

Live Food Shrimp

PROPOSED FINAL RULE LANGUAGE

Final Public Hearing Agenda Item 12 C

September 27, 2018

68B-31.009 Statewide Food Shrimp Production Restrictions.

The following requirements shall apply to each person harvesting shrimp in or on the waters of the state as a food shrimp producer. Each such person shall also comply with the regional food shrimp production requirements of Rules 68B-31.010 through 68B-31.015, F.A.C., and the area or seasonal closures in the remainder of the chapter.

(1) through (2) No change

(3) Transport of live food shrimp –

(a) Live shrimp harvested for the purpose of being delivered and sold alive as food for human consumption are not subject to the icing or refrigeration requirements in 68E-27.022(5), F.A.C. This provision shall not be construed to exempt dead shrimp from the requirements in 68E-27.022(5), F.A.C.

(b) Shrimp harvested for sale alive as food pursuant to this rule shall be constantly maintained in wet live storage condition to minimize mortality. All such shrimp harvested by a food shrimp producer shall be expeditiously transported from the harvesting vessel to onshore facilities on the premises of a licensed wholesale or retail saltwater products dealer with equipment functioning to maintain the quality of shrimp delivered in a live, healthy condition. Shrimp so delivered shall be placed in a tank of clean, continuously aerated saline water at that facility and shall be maintained alive throughout all handling and storage processes. Equipment to maintain live food shrimp during harvest pursuant to this rule and during subsequent transport and storage shall, at a minimum, meet the following requirements:

1. Vessel live well requirements – Each vessel engaged in the harvest of shrimp for sale alive as food pursuant to this rule shall be equipped with a watertight tank, containing a minimum of 16 cubic feet of continuously aerated saline water during such harvest and during transport of any live food shrimp.

2. Vehicle live well requirements – Each vehicle used to transport shrimp from the harvesting vessel to a facility operated by a wholesale or retail saltwater products dealer for sale alive as food harvested pursuant to this rule shall be equipped with a watertight tank, containing a minimum of 32 cubic feet of continuously aerated saline water during transport and holding in the vehicle.

(3) through (5) renumbered as (4) through (6)

Rulemaking Authority Art. IV, Sec. 9, Fla. Const. Law Implemented Art. IV, Sec. 9, Fla. Const. History–New 1-1-92, Amended 11-29-93, 1-1-96, 7-16-96, Formerly 46-31.009, Amended 12-2-99, 3-1-05,_____.

NOTE: The proposed final rule does not include previously proposed specifications on storage requirements once the shrimp reach a licensed wholesale or retail dealer facility. These provisions were determined to be unnecessary given that dealers are subject to state and federal food safety regulations.