



Shellfish Harvesting Areas: Information and Regulations

Division Offices

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Cedar Key - (352) 543-5181
Port Charlotte - (941) 613-0954
Melbourne - (321) 984-4890
Bartow - (863) 578-1870

Maps and Status

Maps and the daily open/closure status of all SHA can be found on the [Shellfish Harvesting Areas Classification's webpage](#) or the [interactive map](#).

We also strongly recommend that you join the Division's **SHA notification listserv**. By joining, you will automatically be notified of changes in SHA status (open/closed). To be added, contact: Aqua_Status_Update@FDACS.gov.

Shellfish Harvesting Area (SHA) Classifications

Approved - Normally open to harvest but may be closed for atypical events such as hurricanes, sewage spills or harmful algae blooms. Represented as blue areas on SHA maps.

Conditionally Approved - Periodically closed due to rainfall or increased river levels as well as atypical events. Represented as green areas on SHA maps.

Restricted, Prohibited and Unclassified - Harvest never permitted. Represented as orange, red or unmarked areas on SHA maps.

Shellfish Harvester Tags

- Must be affixed prior to the start of each harvest and remain with each harvest.
- Must include who, what, where, when and how.
- **White tags** are used when product meets time and temperature refrigeration requirements. These may also be sold for half shell markets (*e.g., raw consumption*).
- White tags may not be retagged as green if time/temperature requirements are not met.
- **Greens tags** are used when product **does not meet time and temperature** requirements and may **NOT** be sold for raw consumption.
- **Bulk aquaculture tags** indicate that an entire lot was harvested on the same day from the same area and may only be used by certified aquaculturists and certified shellfish processing facilities.

HARVESTER TAG
Traditional Harvest / Rapid Cool / Complete On-Board

HARVESTER SPL # or AQ # _____

DATE OF HARVEST _____ TIME OF HARVEST _____

Time of Refrigeration _____ Temperature _____

Time of Refrigeration _____ Temperature #1 _____

Legal Harvest Area Name or # _____

Specific Harvest Location Name or # _____

Type of Shellfish _____ Quantity of Shellfish _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

HARVESTER TAG
Cooling option (circle one): Traditional Rapid Cool On-Board Cool

HARVESTER SPL # or AQ # _____

DATE OF HARVEST _____ TIME OF HARVEST _____

TIME OF REFRIGERATION, IF APPLICABLE: _____

LEGAL HARVEST AREA NAME OR # (4 Digit Code) _____

SPECIFIC HARVEST LOCATION NAME OR # (Aquaculture Lease #) _____

TYPE OF SHELLFISH: _____ QUANTITY OF SHELLFISH: _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE IN CHRONOLOGICAL ORDER FOR 90 DAYS.

FOR SHUCKING ONLY BY A CERTIFIED FACILITY OR POST HARVEST PROCESSING ONLY

Refrigeration Requirements for Shellfish to a Certified Shellfish Processing Facility

(Shellfish must be delivered the same day as harvest and immediately placed under refrigeration at 45°F or less)

Oysters

Clams

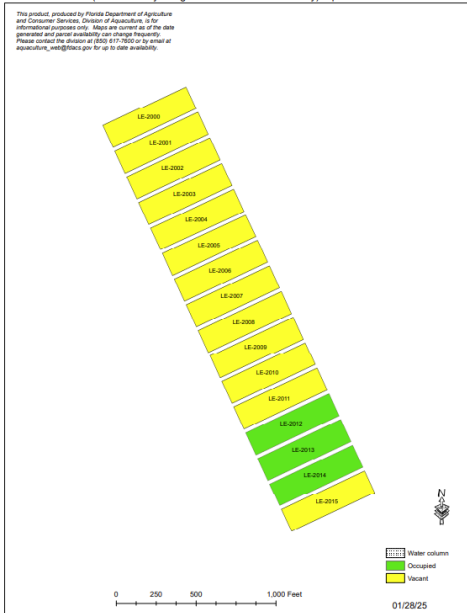
(Times listed in the table are when oysters must be placed in a cooler at a certified shellfish processing facility)

Month	Traditional Cooling ¹	Rapid Cooling ²	On-board Cooling ³	Restricted Use Only ⁴ (Green Tag)	Delivery to processor (same day of harvest)
November	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
December	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
January	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
February	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
March	5:00 p.m.	5:00 p.m.	5:00 p.m.	5:00 p.m.	10:00 p.m.
April	11:00 a.m.	1:00 p.m.	3:00 p.m.	4:00 p.m.	12 Hours
May	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	12 Hours
June	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
July	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
August	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
September	Not permitted	11:00 a.m.	3:00 p.m.	4:00 p.m.	10 Hours
October	11:00 a.m.	1:00 p.m.	3:00 p.m.	4:00 p.m.	12 Hours

Refer to FWC regulations for current bag limits and resource protection seasonal closures.

