AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0140

DEADLINE FOR RECEIPT: Friday, April 9, 2021

<u>NOTE:</u> This request when viewed on computer extends several pages. Please be sure you have reached the end of the document.

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On line 4, how will the determination of "equally impervious" be made and by whom?

Also on line 4, what is "easily" here?

1	15A NCAC 18A	A .0140 is readopted as published in 35:07 NCR 772 as follows:
2		
3	15A NCAC 18.	A .0140 FLOORS
4	Floors shall be	of concrete or other equally impervious material, constructed so that they may be easily cleaned and
5	shall be sloped	so that water drains.
6		
7	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
8		Eff. October 1, 1992;
9		Readopted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0141

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, and (b), line 5, what is "easily cleanable"?

In (c), line 7, what is "properly" and "good repair" here?

1	15A NCAC 18A .014	1 is readopted as published in 35:07 NCR 772 as follows:
2		
3	15A NCAC 18A .014	1 WALLS AND CEILINGS
4	(a) Walls and ceilings	shall be constructed of smooth, easily cleanable, non-corrosive, impervious material.
5	(b) Insulation on coo	oked crustacea cooler walls shall be covered to the ceiling with a smooth, easily cleanable
6	non-corrosive, imperv	ious material.
7	(c) Doors and window	vs shall be properly fitted and maintained in good repair.
8		
9	History Note: Auth	nority G.S. 130A-230; 113-134; 113-182; 113-221.2; 143B-289.52.
10	Eff.	October 1, 1992;
11	<u>Reac</u>	dopted Eff. May 1, 2021.

Readopted Eff. May 1, 2021.

1	15A NCAC 18A	1.0142 is readopted as published in 35:07 NCR 7/2 as follows:
2		
3	15A NCAC 18A	A .0142 LIGHTING
4	(a) Natural or a	rtificial lighting shall be provided in all parts of the facility. Minimum lighting intensities shall be as
5	follows:	
6	(1)	50 foot-candles on working surfaces in the picking and packing rooms and areas.
7	(2)	10 foot-candles measured at a height of 30 inches above the floor throughout the rest of the
8		processing portion of the facility.
9	(b) Light bulbs	s within the processing portion of the facility shall be shatterproof or shielded to prevent product
10	contamination in	n case of breakage.
11		
12	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
13		Eff. October 1, 1992;
14		Readopted Eff. May 1, 2021.

1	15A NCAC 18	A .0143 is	readopted as published in 35:07 NCR 772 as follows:
2			
3	15A NCAC 18	A .0143	VENTILATION
4	All rooms and a	areas shall	be ventilated.
5			
6	History Note:	Author	ity G.S. 130A-230; 113-134; 113-182; 113-221.2; 143B-289.52.
7		Eff. Oc	tober 1, 1992;
8		Reador	oted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0146

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, what does "clean" mean here?

On line 5, what is "properly stored"? As determined by whom?

1	15A NCAC 18A .0146 is readopted as published in 35:07 NCR 772 as follows:
2	
3	15A NCAC 18A .0146 PREMISES
4	(a) Premises under the control of the owner shall be kept clean at all times. Waste materials, rubbish, other articles
5	articles, or litter shall not be permitted to accumulate on the premises. Other items shall be properly stored.
6	(b) Measures shall be taken to prevent the harborage and breeding of insects, rodents-rodents, and other vermin or
7	premises.
8	
9	History Note: Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
10	Eff. October 1, 1992;

Readopted Eff. May 1, 2021.

11

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0150

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On lines 5-6, how are these methods approved? Based upon what?

And you are saying that the Department or the Division may separately approve the method? Since the Division is in the Department, how do these differ?

1	15A NCAC 18A	A .0150 is readopted as published in 35:07 NCR 772 as follows:
2		
3	15A NCAC 18.	A .0150 SEWAGE DISPOSAL
4	All sewage and	other liquid wastes shall be disposed of in a public sewer system or in the absence of a public sewer
5	system, by an or	n-site method approved by the Division of Marine Fisheries or the Department of Environment, Health
6	and Natural Res	sources. Environmental Quality.
7		
8	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
9		Eff. October 1, 1992;
10		Readopted Eff. May 1, 2021.

1	15A NCAC 18A	A .0154 is readopted as published in 35:07 NCR 772 as follows:
2		
3	15A NCAC 18	A .0154 EMPLOYEES' PERSONAL ARTICLES
4	Employees' stre	et clothing, aprons, gloves gloves, and personal articles shall not be stored in rooms or areas described
5	in Rule .0159(b) of this Section.
6		
7	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
8		Eff. October 1, 1992;
Q		Readonted Eff May 1 2021

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0155

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On line 5, what does "clean" mean here?

1	15A NCAC 18A	1.0155 is readopted as published in 35:07 NCR 772 as follows:
2		
3	15A NCAC 18A	A .0155 SUPPLY STORAGE
4	Shipping contai	ners, boxes boxes, and other supplies shall be stored in a storage room or area. The storage room or
5	area shall be ke	ot clean.
6		
7	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
8		Eff. October 1, 1992;
Q		Readonted Eff May 1 2021

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0159

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, what is a "continuous flow" here? Does your regulated public know?

1	15A NCAC 18	A .0159 is readopted as published in 35:07 NCR 772 as follows:
2		
3	15A NCAC 18	A .0159 SEPARATION OF OPERATIONS
4	(a) Facility de	esign shall provide for continuous flow of raw materials and product to prevent contamination by
5	exposure to are	as involved in earlier processing steps, refuse refuse, or other areas subject to contamination.
6	(b) The follow	ing processes shall be carried out in separate rooms or areas:
7	(1)	Raw raw crustacea receiving or refrigeration refrigeration;
8	(2)	Crustacea cooking.crustacea cooking:
9	(3)	Cooked crustacea air cool.air-cool;
10	(4)	Cooked crustacea refrigeration.refrigeration;
11	(5)	Picking-picking:
12	(6)	Packing-packing:
13	(7)	Picked picked crustacea meat refrigeration.refrigeration;
14	(8)	Pasteurizing/thermal processing-pasteurizing or thermal processing:
15	(9)	Machine picking.machine picking;
16	(10)	Repacking.repacking; and
17	(11)	Other other processes when carried out in conjunction with the cooking of crustacea or crustacea
18		meat.
19		
20	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
21		Eff. October 1, 1992;
22		Amended Eff. April 1, 1997;
23		Readopted Eff. May 1, 2021.

