



Shellfish Harvest Areas: Information and Regulation

Division Offices

Tallahassee (main) - (850) 617-7600
Panama City - (850) 236-2200
Apalachicola Bay - (850) 653-8317
Cedar Key - (352) 543-5181
Port Charlotte - (941) 613-0954
Melbourne - (321) 984-4890
Bartow - (863) 578-1871

Maps and Status

Maps and the open/closed status of all **Shellfish Harvest Areas (SHA)** can be found on the Division's webpage at: www.FDACS.gov/Agriculture-Industry/Aquaculture/Shellfish/Shellfish-Harvesting-Area-Classification/Shellfish-Harvesting-Area-Maps

We also strongly recommend that you join the Division's **SHA notification listserv**. By joining, you will automatically be notified of changes in SHA status (open/closed). To be added, contact Jill Fleiger at: Jillian.Fleiger@FDACS.gov.

Area Classifications

Approved - Normally open to harvest. Closed for atypical events such as hurricanes, sewage spills or harmful algae blooms. Blue areas on SHA maps.

Conditionally Approved - Periodically closed due to rainfall or river flow events. Green areas on SHA maps.

Restricted, prohibited and unclassified - Harvest never permitted. Orange, red or unmarked areas on SHA maps.

Shellfish Tags

- Must be affixed while on the water at the start of each harvest.
- Must include: Who, what, where, when and how.
- **White tags** used when product meets time and temperature refrigeration requirements. These may be sold for half shell markets (*raw consumption*).
- White tags may not be retagged as green if time/temperature requirements are not met.
- **Greens tags** used when product **doesn't** meet time and temperature requirements and **may NOT** be sold for raw consumption.
- **Bulk tags** indicate that an entire lot was harvested on the same day from the same area and **may only be used by certified aquaculturists and shellfish processors**.

HARVESTER TAG
Traditional Harvest / Rapid Cool / Complete On-Board

HARVESTER SPL # or AQ # _____

DATE OF HARVEST _____ TIME OF HARVEST _____

Time of Refrigeration _____ Temperature _____

Time of Refrigeration _____ Temperature #1 _____

Legal Harvest Area Name or # _____

Specific Harvest Location Name or # _____

Type of Shellfish _____ Quantity of Shellfish _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

HARVESTER TAG
FOR SHUCKING ONLY BY A CERTIFIED DEALER OR FOR POST HARVEST PROCESSING ONLY

HARVESTER SPL # or AQ # _____

DATE OF HARVEST _____ TIME OF HARVEST _____

Time of Refrigeration, if applicable _____

Legal Harvest Area Name or # _____

Specific Harvest Location Name or # _____

Type of Shellfish _____ Quantity of Shellfish _____

Cooling option (circle one): Traditional Rapid Cool On-Board Cool

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

Refrigeration Requirements for Shellfish at a Certified Dealer

(Shellfish must be delivered the same day as harvest.)

Oysters

(Times listed in the table are when oysters must be placed in a cooler at a certified shellfish processing facility)

Clams

Month	Traditional Cooling ¹	Rapid Cooling ²	On-board Cooling with Ice Slurry ³	Restricted Use Only ⁴ (Green Tag)	Delivery to processor (same day of harvest)
November	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
December	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
January	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
February	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
March	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
April	11:00 a.m.	1:00 p.m.	3:00 p.m.	4:00 p.m.	12 Hours
May	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	12 Hours
June	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
July	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
August	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
September	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
October	11:00 a.m.	1:00 p.m.	3:00 p.m.	4:00 p.m.	12 Hours

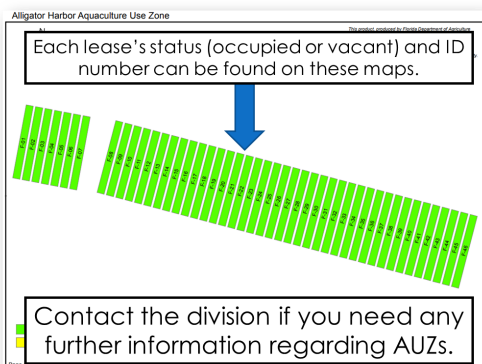
Refer to FWC regulations for current bag limits and resource protection seasonal closures.

