

## Infrastructure and Environment

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To all interested parties:

### Classifications of the Bivalve Mollusc Production Areas in Jersey Effective from 1 April 2023 to 31 March 2024

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	<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,

*Ostrea edulis* = Native or Flat Oyster

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 in EC Regulation 854/2004, Annex II, Chapter II, A. 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 areas must not exceed, in 80% of samples collected during the review period, 230 <i>E. coli</i> per 100 g of flesh and intravalvular liquid. The remaining 20% of samples must not exceed 700 <i>E. coli</i> per 100 g of flesh and intravalvular liquid."	Can be harvested for direct human consumption
Class B	90% of sampled molluscs must contain less than 4,600 <i>E. coli</i> per 100 grams of flesh; 10% of samples must not exceed 46,000 <i>E. coli</i> per 100 grams of flesh	Can go for human consumption after purification in an approved plant or after relaying in an approved Class A relaying area or after an EC approved heat treatment process
Class C	Molluscs must contain less than 46,000 <i>E. coli</i> per 100 grams of flesh	Can go for human consumption only after relaying for at least two months in an approved relaying area followed, where necessary, by treatment in a purification centre, or after an EC approved heat treatment process

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 24/04/2018

## Bivalve Mollusc Production Areas in Jersey: Sampling Plan

**Production Area: Jersey**

**Local Authority: Environmental Health / Natural Environment**

### Classification

Boundary Area - <b>La Hurel West (formerly known as in the original sanitary survey as “Le Hurel Holding bed”)</b> : 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- <b>La Hurel Main Bed North</b> : 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 - <b>La Hurel Main Bed South</b> : 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 - <b>Green Island</b> 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 - <b>Le Hocq Main Bed</b> 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)")