1 of 1

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0160

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, I take it you are referring to "fresh crustacea" as the term is defined in Rule 18A .0134(11)?

l	15A NCAC 18A	A .0160 is readopted as published in 35:07 NCR 772-773 as follows:
2		
3	15A NCAC 18A	A .0160 RAW CRUSTACEA RECEIVING AND REFRIGERATION
4	(a) Only fresh	crustacea shall be accepted for processing.
5	(b) Within two	hours of receipt at the facility, crustacea shall be cooked or placed in a refrigerated area maintaining
6	a temperature of	f 50° F (10 <u>(</u>10° C) or below.
7		
8	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
9		Eff. October 1, 1992;
10		Readopted Eff. May 1, 2021.

1 of 1

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0163

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 5, what does "clean" mean in this context?

In (b), line 8, what does "immediately" mean here?

Also on line 8, what is an "accurate, operating thermometer"?

1	15A NCAC 18A .0163 is readopted as published in 35:0/ NCR //3 as follows:
2	
3	15A NCAC 18A .0163 COOKED CRUSTACEA REFRIGERATION
4	(a) The cooked crustacea cooler shall be large enough to store all cooked crustacea and maintain a minimum
5	temperature of 40° F (4.4° C). The cooler shall open directly into the picking room or into a clean, enclosed area
6	leading into the picking room.
7	(b) Cooked crustacea shall be stored at a temperature between 33° F (0.5° C) and 40° F (4.4° C) ambient air
8	temperature if not immediately processed. The cooler shall be equipped with an accurate, operating thermometer.
9	
10	History Note: Authority G.S. 130A 230; <u>113-134; 113-182; 113-221.2; 143B-289.52.</u>
11	Eff. October 1, 1992;

Readopted Eff. May 1, 2021.

12

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0167

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On line 6, how is this approval sought and upon what basis it is granted or denied?

1	15A NCAC 18A	A .0167 is readopted as published in 35:07 NCR 773 as follows:
2		
3	15A NCAC 18.	A .0167 DELIVERY WINDOW OR SHELF
4	A delivery wind	dow or a non-corrosive shelf shall be provided between the picking room and packing room or area
5	The delivery w	indow shall be equipped with a shelf completely covered with smooth, non-corrosive metal or other
6	material approv	red by the Division of Marine Fisheries and sloped to drain towards the picking room.
7		
8	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
9		Eff. October 1, 1992;
10		Readopted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0169

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, I take it "code date" means the term as defined in Rule 18A .0134(2)?

In (c), line 6, what is an "accurate, operating thermometer"?

1	15A NCAC 18A .0169 is readopted as published in 35:07 NCR 773 as follows:	
2		
3	15A NCAC 18A .0169 FREEZING	
4	(a) If crustacea or crustacea meat is to be frozen, the code date shall be followed by the letter '	"F.
5	(b) Frozen crustacea or crustacea meat shall be stored at a temperature of 0° F (-18° C) or less.	
6	(c) The frozen storage rooms shall be equipped with an accurate, operating thermometer.	
7		
8	History Note: Authority G.S. 130A 230; <u>113-134; 113-182; 113-221.2; 143B-289.52.</u>	
9	Eff. October 1, 1992;	
10	Amended Eff. August 1, 2002; April 1, 1997;	
11	Readopted Eff. May 1, 2021.	

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1	15A NCAC 18A	A .0170 is readopted as published in 35:07 NCR 773 as follows:
2		
3	15A NCAC 18A	A .0170 SHIPPING
4	Cooked crustac	ea and crustacea meat shall be shipped between 33° F (0.5° C) and 40° F (4.4° C). Frozen crustacea
5	products shall b	e shipped at 0° F (-18° C) or below.
6		
7	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
8		Eff. October 1, 1992;
9		Readonted Fff May 1 2021

1	15A NCAC 18A	1.0171 is readopted as published in 35:07 NCR 773 as follows:
2		
3	15A NCAC 18A	A .0171 WHOLE CRUSTACEA OR CRUSTACEA PRODUCTS
4	Whole crustacea	a, elaws claws, or any other crustacea products shall be prepared, packaged packaged, and labeled in
5	accordance with	the rules of this Section.
6		
7	History Note:	Authority G.S. 130A 230; <u>113-134;</u> 113-182; 113-221.2; 143B-289.52.
8		Eff. October 1, 1992;
9		Readonted Eff May 1 2021

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0172

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, what is "tightly constructed"?

On line 5, what is "clean" in this context?

In (c), line 8, upon what basis is the approval granted or denied? Is the approval based upon meeting the requirements of this Rule? Is there an inspection involved?

In (d), line 9, what is the difference between "cleaned" and "sanitized"? For "sanitize" are you referring to the definition in 18A .0134(24)?

And on line 10, upon what basis is this approval granted or denied?

1	15A NCAC 18A .01/2 18	readopted as published in 35:07 NCR 773 as follows:
2	15 A NO A C 10 A 0173	COOKED CLAW SHIPPING CONDITIONS
3	15A NCAC 18A .01/2	COOKED CLAW SHIPPING CONDITIONS

- 4 (a) Vehicles used to transport cooked claws shall be mechanically refrigerated, enclosed, tightly constructed, kept
- 5 <u>clean_clean,</u> and equipped with an operating thermometer.
- 6 (b) Cooked crab claws shall be stored and transported between 33° F (0.5° C) and 40° F (4.4° C) ambient air
- 7 temperature.
- 8 (c) All vehicles shall be approved by the Division of Marine Fisheries prior to use.
- 9 (d) Cooked claw shipping containers shall be marked for intended use, <u>cleaned_cleaned</u>, and sanitized prior to use and
- 10 approved by the Division.