[Table from FDACS-P-00278](#)



Regulatory Differences Between Wild and Aquacultured Shellfish

Lease information and maps are located on the Division's webpage at: www.FDACS.gov/Agriculture-Industry/Aquaculture/Shellfish

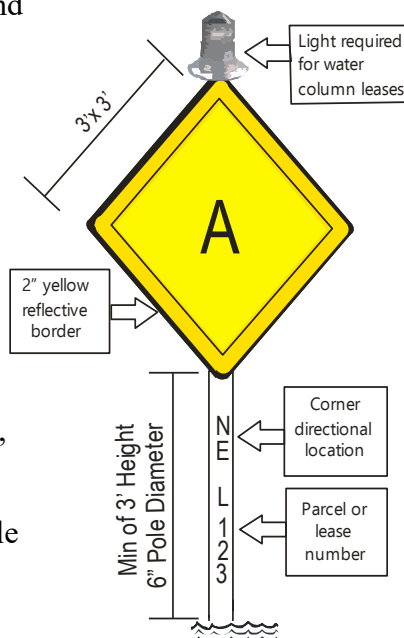


	Wild	Aquacultured
Regulations	5L-1, F.A.C.	5L-1, F.A.C. and Best Management Practices, 5L-3, F.A.C.
Vessel	Must meet Rule 5L-1, F.A.C.	Must meet Rule 5L-1, F.A.C.
Harvest Time	Vibrio Management Plan	Vibrio Management Plan
Harvest Time	Directly to certified dealer	Directly to certified dealer
Harvest Season	FWC open/closed seasons	All year
Harvest Size	Oysters > 3 inch; Clams > 1 inch	All sizes
Replant or Resubmergence	Not applicable	- 14 days if exposed >4 hours during Vibrio Control Months - Segregate from other shellfish - Maintain replant records.

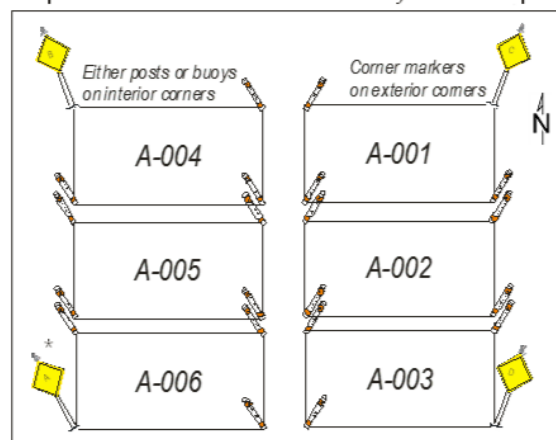
Aquaculture use zones (AUZs) are high-density lease areas containing numerous parcels that are typically 2 acres in size. AUZs are often laid out in a **grid design** and follow uniform marking guidelines, which includes **exterior AUZ boundary markers (corner marker)** and **individual lease parcel markers (posts or buoys)**. Each marker designates a **directional corner of the lease and the lease or parcel number**, which is used to identify the lease authorized to utilize a given parcel.

- **Bottom leases** are only permitted to utilize the bottom 6 inches of the water column and are most commonly utilized by clam farmers.
- **Water column leases** are permitted to utilize the entire water column and are primarily utilized by oyster farmers.
- **Each leaseholder must have documentation (AQ card or certificate) available at all times when present on a lease or transporting product.** Documentation must match the information on your lease markers.
- Aquaculturists are permitted to 'work' their lease, sunrise to sunset, even when SHAs are closed to harvest. However, aquaculturists cannot harvest product for sale while an area is closed.

Example Corner Marker

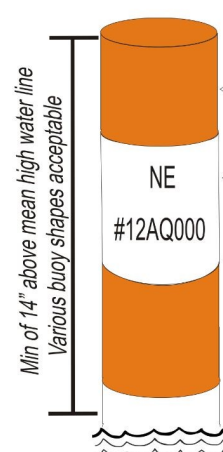


Aquaculture Use Zone marker layout example

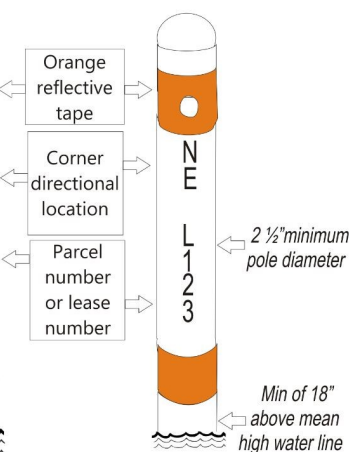


* "A" corner marker starts at southernmost corner.

Parcel Buoy



Parcel Post



Either buoys or posts must be used consistently on lease site.

