

Infrastructure and Environment

Natural Environment

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To all interested parties:

Classifications of the Bivalve Mollusc Production Areas in Jersey Effective from 1 April 2025 to 31 March 2026

Natural Environment wish to notify you of the following update to the classifications of bivalve production areas:

Classified Areas

Bed Name (Despatch point)	Unique Identifier (also known as registration or authorisation number)	Production Area	Species (a)	Class (b)	Explanatory Notes (c)	Food Authority
La Hurel West	JEYLBM001	Areas 6, 27 and 29 Area 27 only	<i>C.gigas</i> <i>M.edulis</i>	B B		Environmental Health, Jersey
La Hurel Main Bed South	JEYLBM002	Areas 1, 21 and 30	<i>C.gigas</i>	B		Environmental Health, Jersey
La Hurel Main Bed North	JEYLBM003	Areas 24 and 28 Area 24 only	<i>C.gigas</i> <i>M.edulis</i>	B B		Environmental Health, Jersey
La Hocq	JEYLBM004	Areas 8 and 25	<i>C.gigas</i>	B		Environmental Health, Jersey

SUPPLEMENTARY INFORMATION

a) The various species listed are as follows:

Crassostrea gigas = Pacific Oyster, Mytilus edulis = Blue Mussel

b) ANNEX - Classification Criteria:

Bivalve mollusc production areas are classified A, B or C according to bacteriological criteria (levels of E.coli found in samples from the site). This is in accordance with the requirements of Regulation (EU) 2017/625, which sets out the requirement for official controls. The specific requirements for the classification of production and relaying areas for live bivalve molluscs are set forth in Regulation (EU) 2019/627, Title V, Chapter I, Articles 53-55. Below is a table indicating the criteria for each of the categories and an indication of what treatment is required before molluscs can be placed on the market.

Class A	Samples of live bivalve molluscs from Class A areas shall not exceed, in 80 % of samples collected during the review period, 230 E. coli per 100 g of flesh and intravalvular liquid. The remaining 20 % of samples shall not exceed 700 E. coli per 100 g of flesh and intravalvular liquid. When evaluating the results for the fixed review period for maintenance of a Class A area, the competent authorities may, on the basis of a risk assessment based on an investigation, decide to disregard an anomalous result exceeding the level of 700 E. coli per 100 g of flesh and intravalvular liquid.	The competent authorities may classify as Class A areas those from which live bivalve molluscs may be collected for direct human consumption. Live bivalve molluscs placed on the market from such areas shall meet the health standards for live bivalve molluscs set out in Chapter V of Section VII of Annex III to Regulation (EC) No 853/2004.
Class B	Live bivalve molluscs from Class B areas shall not exceed, in 90 % of the samples, 4 600 E. coli per 100 g of flesh and intravalvular liquid. The remaining 10 % of samples shall not exceed 46 000 E. coli per 100 g of flesh and intravalvular liquid	The competent authorities may classify as Class B areas those from which live bivalve molluscs may be collected and placed on the market for human consumption only after treatment in a purification centre or after relaying so as to meet the health standards referred to in Article 53 (<i>Class A</i>).

Class C	Live bivalve molluscs from Class C areas shall not exceed 46 000 E. coli per 100 g of flesh and intravalvular liquid.	he competent authorities may classify as Class C areas those from which live bivalve molluscs may be collected and placed on the market only after relaying over a long period so as to meet the health standards referred to in Article 53 (<i>Class A</i>).
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c) The numbers in the Explanatory Notes column indicate that additional information has been or continues to be considered in relation to the classification status of an area.

1. Classification is provisional due to insufficient sample results, either in number or period of time covered.
2. Temporarily declassified because bed is not commercially active and a reduced rate of monitoring has been agreed with the Department.

d) A 'Seasonal classification' may be considered when sample results indicate a clear and consistent period when the shellfish are of a quality to be harvested compared to the rest of the year. The period for which the seasonal classification applies is indicated.

All bivalve molluscs intended for immediate human consumption need to comply with the end product standard requirements, as required under Chapter V of EC Regulation 852/2004 and specified in EC Regulation 2073/2005 on microbiological criteria for foodstuffs.

Updated 01/05/2024

Bivalve Mollusc Production Areas in Jersey: Sampling Plan

Production Area: Jersey

Local Authority: Environmental Health / Natural Environment

Classification

Boundary Area - La Hurel West (formerly known as in the original sanitary survey as “Le Hurel Holding bed”) : The area bounded by a line drawn from 49° 10'.75 N 2° 1'.58 W to 49° 10'.75 N 2° 1'.42 W to 49° 9'.87 N 2° 0'.83 W to 49° 9'.87 N 2° 1'.58 W and back to 49° 10'.75 N 2° 1'.58 W.									
Classification zone	RMP	RMP name	Latitude & Longitude (WGS84)	Species	Growing method	Harvesting technique	Sampling method	Tolerance	Frequency
La Hurel West (formerly known as in the original sanitary survey as “Le Hurel Holding bed”)	See attached spreadsheet	Areas 6, 27 and 29	49° 10.2' N 2° 1.39' W.	<i>C. gigas</i>	Trestle	Hand	Hand picked	20 m	Monthly
	See attached spreadsheet	Area 27	49° 10.35' N 2° 1.49' W	<i>M. edulis</i>	Trestle	Hand	Hand picked	50 m	Monthly