1112 History Note:

- Authority G.S. 130A 230;113-134; 113-182; 113-221.2; 143B-289.52.
- 13 Eff. October 1, 1992;
- 14 <u>Readopted Eff. May 1, 2021.</u>

1	15A NCAC 18A	1.0179 is readopted as published in 35:07 NCR 773 as follows:
2		
3	15A NCAC 18A	A .0179 RECALL PROCEDURE
4	Each owner of	a cooked crustacea or crustacea meat facility or repacker facility shall keep on file a written product
5	recall procedure	. A copy of this recall procedure shall be provided to the Division. <u>Division of Marine Fisheries.</u>
6		
7	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
8		Eff. October 1, 1992;
9		Readopted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0180

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On line 4, what do you mean by "examined"? Is this the same as "testing" as referred to in the name of the Rule?

What authority are you relying upon to demand samples of the meat from stores and restaurants? G.S. 113-221.2 refers to the Commission's ability to establish sanitation requirements for the harvesting, processing, and handling of crustacea. Are you interpreting "handling" to include the sale of it?

1	15A NCAC 18A	A .0180 is readopted as published in 35:07 NCR 773 as follows:
2		
3	15A NCAC 18.	A .0180 SAMPLING AND TESTING
4	Samples of coo	ked crustacea or crustacea meat may be taken and examined by the Division of Marine Fisheries at
5	any time or pla	ce. Samples of cooked crustacea or crustacea meat shall be furnished by the owner or operator of
6	facilities, trucks	s, carriers, stores, restaurants-restaurants, and other places where cooked crustacea or crustacea meat
7	are sold.	
8		
9	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
10		Eff. October 1, 1992;
11		Readopted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0188

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On line 4, is the determination of what is "reasonably likely to occur" going to be made solely by the dealer? I ask because if the Division has hazards it wants included, then that needs to be set forth in this Rule.

1	15A NCAC 18A	.0188 is readopted as published in 35:07 NCR 773 as follows:
2		
3	15A NCAC 18A	.0188 HAZARD ANALYSIS
4	Each dealer shall	conduct a hazard analysis to determine the food safety hazards that are reasonably likely to occur
5	for each kind of c	rustacea or crustacea meat product processed by that dealer and to identify the preventative measures
6	that the dealer can	n apply to control those hazards.
7		
8	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
9		Eff. August 1, 2000;
10		Readopted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0189

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On line 5, why is "plan" capitalized?

On line 6, consider clarifying the language by stating, "reviewed at least annually and updated if necessary..."

And I take it you need to retain "at least" here?

On line 6, do you need "at a minimum:"?

In (1), line 7, who determines what is "reasonably likely to occur"?

In (2), I take it you are referring to "critical control points" as defined in Rule 18A .0134(4)?

Similarly in (3), I take it you are referring to "critical limits" as the term is defined in Rule 18A .0134(5)?

1	15A NCAC 18.	A .0189 is readopted with changes as published in 35:07 NCR 773-774 as follows:
2		
3	15A NCAC 18	A .0189 HACCP PLAN
4	Each dealer sha	all have and implement a written HACCP [Hazard Analysis and Critical Control Points (HACCP)
5	Plan. The owner	er or authorized designee shall sign the plan when implemented and after any modification. The plan
6	shall be review	ed and updated, if necessary, at least annually. The plan shall, at a minimum:
7	(1)	List list the food safety hazards that are reasonably likely to occur;
8	(2)	List list the critical control points for each of the food safety hazards;
9	(3)	List list the critical limits that must be met for each of the critical control points;
10	(4)	List list the procedures, and frequency thereof, that will be used to monitor each of the critical
11		control points to ensure compliance with the critical limits;
12	(5)	List list any corrective action plans to be followed in response to deviations from critical limits a
13		critical control points;
14	(6)	Provide provide a record keeping system that documents critical control point monitoring; and
15	(7)	List list the verification procedures, and frequency thereof, that the dealer will use.
16		
17	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
18		Eff. August 1, 2000;
19		Readopted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0190

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On line 4, do you need to retain "at a minimum"?

In (1), line 5, what do you mean by "safety of water"? Does your regulated public know?

In (2), line 6, what does "condition and cleanliness" mean here?

In (6), line 11, what does "proper labeling" mean?

In (7), line 12, what do you mean by "control" and "adverse health conditions"?

1	15A NCAC 18A	A .0190 is readopted as published in 35:07 NCR 774 as follows:
2		
3	15A NCAC 18A	A .0190 SANITATION MONITORING REQUIREMENTS
4	Each dealer sha	ll monitor, at a minimum, the following sanitation items:
5	(1)	Safety safety of water;
6	(2)	Condition condition and cleanliness of food contact surfaces;
7	(3)	Prevention prevention of cross contamination;
8	(4)	Maintenance maintenance of hand washing, hand sanitizing sanitizing, and toilet facilities;
9	(5)	Protection protection of crustacea or crustacea meat, crustacea or crustacea meat packaging
10		materials materials, and food contact surfaces from adulteration;
11	(6)	Proper proper labeling, storage storage, and use of toxic compounds;
12	(7)	Control control of employees with adverse health conditions; and
13	(8)	Exclusion exclusion of pests from the facility.
14		
15	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52.
16		Eff. August 1, 2000;
17		Readopted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0431

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

On the Submission for Permanent Rule form, Box 8, you state that State funds are affected. Prior to this Rule, no rules have State funds affected; after this Rule, all forms refer to State funds. I certainly understand that changes to the Rules can affect State funds, but since this is a repeal, I wanted to check – did you intend to mark that State funds are affected?

Please note this inquiry applies to Rules 18A .0908 and .0910, as well.

1	15A NCAC 18A	A .0431 is	repealed through readoption as published in 35:07 NCR 774 as follows:
2			
3	15A NCAC 18A	A .0431	STANDARDS FOR AN APPROVED SHELLFISH GROWING AREA
4			
5	History Note:	Authoria	ty G.S. 130A-230;
6		Eff. Feb	ruary 1, 1987;
7		Repeale	d Eff. May 1, 2021.

