Temperature control

Critical control point:

From harvest-for-consumption to despatch-for-consumption.

Means of control:

	Are the oysters despatched within the allowed period since time zero?	
	Yes	No
Oysters sold to the general public or local businesses direct from your premises	The temperature of the air surrounding the oysters is 10 degrees Celsius or less at the time of despatch.	The temperature of the air surrounding the oysters is 10 degrees Celsius or less, from the end of the allowed period since time zero, to the time of despatch.
Other despatches	No temperature control requirement.	The temperature of the air surrounding the oysters is 10 degrees Celsius or less, from the end of the allowed period since time zero, to the time of despatch.

Time zero

Time zero is the last time when all the oysters were submerged in water.

- If all the oysters were submerged at the start of the harvest, time zero will be the time the first oyster was removed from water as part of the harvest.
- If some or all of the oysters were exposed to air at the start of the harvest, time zero will be the last time when all of these oysters were submerged. The business will estimate this.

The allowed period

The allowed period differs depending on circumstances, as outlined in the following table.

<table>
<tr><td rowspan="3">Vibrio Control Plan areas</td><td rowspan="2">Between 1 November and 30 April</td><td>If, at time zero:
1. the air temperature was more than 30 degrees Celsius, or
2. the water temperature at the depth at which the oysters were contained was more than 19 degrees Celsius</td><td>7 hours</td></tr>
<tr><td>Otherwise</td><td>12 hours</td></tr>
<tr><td colspan="2">Between 1 May and 31 October</td><td>24 hours</td></tr>
<tr><td colspan="3">Other areas</td><td>24 hours</td></tr>
</table>

Vibrio Control Plan areas are Big Bay, Moulting Bay, Great Swanport, and Pipe Clay Lagoon.

For these areas, the allowed period cannot continue overnight.