Table from [FDACS-P-00278](#)





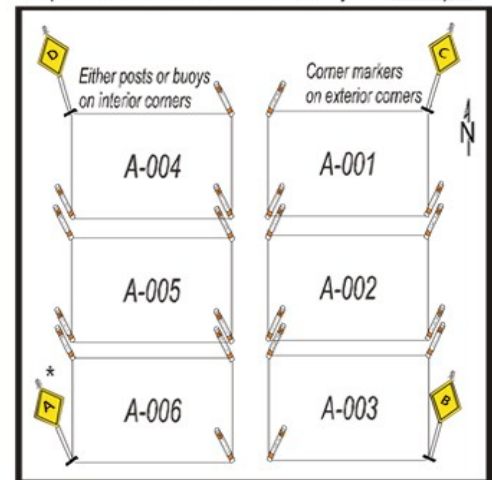
Regulatory Differences Between Wild and Aquacultured Shellfish

	Wild	Aquacultured
Regulations	5L-1, Florida Administrative Code (F.A.C.)	5L-1, F.A.C. and Best Management Practices, 5L-3, F.A.C.
Vessel	Must meet Rule 5L-1, F.A.C.	Must meet Rule 5L-1, F.A.C.
Harvest Time	<i>Vibrio</i> Management Plan	<i>Vibrio</i> Management Plan
Harvest Delivery	Directly to certified shellfish processing facility	Directly to certified shellfish processing facility
Harvest Season	FWC open/closed seasons	All year
Harvest Size	Oysters larger than 3 inches; Clams must be greater than 1 inch	All sizes
Replant or Resurgence	Not applicable	- 14 days if exposed for more than 4 hours during <i>Vibrio</i> Control Months - Segregate from other shellfish - Maintain replant records

Aquaculture Use Zones (AUZs) are high-density lease areas containing numerous parcels that are typically consistent in size. AUZs are laid out in a grid design and follow uniform marking guidelines, which includes exterior AUZ boundary markers (i.e., corner marker) and individual lease parcel markers (i.e., posts or buoys). Each marker designates a directional corner of the lease and the lease or parcel number, which is used to identify the lease authorized to utilize a given parcel.

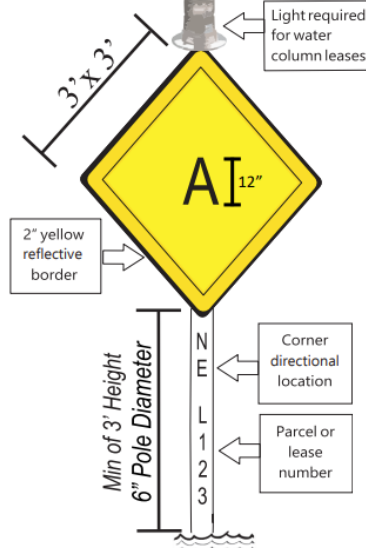
- **Bottom leases** are only authorized to utilize the bottom 6 inches and are most commonly utilized for clam farming.
- **Water column leases** are authorized to utilize the entire water column and are primarily utilized for oyster farming.
- Each leaseholder must have documentation (AQ card or certificate) available at all times when present on a lease or transporting product. Documentation must match the information on the lease markers.
- Aquaculturists are permitted to 'work' their lease, sunrise to sunset, even when SHAs are closed to harvest. However, aquaculturists cannot harvest product while an SHA is closed.

Aquaculture Use Zone marker layout example

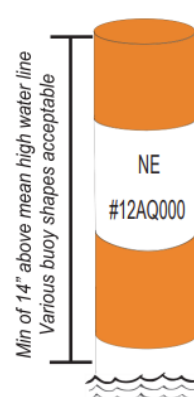


* "A" corner marker starts at southernmost corner.

Corner Marker



Parcel Buoy



Parcel Post