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0704

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 5, "found" by whom? If the idea is to state "conforming or provisionally conforming... as determined by a Food and Drug Administration... Officer or by an FDA-certified..." then state that. If it's "found" by someone or something else, please state what.

On line 7, I believe "FDA-certified" should be hyphenated.

On line 8, just so I'm clear – the FDA will certify individuals as a "State Shellfish Laboratory Evaluation Officer"?

In (b), please incorporate these sources by reference, as required by G.S. 150B-21.6.

On line 16, approved by whom? How?

On line 18, what does "validated" mean here?

On line 19, what are "immediate or ongoing critical need[s]"? Who determines this?

In (b)(1), line 21, what does "validated" mean in this context?

1	ISA NCAC 18	4.0704 is readopted with changes as published in 35:07 NCR 7/4-7/3 as follows:	
2			
3	15A NCAC 18	A .0704 LABORATORY PROCEDURES	
4	(a) The laboratory and the laboratory operator shall be approved by the Division. All laboratory analyses used to		
5	evaluate the et	fectiveness of the depuration process shall be performed by a laboratory found to conform or	
6	provisionally co	onform to the requirements established under the National Shellfish Sanitation Program (NSSP), as	
7	determined by a	Food and Drug Administration (FDA) Shellfish Laboratory Evaluation Officer or by an FDA certified	
8	State Shellfish	Laboratory Evaluation Officer.	
9	(b) The labor	ratory shall conduct routine bacterial examinations of process water and shellfish, and special	
10	examinations w	then necessary or required in accordance with Rule. 0706 of this Subchapter.	
11	(c)(b) Bacteria	examinations of shellfish and sea water shall be made in accordance with "Recommended Procedures	
12	for Examination	n of Sea Water and Shellfish", American Public Health Association, Inc., which is adopted by reference	
13	in accordance	with G.S. 150B-14(c), or other methods approved by the Division. A copy of this publication is	
14	available for ins	spection at the Shellfish Sanitation Office, Marine Fisheries Building, Arendell Street, Morehead City,	
15	North Carolina	28557. All methods for the analysis of depuration process water and shellfish that are used to evaluate	
16	the effectivenes	ss of the depuration process shall be cited in the latest approved edition of the NSSP Guide for the	
17	Control of Molluscan Shellfish, Section IV: Guidance Documents, subsection Approved NSSP Laboratory Tests or		
18	validated for use by the NSSP under the Constitution, Bylaws and Procedures of the Interstate Shellfish Sanitation		
19	Conference. If t	here is an immediate or ongoing critical need for a method and no method approved for use within the	
20	NSSP exists, the following may be used:		
21	<u>(1)</u>	a validated Association of Analytical Communities, Bacteriological Analysis Manual, or	
22		Environmental Protection Agency method; or	
23	(2)	an Emergency Use Method as set forth in the latest approved edition of the NSSP Guide for the	
24		Control of Molluscan Shellfish.	
25	(c) The labor	atory shall conduct examinations of depuration process water and shellfish and conduct special	
26	examinations if	necessary or required, in accordance with Rules [-0706 -0709-].0706 through .0709 of this Section.	
27	(d) All other	physical, chemical, or biological tests shall be conducted according to "Standard Methods for the	
28	Examination of	Water and Waste Water", prepared and published by American Public Health Association, American	
29	Water Works A	ssociation, and Water Pollution Control Federation, which is adopted by reference in accordance with	
30	G.S. 150B-14(c), or other methods approved by the Division. A copy of this publication is available for inspection a		
31	the Shellfish Sa	nitation Office, Fisheries Building, Arendell Street, Morehead City, North Carolina 28557.	
32			
33	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;	
34		Eff. February 1, 1987;	
35		Amended Eff. September 1, 1991; September 1, 1990;	
36		Readopted Eff. May 1, 2021.	

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0901

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (1), line 5, "determined suitable" by whom?

On line 6, what is a "direct market"? Does your regulated public know?

In (2), line 7, please insert a comma after "tributaries"

In (3), who will conduct the sampling to make the estimate?

In (5), line 14, what is "predictable intermittent pollution"? Predictable by whom?

On line 15, what is the "management plan" here? Is this what is addressed by Rule .0905?

In (10), line 32, do you need "etc."? Could you say, "(such as dock, basin, floating deck)"?

In (14), Page 2, line 5, I take it that "state" refers to any state and not just NC? If so, it's fine as written. If "state" does mean NC here, please capitalize the term.

On line 6, who determines "adequate"? If this is a description of the program, then why do you need it here?

On line 7, what is "safe and sanitary"?

In (18), line 13, what is "immediately" here? Is it known to you regulated public?

In (19), line 19, what is "suitable and effective"?

Also on line 19, since you are proposing to delete the definition of the term, will your regulated public know what "relaying" is? (Please note, I do not have a similar concern for depuration, as that term does not have multiple meanings.)

In (20), line 21, please insert a comma after "tides"

In (21), line 23. Please state "Shellfish" means the term as defined in..."

Amanda J. Reeder Commission Counsel Date submitted to agency: March 30, 2021 On line 24, I do not see this term defined or used in that statute. Did you mean to refer to G.S. 113-201.1?

In (22), line 26, I take it the term "management unit" is known to your regulated public?

In (25), who conducts this survey? Is it the Division in carrying out Rules .0903 and .0904?

In (26), Page 3, line 1, who determines whether this is "sufficiently" far in advance?

