

## SCALLOPS

### Notice to Trade on the Harvesting of Scallops.

#### Reference:

- A. Code of Practice for the Irish Shellfish Monitoring Programme (Biotoxins) available at: [Biotoxin COP](#)
- B. Regulation (EC) 853/2004 annex III section VII specific regulation applying to all food business operators handling shellfish.

*Pecten maximus* (King Scallops) and *Aequipecten opercularis* (Queen Scallops) are a Bivalve Mollusc (LBM) species which are harvested/fished by Irish Fishermen primarily from offshore wild fisheries and by the inshore fleet from a number of classified production areas.

Specific EU regulations apply to Live Bivalve Molluscs including scallops to ensure compliance with Food Safety standards. All commercially harvested scallops must comply with these regulations in order that they can be placed on the market for human consumption.

#### Documentation for all scallop landings

All batches of harvested or fished scallops must be accompanied by a completed Shellfish Registration Document which records date of harvesting, quantities harvested, location of harvesting, biotoxin status, name of fishing vessel, EU logsheet etc. Shellfish Registration Documents are available from any SFPA office.

Protocols for the testing and recording of scallops harvested within classified shellfish production areas (See section A)

Protocols for the testing and recording of scallops harvested from off-shore sites (see section B)

## Section A

### Inshore Scallops Harvested within Classified Shellfish Production Areas.

Scallops can only be placed on the market for retail sale via an approved dispatch centre, and only when harvested from Classified Shellfish Production Areas on an 'open' biotoxin status for scallops.

Unless a production area has been specifically classified for Scallops, all Scallops harvested within classified production areas are classified as B unless harvested within classified production areas where all other mollusc shellfish are classified of being class A then such scallops may be classified as A.

The current list of Classified Shellfish Production areas in Ireland including maps identifying the boundaries of these areas is available on the SFPA's website at: [Classified Shellfish Production Areas](#)

#### **Documentary Requirements:**

Scallops harvested from classified production areas must be accompanied by a completed Shellfish Registration Document recording the classification of the production area harvested, harvest location code, biotoxin status of the production area, date of harvesting, quantities harvested, name of the fishing vessel and EU logsheet number

#### **Biotoxin Testing of Scallops from Classified Shellfish Production Areas:**

The harvesting or fishing of Scallops can only take place from Classified Production Areas that are:

- A. On an 'Open' Biotoxin status for scallops when they can be marketed live and whole in the shell or
- B. On a 'Restricted' Biotoxin status when only shucked product of those parts of the scallop which have tested below regulatory limits for Marine Biotoxins can be placed on the market.

No harvesting of scallops is allowed from a classified production area that is on a 'Closed' Biotoxin status for scallops.

In order to obtain either an 'Open' or 'Restricted' Biotoxin status for scallops from Classified Production Areas, two samples taken more than 48hrs and less than 12 days apart are required to be sent via An Post postal service directly to the Biotoxins unit, Marine Institute. There after, one sample per sample frequency per classified production area is required to maintain the scallop Biotoxin status of a production area.

#### **Sample Frequency:**

The biotoxin sampling frequency for scallops fished/harvested from classified production areas is in general **fortnightly**. This frequency may be increased to weekly during occasions of high toxicity.

## Section A Cont.

### Sample Protocols for scallops harvested within Classified Production Areas:

#### **12 – 15 Scallops whole in the shell.**

Scallop sample bags must be labelled with indelible ink with the following information:

For Biotoxin Analysis:

Sample species:

Date of Sample:

Sample location Code: (Available on the Marine Institutes website at):

[Marine Institute Biotoxin Maps and Sample Points](#)

Sample taken by:

Scallop samples should be sent fresh in a sealed clean plastic bag. The sample should then be placed in a polystyrene box securely closed with masking tape to prevent leakage.

#### **Delivery to the Laboratory:**

Biotoxin samples of Scallops must be sent via EMS courier service through An Post postal service directly to [Marine Institute, PO Box 430, Galway Mail Centre, Tuam Road, Galway.](#)

Additionally the MI biotoxins lab must be informed of the submitted samples by Fax 091 387201 or by email at; [Dave.clarke@marine.ie](mailto:Dave.clarke@marine.ie) or

[Conor.duffy@marine.ie](mailto:Conor.duffy@marine.ie)

Phytoplankton monitoring: There is a requirement for phytoplankton samples to be submitted from classified production areas that are fished for scallops.

