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To all interested parties:

Classifications of the Bivalve Mollusc Production Areas in Guernsey
Effective from 22nd January 2021

The Office of Environmental Health and Pollution Regulation wish to notify you of the following classifications of bivalve production areas:

Classified Areas

Product Area	**Species** [a]	**Class** [b]	**RMP (Bed Name)**	**Explanatory Notes**
Herm	*C. gigas*	B		
West Bay	*C. gigas*	B	Rocquaine 2	West Bay consists of registered beds (Rocquaine 1, Torquetil, and Rocquaine 2)
North Bay	*C. gigas*	B	Grande Havre 2	North Bay consists of registered beds (Grande Havre 1, Grande Havre 2, Chouet and Port Grat)

Unclassified Areas

N.B these areas are unclassified as they are either not being used commercially or not growing shellfish to maturity for human consumption.

Bed Name	**Species** [a]	**Class** [b]	**Explanatory Notes**
Houmet Paradis	*C. gigas*	N/a	Unclassified: harvested prior to maturity for relay
Hougue Noirmont	*C. gigas*	N/a	Unclassified: harvested prior to maturity for relay

Supplementary Information

a. Species Information

The various species listed are as follows:
Crassostrea gigas = Pacific 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 for human consumption.

Class A	Molluscs must contain 80% of results ≤ 230 *E.coli* per 100 grams of flesh, no results exceeding 700 *E.coli* per 100g flesh	Molluscs can be harvested for direct human consumption
Class B	90% of sampled molluscs must be *≤ 4,600 E.coli* 100 grams of flesh; 10% of samples must not exceed *46,000 E. coli* per 100 grams of flesh	Molluscs can go for human consumption after: o purification in an approved plant **OR** o after relaying in an approved Class A relaying area **OR** o after an EC approved heat treatment process. All samples must be less than 46,000 E.coli/100g.
Class C	Molluscs must contain ≤ *46,000 E. coli* per 100 grams of flesh .	Molluscs can go for human consumption only after: o Relaying for at least two months in an approved class B relaying area followed by treatment in an approved purification centre. **OR** o Relaying for at least 2 months in an approved class A relaying area **OR** o An EC approved heat treatment process.
Prohibited	Above 46,000 *E. coli* per 100 grams of flesh	Must not be harvested or offered for human consumption