I	15A NCAC 18A	.0901 is readopted <u>with changes</u> as published in 35:07 NCR 775-776as follows:
2		
3	15A NCAC 18A	.0901 DEFINITIONS
4	The following de	finitions shall apply throughout to this Section.
5	(1)	"Approved area" "Approved" means an area shellfish growing waters determined suitable for the
6		harvesting of shellfish for direct market purposes.
7	(2)	"Closed-system marina" means a marina constructed in canals, basins, tributaries or any other area
8		with restricted tidal flow.
9	(3)	"Colony forming unit" means an estimate of the number of viable bacteria cells in a sample as
10		determined by a plate count.
11	(3) (4)	"Commercial marina" means marinas a marina that offer offers one or more of the following
12		services: fuel, transient dockage, haul-out facilities, or repair services.
13	(4) (5)	"Conditionally approved area" approved" means an area shellfish growing waters that are subject to
14		predictable intermittent pollution but that may be used for harvesting shellfish for direct market
15		purposes when management plan criteria are met.
16	(5)	"Depuration" means mechanical purification or the removal of adulteration from live shellstock by
17		any artificially controlled method.
18	(6)	"Division" means the Division of Environmental Health-Marine Fisheries or its authorized agent.
19	(7)	"Estimated 90th percentile" means a statistic that measures the variability in a sample set that shall
20		be calculated by:
21		(a) calculating the arithmetic mean and standard deviation of the sample result logarithms
22		(base 10);
23		(b) multiplying the standard deviation in Sub-Item (a) of this Item by 1.28;
24		(c) adding the product from Sub-Item (b) of this Item to the arithmetic mean; and
25		(d) taking the antilog (base 10) of the results from Sub-Item (c) of this Item to determine the
26		estimated 90 th percentile.
27	(7) (8)	"Fecal coliform" means bacteria of the coliform group which-that will produce gas from lactose in
28		a multiple tube procedure liquid medium (EC or A-1) within 24 plus or minus two hours at 44.5°C
29		plus or minus 0.2°C in a water bath.
30	(9)	"Geometric mean" means the antilog (base 10) of the arithmetic mean of the sample result logarithm.
31	(8)	"Growing waters" means waters which support or could support shellfish life.
32	(9) (10)	"Marina" means any water area with a structure (dock, basin, floating dock, etc.) which that is
33		utilized for docking or otherwise mooring vessels and constructed to provide temporary or
34		permanent docking space for more than 10 boats.
35	(10) (11)	"Marine biotoxins" means a poisonous substance accumulated by shellfish feeding upon
36		dinoflagellates containing toxins-any poisonous compound produced by marine microorganisms and
37		accumulated by shellstock.

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1	(12)	"Median" means the middle number in a given sequence of numbers, taken as the average of the
2		two middle numbers when the sequence has an even number of numbers.
3	(11) (13)	"Most probable number (MPN)" means a statistical estimate of the number of bacteria per unit
4		volume and is determined from the number of positive results in a series of fermentation tubes.
5	(14)	"National Shellfish Sanitation Program (NSSP)" means the cooperative federal-state-industry
6		program for the sanitary control of shellfish that is adequate to ensure that the shellfish produced in
7		accordance with the NSSP Guide For The Control Of Molluscan Shellfish will be safe and sanitary.
8	(12) (15)	"Open-system marina" means a marina constructed in an area where tidal currents have not been
9		impeded by natural or man-made barriers.
10	(13) (16)	"Private marina" means any marina that is not a commercial marina as defined in this Rule.
11	(14) (17)	"Prohibited area" "Prohibited" means an area shellfish growing waters unsuitable for the harvesting
12		of shellfish for direct market purposes.
13	(15) (18)	"Public health emergency" means any condition that may immediately cause shellfish waters to be
14		unsafe for the harvest of shellfish for human consumption.
15	(16)	"Relaying" means the act of removing shellfish from one growing area or shellfish grounds to
16		another area or ground for any purpose.
17	(17) (19)	"Restricted area" "Restricted" means an area shellfish growing waters from which shellfish may be
18		harvested only by permit and are subjected to an approved depuration process or relayed to an
19		approved area.a suitable and effective treatment process through relaying or depuration.
20	(18) (20)	"Sanitary survey" means the written evaluation of factors that affect the sanitary quality of a shellfish
21		growing area including sources of pollution, the effects of wind, tides and currents in the distribution
22		and dilution of polluting materials, and the bacteriological quality of water.
23	(19) (21)	"Shellfish" means oysters, mussels, scallops and all varieties of clams. However "shellfish" as
24		defined in [General Statute]G.S. 113-229, except the term shall not include scallops when the final
25		product is the shucked adductor muscle only.
26	(22)	"Shellfish growing area" means a management unit that defines the boundaries of a sanitary survey
27		and that is used to track the location where shellfish are harvested.
28	(23)	"Shellfish growing waters" means marine or estuarine waters that support or could support shellfish
29		<u>life.</u>
30	(24)	"Shellstock" means live molluscan shellfish in the shell.
31	(20) (25)	"Shoreline survey" means a visual inspection of the environmental factors that affect the sanitary
32		quality of a growing area and identifies sources of pollution when possible.an in-field inspection to
33		identify and evaluate any potential or actual pollution sources or other environmental factors that
34		may impact the sanitary quality of a shellfish growing area.
35	(26)	"Systematic random sampling strategy" means a sampling strategy designed to assess the
36		bacteriological water quality of shellfish growing waters impacted by non-point sources of pollution

1		and scheduled sufficiently far in advance to support random collection with respect to environmental
2		conditions.
3		
4	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;
5		Eff. June 1, 1989;
6		Amended Eff. August 1, 1998; February 1, 1997; September 1, 1990;
7		Readopted Eff. May 1, 2021.

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1	15A NCAC 18A	A .0902 is readopted as published in 35:07 NCR 776 as follows:
2		
3	15A NCAC 18.	A .0902 CLASSIFICATION OF SHELLFISH GROWING WATERS
4	(a) All actual a	nd potential shellfish growing areas waters shall be classified by the Division of Marine Fisheries as
5	to their suitabil	ity for shellfish harvesting. Growing Shellfish growing waters shall be designated with one of the
6	following classi	fications:
7	(1)	Approved area,approved;
8	(2)	Conditionally approved area, conditionally approved;
9	(3)	Restricted area, restricted; or
10	(4)	Prohibited area.prohibited.
11	(b) Maps show	ving the boundaries and classification of shellfish growing areas waters shall be maintained by the
12	Division.	
13		
14	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;
15		Eff. June 1, 1989;
16		Readopted Eff. May 1, 2021.

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0903

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, should this read "<u>shellfish</u> growing areas" to be consistent with the term as used throughout the Rule and as defined?