Classification

Boundary Area- **La Hurel Main Bed North**: The area bounded by a line drawn from 49° 10'.75 N 2° 1'.42 W to 49° 10'.95 N 2° 0'.92W to 49° 10'.46 N 2° 0'.59 W to 49° 10'.31 N 2° 1'.12W and back to 49° 10'.75 N 2° 1'.42 W.

Classification zone	RMP	RMP name	Latitude & Longitude (WGS84)	Species	Growing method	Harvesting technique	Sampling method	Tolerance	Frequency
La Hurel Main Bed North	See attached spreadsheet	Area 24	49° 10.50' N 2° 1.07' W	<i>C. gigas</i>	Trestle	Hand	Hand picked	20 m	Monthly
	See attached spreadsheet	Area 24	49° 10.50' N 2° 1.07' W	<i>M.edulis</i>	Buchots poles	Mechanical	Hand picked	20 m	Monthly

Classification

Boundary Area - **La Hurel Main Bed South**: The area bounded by a line drawn from 49° 10'.31 N 2° 1'.12 W to 49° 10'.46 N 2° 0'.59 W

Classification zone	RMP	RMP name	Latitude & Longitude (WGS84)	Species	Growing method	Harvesting technique	Sampling method	Tolerance	Frequency
La Hurel Main Bed South	See attached spreadsheet	Area 21	49° 10.02' N 2° 0.83' W	<i>C. gigas</i>	Trestle	Hand	Hand picked	20 m	Monthly

Classification

Boundary Area - Green Island The area bounded by a line drawn from 49° 9'.55 N 2° 4'.04 W to 49° 9'.55 N 2° 3'.42 W to 49° 9'.24 N 2° 3'.42 W to 49° 9'.24 N 2° 4'.04 W and back to 49° 9'.55 N 2° 4'.04 W.									
Classification zone	RMP	RMP name	Latitude & Longitude (WGS84)	Species	Growing method	Harvesting technique	Sampling method	Tolerance	Frequency
Green Island (Closed April 2023)	See attached spreadsheet	Area 12	49° 9.48' N 2° 3.84' W	<i>O.edulis</i>	Trestle	Hand	Hand picked	20 m	Monthly

Classification

Boundary Area - Le Hocq Main Bed The area bounded by a line drawn from 49° 9'.70 N 2° 3'.33 W to 49° 9'.70 N 2° 2'.39 W to 49° 9'.23 N 2'.39 W to 49° 9'.23 N 2° 3'.33 W and back to 49° 9'.70 N 2° 3'.33 W.									
Classification zone	RMP	RMP name	Latitude & Longitude (WGS84)	Species	Growing method	Harvesting technique	Sampling method	Tolerance	Frequency
Le Hocq	See attached spreadsheet	Area 8	49° 9.54' N 2° 3.20' W	<i>C. gigas</i>	Trestle	Hand	Hand picked	20 m	Monthly

Updated 15/10/2019

Updated by Ashley Pinel (States Veterinary Assistant)

Biotoxin monitoring

Classification zone	RMP	RMP name	Flesh sampling - Latitude & Longitude (WGS84)	Species	Frequency of flesh sampling	Water sampling- Latitude & Longitude (WGS84)	Frequency of water sampling
Grouville Bay (la Hurel)		Area 27	49° 10.35' N 2° 1.49' W	<i>M.edulis</i>	Monthly	49° 11.847' N 2° 1.3146'W	1st April to 30th Sept – Fortnightly 1st Oct to 31st Mar – Four weekly

Bivalve Mollusc Production Areas in Jersey: Sampling Plan

Sanitary Survey and results for Jersey are found at: <https://www.gov.je/Industry/FarmingFishing/Fishing/Pages/FishFarming.aspx>

Additional sampling requirements:

Under certain circumstances it may be necessary to request additional samples for the purposes of either classification or biotoxin monitoring. Jersey follows the same criteria for requesting additional samples and can be found within the relevant protocols at the links below:

- **Classification**

<https://www.cefasc.co.uk/cefasc-data-hub/food-safety/classification-and-microbiological-monitoring/england-and-wales-classification-and-monitoring/>
("Classification Protocol for England and Wales")

- **Biotoxin Monitoring**

<https://www.cefasc.co.uk/cefasc-data-hub/food-safety/the-shellfish-partnership/>

(under Harmonised protocols – collection protocols, **Shellfish** "From classified areas (England, Wales and Scotland)"

Water "From classified areas (England & Wales)