

Bacteriological and Biotoxin sampling results for the Eastern IFCA district

Table 1. Designated bivalve mollusc production areas in the Eastern-IFCA district. Effective from the 3rd September 2018 (Food standards Agency, 2019).

Production area	Classification Zone	Bed Name	Species	Class	Explanatory note
The Wash - Boston	Zone 1 South	North Lays	<i>C. edule</i>	B-LT	
	Zone 2 East	Black Buoy	<i>C. edule</i>	B-LT	
	Zone 2 East	Toft	<i>Mytilus spp.</i>	B-LT	
		Welland Wall	<i>Mytilus spp.</i>	Seasonal C	Transition period 1 st November-31 st December Class B season 1 st January-30 th May (reverting to class C at all other times)
The Wash – King’s Lynn	Zone 5	Ouse Mouth	<i>C. edule</i>	B-LT	
			<i>Mytilus spp.</i>	B-LT	
	Zone 5	Nene Mouth	<i>C. edule</i>	B-LT	
			<i>Mytilus spp.</i>	B-LT	
Brancaster		Brancaster	<i>C. edule</i>	B-LT	
			<i>Mytilus spp.</i>	B-LT	
			<i>M. gigas</i>	B-LT	
		Thornham ¹	<i>M. gigas</i>	B-LT	
Blakeney		South Side	<i>M. gigas</i>	B-LT	
		Wells – The Pool	<i>Mytilus spp.</i>	B-LT	
Butley		Butley Oysterage	<i>M. gigas</i>	B-LT	
Deben		Girlings Hard	<i>Mytilus spp.</i>	B-LT	
			<i>O. edulis</i>	B-LT	
			<i>M. gigas</i>	B-LT	
		Shottisham Creek	<i>Mytilus spp.</i>	B-LT	
			<i>M. gigas</i>	B-LT	
		Spinny Marsh	<i>M. gigas</i>	B-LT	
		Stonner Point	<i>M. gigas</i>	B-LT	

². Thornham is now a declassified site as of January 2019.

Bacteriological Sampling – Bed Classification

Table 2. Classification criteria for harvesting areas (The Centre for Environment, Fisheries and Aquaculture Science (Cefas, 2019).

Class	Microbiological standard	Treatment level
A	80% of results contain ≤ 230 <i>E. coli</i> /100g shellfish flesh, no results exceeding 700 <i>E. coli</i> /100g shellfish flesh.	None required (direct human consumption).
B	90% of samples must be ≤ 4600 <i>E. coli</i> /100g shellfish flesh; all samples must be less than 46000 <i>E. coli</i> /100g shellfish flesh.	Depurate (using approved methodology in approved plant) <u>OR</u> relayed in an approved Class A relaying area <u>OR</u> EC approved heat treatment before being sold for human consumption.
C	All samples must not exceed ≤ 46000 <i>E. coli</i> /100g shellfish flesh.	Must be relayed (minimum of 2 months) in an approved Class B relaying area followed by treatment in an approved purification centre <u>OR</u> relaying for at least 2 months in an approved Class A relaying area <u>OR</u> after an EC approved heat treatment process.
D	Do not conform to at least class C.	Prohibited.

Attached link reports a 5-year span of data collected during shellfish monitoring in The Wash for both *C. edule* and *M. edulis*, including microbiological results for individual harvesting beds: <https://www.cefas.co.uk/cefas-data-hub/food-safety/classification-and-microbiological-monitoring/england-and-wales-classification-and-monitoring/shellfish-monitoring-results>

Biotoxin Sampling

Table 3. Action levels of flesh, water toxic algae levels and methods of analysis (Food Standards Agency, 2019).

	Flesh	Method of Analysis	Water	Method of Analysis
ASP	>20 mg of domoic/epi-domoic acid/Kg flesh	High Performance Liquid Chromatography (HPLC)	Producing algae: Greater than or equal to 150,000 cells/Litre.	Utermöhl method (Light microscopy and electron microscopy)
DSP	Presence	Liquid Chromatography Mass Spectrometry (LC-MS)	Producing algae: Greater than or equal to 100 cells/Litre	
PSP	>800 micrograms STX/Kg flesh	High Performance Liquid Chromatography (HPLC)	Producing algae: Greater than 40 cells/litre	

For biotoxin (ASP, DSP and PSP) and phytoplankton monitoring results see: <https://www.food.gov.uk/enforcement/monitoring/shellfish/ewbiotoxin>