In (c)(3), how is "necessary to effectively evaluate" defined?

In (d), line 23, so that I'm clear – the Rule isn't requiring all sanitary survey reports to be in writing, only those that are upgrading the classification? I ask because I'd assumed all reports prepared under Paragraph (c) would be written, but then (d) refers specifically to the requirement for a written survey.

1	15A NCAC 18.	A .0903 is readopted as published in 35:07 NCR 776-777 as follows:
2		
3	15A NCAC 18	A .0903 SANITARY SURVEY
4	(a) Growing	Shellfish growing waters shall be divided into growing areas by the Division of Marine
5	Fisheries. Maps	s showing the boundaries of these shellfish growing areas shall be maintained by the Division and can
6	be found at: htt	p://portal.ncdenr.org/web/mf/shellfish-closure-maps.
7	(b) Except in sl	nellfish growing areas where all shellfish growing waters are classified as prohibited, the Division shall
8	complete a A-sa	anitary survey report shall be conducted for each shellfish growing area at least once every three years
9	<u>years.except gr</u>	owing areas that are totally prohibited, and
10	(c) A sanitary	survey report shall include the following:
11	(1)	A-a shoreline survey survey to evaluate pollution sources that may affect the area.
12	(2)	A hydrographic survey to evaluate meteorological and hydrographic an evaluation of
13		meteorological, hydrodynamic, and geographic factors that may affect distribution of pollutants.
14	(3)	a bacteriological microbiological survey to assess water quality. A bacteriological microbiological
15		survey shall include the collection of growing area-water samples and their analysis for fecal
16		coliforms. The number and location of sampling stations shall be selected to produce the data
17		necessary to effectively evaluate <u>all</u> point and non-point pollution sources. sources identified during
18		the shoreline survey. A minimum of 15-six samples shall be collected annually from each designated
19		sampling station sets of samples shall be collected from growing areas during the three year
20		evaluation period. Areas without a shoreline may be sampled less frequently.
21	<u>(4)</u>	a determination of the appropriate classification for all shellfish growing waters within the shellfish
22		growing area in accordance with Rule .0902 of this Section.
23	(d) A written	sanitary survey report shall be required to designate any portion of a shellfish growing area with a
24	classification of	ther than prohibited, or for a reclassification from:
25	(1)	prohibited to any other classification;
26	(2)	restricted to conditionally approved or approved; or
27	(3)	conditionally approved to approved.
28	All other reclas	sifications may be made without a sanitary survey.
29	(e) In each ca	lendar year that a shellfish growing area is not evaluated with a sanitary survey, a written annual
30	evaluation repo	rt shall be completed by the Division and shall include the following:
31	(1)	a microbiological survey to assess water quality as set forth in Subparagraph (c)(3) of this Rule.
32	(2)	an evaluation of changes in pollution source impacts that may affect the classifications of the
33		shellfish growing area.
34		valuation determines conditions have changed and a classification for shellfish growing waters is
35	·	ivision shall initiate action to reclassify the shellfish growing waters in accordance with Rule .0902 of
36	this Section.	
77	(a) Conitomy an	wysy non-outs shall be managed syong three years

1 (d)(f) All sanitary Sanitary survey reports and annual evaluation reports shall be maintained by the Division.
2
3 History Note: Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;
4 Eff. June 1, 1989;
5 Readopted Eff. May 1, 2021.

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0904

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (1), line 8, what are "significant point sources of pollution"? Does your regulated public know? I know this term is used in other rules within 15A, so I am guessing so, but I wanted to check.

In (2), line 10, what are "deleterious substances"?

1	15A NCAC 18A	A .0904 is readopted as published in 35:07 NCR 777 as follows:
2		
3	15A NCAC 18.	A .0904 APPROVED AREAS <u>WATERS</u>
4	An area Shellfi	ish growing waters classified as approved for shellfish harvesting for direct market purposes, must
5	satisfy shall me	eet the following criteria as indicated by a sanitary survey: survey, as set forth in Rule .0903 of this
6	Section:	
7	(1)	the shoreline survey has indicated that there is no significant point source contamination; indicates
8		there are no significant point sources of pollution;
9	(2)	the area is not contaminated with fecal material, pathogenic microorganisms, poisonous and or
10		deleterious substances, or marine biotoxins that may render consumption of the shellfish hazardous;
11		<u>and</u>
12	(3)	the median fecal coliform Most Probable Number (MPN) or the geometric mean MPN of water
13		shall not exceed 14 per 100 milliliters, and not more than ten percent of the samples shall exceed a
14		fecal coliform MPN of 43 per 100 milliliters (per five tube decimal dilution) in those portions of
15		areas most probably exposed to fecal contamination during adverse pollution conditions.
16	(3)	the microbiological survey, as set forth in Rule .0903 (b)(3) of this Section, indicates the
17		bacteriological water quality does not exceed the following standards based on results generated
18		using the systematic random sampling strategy:
19		(a) a median fecal coliform most probable number (MPN) or geometric mean MPN of 14 per
20		100 milliliters;
21		(b) a median fecal coliform colony-forming units (CFU) or geometric mean CFU of 14 per 100
22		milliliters;
23		(c) an estimated 90 th percentile of 43 MPN per 100 milliliters for a five-tube decimal dilution
24		test; or
25		(d) an estimated 90 th percentile of 31 CFU per 100 milliliters for a membrane filter membrane
26		Thermotolerant Escherichia coli (mTEC) test.
27		
28	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;
29		Eff. June 1, 1989;
30		Readopted Eff. May 1, 2021.

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0905

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, do you mean "shall" instead of "may"? If not, then would waters meeting these standards not be classified as "conditionally approved"?

In (a)(2), line 11, what are "known and predictable" here? To whom?

In (b), line 18, what is "immediately" here? Does your regulated public know?

In (c)(2), line 27, who are these persons?

In (c)(4), line 30, what are "critical pollution sources"? Does your regulated public know?

