provisional as the sampling does not yet cover a full year.

Adjustment to seasonal classification

Yealm – Fox Cove (*C. gigas*) B031E

This zone was recently given a seasonal classification, with a class B season from 1 December to 31 July. A review of seasonal classifications determined that the B season for this area could be extended based on compliance with the class B criteria.

A seasonal B classification of 1 November to 31 August (with 1 to 31 October as the buffer period) has been agreed for this area. Results are 93.3% compliant (30 results) with 4,600 *E. coli*/100g over this season and buffer period in the last three years. There were results of 4,900 *E. coli*/100g on 9 August 2017 and 7,900 *E. coli*/100g on 1 October 2019.

Downgrade

West Mersea – Ray Creek (*C. gigas* & *O. edulis*) B013Y

An action state result was recorded at this class A site on the 15 June 2020 (1,400 *E. coli*/100g). The area had been upgraded to class A in January 2020.

As this result is above 700 *E. coli* per 100g and investigations did not reveal any evidence to waive the result, the site meets the criteria for downgrade. Current compliance figures with 230 *E. coli* per 100g are 72.7% (11 samples) over one-year and 82.4% (34 samples) over three-years.

Current compliance with the class B threshold (4,600 *E. coli* per 100g) are 100% over the last year (11 samples), 100% over the last three years (34 samples) and 100% in the last five-years (55 samples). In view of compliance data, **this site is downgraded to B-LT** as it meets with long term B criteria.

DESIGNATED BIVALVE MOLLUSC PRODUCTION AREAS IN ENGLAND AND WALES

New classification

Production Area	Bed Name	Species	Class	Comment	Food Authority
Morecambe Bay - East	Keer Channel	<i>C. edule</i>	B	1	Lancaster CC

Adjustment to seasonal classification

Production Area	Bed Name	Species	Class	Comment	Food Authority
Yealm	Fox Cove	<i>C. gigas</i>	Seasonal B/C	Class B Season 1 November to 31 August (reverting to class C at all other times)	Plymouth PHA

Downgrade

Production Area	Bed Name	Species	Class	Comment	Food Authority
West Mersea	Ray Creek	<i>C. gigas</i> <i>O. edulis</i>	B - LT		Colchester BC

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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