#### **Results of Scallop samples sent from Classified Production Areas:**

The Marine Institute Biotoxins unit publishes the biotoxin results on the MI Shellfish Safety database which is available through the MI website at:

[MI Shellfish Safety Data](#)

Please consult Biotoxins COP for examples of the various reports at: [Biotoxin COP](#)

The Marine Institute can also inform samplers of the scallop biotoxin status of a production area by email by arrangement.

## Section B

### **Offshore or Wild Scallops harvested from areas that are not classified.**

Scallops harvested from offshore sites can only be placed on the market for human consumption via a processing establishment approved for the shucking of Scallops or a fish auction approved for the handling of scallops, or a dispatch centre.

#### **Documentary Requirements:**

Scallops harvested from offshore sites must be accompanied by a completed Shellfish Registration Document recording the name of the fishing vessel, date of harvesting, quantities harvested, name of the fishing grounds, ICES area, ICES statistical rectangle and EU logsheet number.

Fishermen landing scallops from offshore sites should record '**Not tested**' in the Biotoxin Status on the Shellfish Registration Document.

#### **Biotoxin Testing of offshore or wild Scallops harvested from areas that are not classified.**

Scallops from offshore sites being placed on the market via approved establishments must not contain marine biotoxins in total quantities (measures in the whole body or any part edible separately) that exceed the limits set out in Regulation (EC) 853/2004 annex III section VII Chapter V

Food Business Operators submitting scallops for biotoxin analysis should send them via EMS courier service through An Post postal service directly to Marine Institute, PO Box 430, Galway Mail Centre, Tuam Road, Galway.

Food business operators placing scallops from off-shore sites on the market are advised to amend their HACCP plans to reference their batches of scallops to the weekly biotoxin reports issued by the Marine Institute.

#### **Sample Frequency:**

The biotoxin sampling frequency for wild scallops fished from offshore scallop grounds is **weekly**, each offshore site or ICES Statistical rectangle when fished requires one sample of scallops for biotoxin analysis per week. Producers can check if harvesting notifications from off-shore or ICES statistical rectangles have been made via the following link: [Shellfish Harvesting Notifications](#)

**NB** Offshore sites are NOT classified grounds and therefore do not require two samples taken more than 48hrs and less than 12 days apart.

## Section B Cont.

### Sample Protocols for scallops from Offshore Sites:

#### **12 – 15 Scallops per sample**

Scallop sample bags must be labelled with indelible ink with the following information:

For Biotoxin Analysis:

Sample species:

Date of Sample:

Sample location Code: (Available on the Marine Institutes website at: [Marine Institute Biotoxin Maps and Sample Locations](#) ) or ICES statistical rectangle.

Fishing Vessel details:

Sample submitted by:

Every Sample should be chilled, placed in a sealed clean plastic bag. The sample should then be placed in a polystyrene box securely closed with masking tape to prevent leakage.

#### **Delivery to the Laboratory**

Biotoxin samples of Scallops must be sent via EMS courier service through An Post postal service directly to [Marine Institute PO Box 430, Galway Mail Centre, Tuam Road, Galway](#)

### Scallop Harvesting Notifications:

Scallop producers are required to check the Marine Institute's 'Submitted Shellfish Harvesting Notifications' in order to coordinate their samples to the Marine Institute and avoid needless sample rejections.

If the area fished is not on the current week of harvesting notifications, then a new notification must be completed at: [Shellfish Harvesting Notifications](#)

Additional queries can be directed to the Marine Institute when submitting samples either by Fax 091 387201 or by email at; [Dave.clarke@marine.ie](mailto:Dave.clarke@marine.ie) or [Conor.duffy@marine.ie](mailto:Conor.duffy@marine.ie)

### Results of Scallop Samples sent from offshore sites:

The Marine Institute publishes the biotoxin results on the MI Shellfish Safety database, available only under 'Shellfish Reports' which is available through the MI website at: [MI Shellfish Safety Data](#) These results differ from scallops harvested from classified production areas which are published Open, Closed or Restricted Harvesting status, but are reported in the following format:

- <20µg/g of Domoic Acid in adductor muscle and gonad:  
Both parts may be marketed.
- <20µg/g of Domoic Acid in adductor muscle but >20µg/g in gonad:  
Only the adductor muscle may be marketed.

- <20µg/g of Domoic Acid in all compartments:  
The scallop can be marketed whole in the shell.
- >20µg/g of Domoic acid in all compartments:  
The scallop must not be marketed.

For further information contact any SFPA office or contact the SFPA Food Safety Unit at 023 8859300