1	13A NCAC 18A .0903 is readopted with changes as published in 33:07 NCR /// as follows:	
2		
3	15A NCAC 18A .0905 CONDITIONALLY APPROVED AREAS WATERS	
4	(a) An area Shellfish growing waters may be classified as conditionally approved if the Division of Marine Fisher	<u>ries</u>
5	determines the following:	
6	(1) the sanitary survey indicates the area-shellfish growing waters will not meet the approved approve	rea
7	waters classification criteria as set forth in Rule .0904 of this Section under all conditions, fe)r a
8	reasonable period of time and the factors determining these periods are known and predictable.	<u>but</u>
9	will meet those criteria under certain conditions;	
10	(2) the conditions when the shellfish growing waters will meet the approved waters classificate	<u>ion</u>
11	criteria are known and predictable;	
12	(3) the public bottom within those shellfish growing waters support a population of harvesta	<u>ıble</u>
13	shellfish; and	
14	(4) staff are available to carry out the requirements defined in the management plan, as set forth	ı in
15	Paragraph (b) of this Rule.	
16	(b) A written management plan shall be developed by the Division for conditionally approved areas. This plan sl	<u>1all</u>
17	define the conditions under which the shellfish growing waters may be open to the harvest of shellfish. If the conditions	ons
18	defined in the management plan are not met, the Division shall immediately close the shellfish growing waters	s to
19	shellfish harvesting.	
20	(c) When management plan criteria are met the Division may recommend to the Division of Marine Fisheries the a	ı rea
21	may be opened to shellfish harvesting on a temporary basis.	
22	(d) When management plan criteria are no longer met or public health appears to be jeopardized, the Division	vill
23	recommend to the Division of Marine Fisheries immediate closure of the area to shellfish harvesting.	
24	(c) All conditionally approved growing waters shall be re-evaluated on an annual basis. A written report summarize	ing
25	this re-evaluation shall be produced and shall include the following:	
26	(1) an evaluation of compliance with management plan criteria;	
27	(2) a review of the cooperation of all persons involved;	
28	(3) an evaluation of bacteriological water quality in the growing waters with respect to the standard	rds
29	for the classification; and	
30	(4) an evaluation of critical pollution sources.	
31		
32	History Note: Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;	
33	Eff. June 1, 1989;	
34	Readonted Fff May 1, 2021	

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0906

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 4, do you mean "shall" instead of "may"?

Consider ending (a)(1) with a semicolon and "and", assuming you intend to require both.

In (a)(1), line 7, what are "significant point sources of pollution" here? Does your regulated public know?

In (d), there appears to be a word moving. Should line 15 state "... Section, shall indicate the bacteriological..."?

1	15A NCAC 18	A .0906 is readopted with changes as published in 35:07 NCR 777-778 as follows:	
2			
3	15A NCAC 18	A .0906 RESTRICTED AREAS	
4	(a) An area Sh	ellfish growing waters may be classified as restricted restricted if: when a sanitary survey indicates a	
5	limited degree	of pollution and the area is not contaminated to the extent that indicates that consumption of shellfish	
6	could be hazard	lous after controlled depuration or relaying.	
7	<u>(1)</u>	a sanitary survey indicates there are no significant point sources of pollution.	
8	(2)	levels of fecal pollution, human pathogens, or poisonous or deleterious substances are at such levels	
9		that shellstock can be made safe for human consumption by either relaying or depuration.	
10	(b) Relaying o	f shellfish shall be conducted in accordance with <u>all applicable rules, including 15A NCAC 03K and</u>	
11	15A NCAC 18.	A., 18A .0300. Rules Governing the Sanitation of Shellfish.	
12	(c) Depuration	of shellfish shall be conducted in accordance with all applicable rules, including 15A NCAC 03K and	
13	15A NCAC 18A, 18A .0300 and .0700. Rules Governing the Sanitation of Shellfish.		
14	(d) For shellf	ish growing waters classified as restricted and used as a source of shellstock for depuration, the	
15	microbiological survey, as set forth in Rule [.0903 (b)(3)].0903(b)(3) of this Section, indicates the bacteriological		
16	water quality d	loes not exceed the following standards based on results generated using the systematic random	
17	sampling strate	g <u>y:</u>	
18	(1)	a median fecal coliform most probable number (MPN) or geometric mean MPN of 88 per 100	
19		milliliters;	
20	(2)	a median fecal coliform colony-forming units (CFU) or geometric mean CFU of 88 per 100	
21		milliliters;	
22	(3)	an estimated 90th percentile of 260 MPN per 100 milliliters for a five-tube decimal dilution test; or	
23	<u>(4)</u>	an estimated 90th percentile of 163 CFU per 100 milliliters for a membrane filter membrane-	
24		Thermotolerant Escherichia coli (mTEC) test.	
25			
26	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;	
27		Eff. June 1, 1989;	
28		Readopted Eff. May 1, 2021.	

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0907

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (2)(a), lines 11-12, what are "other point source outfall" and "public health significance"?

1	15A NCAC 18A	A .0907 is readopted as published in 35:07 NCR 778 as follows:
2		
3	15A NCAC 18	A .0907 PROHIBITED AREAS WATERS
4	A growing area	shall be classified prohibited if there is no current sanitary survey or if the sanitary survey or other
5	monitoring pro	gram data indicate that the area does not meet the criteria as specified in approved, conditionally
6	approved or res	tricted classifications. The taking of shellfish for any human food purposes from such areas shall be
7	prohibited.	
8	Shellfish growing	ng waters shall be classified as prohibited if:
9	(1)	no current sanitary survey, as set forth in Rule .0903 of this Section, exists for the growing area; or
10	(2)	the sanitary survey determines:
11		(a) the shellfish growing waters are adjacent to a sewage treatment plant outfall or other point
12		source outfall with public health significance.
13		(b) the shellfish growing waters are contaminated with fecal material, pathogenic
14		microorganisms, poisonous or deleterious substances, or marine biotoxins that render
15		consumption of shellfish from those growing waters hazardous.
16		
17	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;
18		Eff. June 1, 1989;
19		Readopted Eff. May 1, 2021.

1	15A NCAC 18A	.0908 is repealed through readoption as published in 35:07 NCR 778 as follows:
2		
3	15A NCAC 18A	A .0908 UNSURVEYED AREAS
4		
5	History Note:	Authority G.S. 130A-230;
6		Eff. June 1, 1989;
7		<u>Repealed Eff. May 1, 2021.</u>

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0909

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

I recommend ending (a)(1) with a semicolon and "and" assuming you mean both. This will be consistent with prior rules.

In (a)(2), line 7, what are "outfalls"? What are "point source outfalls"?

On lines 7 and 8, what is "public health significance"?

Also, please incorporate this document by reference pursuant to G.S. 150B-21.6 if you have not already done so.

1	15A NCAC 18A	A .0909 is readopted as published in 35:07 NCR 778 as follows:
2		
3	15A NCAC 18A	A .0909 BUFFER ZONE ZONES
4	A prohibited are	ea shall be established as a buffer zone around each wastewater treatment plant outfall.
5	(a) The Divisio	n of Marine Fisheries shall establish a buffer zone around the following:
6	(1)	marinas, in accordance with Rule .0911 of this Section.
7	(2)	wastewater treatment plant outfalls or other point source outfalls determined to be of public health
8		significance, in accordance with the latest approved edition of the National Shellfish Sanitation
9		Program Guide for the Control of Molluscan Shellfish, Section II: Model Ordinance, Chapter IV:
10		Shellstock Growing Areas.
11	(b) Buffer zone	s shall be classified as prohibited.
12		
13	History Note:	Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;
14		Eff. June 1, 1989;
15		Readopted Eff. May 1, 2021.

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1	15A NCAC 18A	A .0910 is repealed through readoption as published in 35:07 NCR 778 as follows:
2		
3	15A NCAC 18A	A .0910 RECLASSIFICATION
4		
5	History Note:	Authority G.S. 130A-230;
6		Eff. June 1, 1989;
7		Renealed Eff May 1 2021

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AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0913

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 5, what is "immediately" here? Who determines "potentially"?

In (b), line 7, do you mean "shall" instead of "may"?

On line 8, do you need "sufficient" here? Wouldn't "have had time to purify..." suffice?

l	15A NCAC 18A .0913 is readopted <u>with changes</u> as published in 35:07 NCR 7/8 as follows:		
2			
3	15A NCAC 18A .0913 PUBLIC HEALTH EMERGENCY		
4	(a) The Division of Marine Fisheries shall recommend to the Division of Marine Fisheries immediate closure of		
5	immediately close any potentially impacted shellfish growing waters to the harvesting of shellfish in the event of a		
6	public health emergency.		
7	(b) The Division shall recommend to the Division of Marine Fisheries re opening may re-open shellfish growing		
8	waters when if the condition causing the public health emergency no longer exists and shellfish have had sufficient		
9	time to purify naturally from possible contamination.		
10			
11	History Note: Authority G.S. 130A 230; 113-134; 113-182; 113-221.2; 143B-289.52;		
12	Eff. June 1, 1989;		

Readopted Eff. May 1, 2021.

13

AGENCY: Marine Fisheries Commission

RULE CITATION: 15A NCAC 18A .0914

DEADLINE FOR RECEIPT: Friday, April 9, 2021

The Rules Review Commission staff has completed its review of this Rule prior to the Commission's next meeting. The Commission has not yet reviewed this Rule and therefore there has not been a determination as to whether the Rule will be approved. You may call our office to inquire concerning the staff recommendation.

In reviewing this Rule, the staff recommends the following technical changes be made:

In (a), line 9, "found" by whom? If the idea is to state "conforming or provisionally conforming... as determined by a Food and Drug Administration... Officer or by an FDA-certified..." then state that. If it's "found" by someone or something else, please state what.

On line 12, I believe "FDA-certified" should be hyphenated.

Also on line 12, just so I'm clear – the FDA will certify individuals as a "State Shellfish Laboratory Evaluation Officer"?

In (b), please incorporate these sources by reference, as required by G.S. 150B-21.6 if you have not done so elsewhere.

On line 14, approved by whom? How?

On line 15, what does "validated" mean here?

On line 17, what are "immediate or ongoing critical need[s]"? Who determines this?

In (b)(1), line 21, what does "validated" mean in this context?

1	15A NCAC 18A	.0914 is readopted as published in 35:07 NCR 778-779 as follows:
2		
3	15A NCAC 18A	.0914 LABORATORY PROCEDURES
4	All laboratory e	xaminations for water and shellfish used for the evaluation of growing areas shall be made in
5	accordance with	the latest approved edition by the Food and Drug Administration of "Recommended Procedures for
6	Examination of S	Sea Water and Shellfish", American Public Health Association, Inc., which is adopted by reference
7	in accordance wi	th G.S. 150B-14(c). A copy of this publication is available for inspection at the Shellfish Sanitation
8	Office, Marine F	isheries Building, Arendell Street, Morehead City, North Carolina 28557.
9	(a) All laboratory	y analyses used for the evaluation of shellfish growing areas shall be performed by a laboratory found
10	to conform or pro	ovisionally conform to the requirements established under the National Shellfish Sanitation Program
11	(NSSP), as determ	mined by a Food and Drug Administration (FDA) Shellfish Laboratory Evaluation Officer or by an
12	FDA certified Sta	ate Shellfish Laboratory Evaluation Officer.
13	(b) All methods	for the analysis of shellfish and shellfish growing waters that are used for the evaluation of shellfish
14	growing areas sh	all be cited in the latest approved edition of the NSSP Guide for the Control of Molluscan Shellfish,
15	Section IV: Guid	lance Documents, subsection Approved NSSP Laboratory Tests or validated for use by the NSSP
16	under the Const	itution, Bylaws and Procedures of the Interstate Shellfish Sanitation Conference. If there is an
17	immediate or ong	toing critical need for a method and no method approved for use within the NSSP exists, the following
18	may be used:	
19	(1)	a validated Association of Analytical Communities, Bacteriological Analysis Manual, or
20		Environmental Protection Agency method; or
21	(2)	an Emergency Use Method as set forth in the latest approved edition of the NSSP Guide for the
22		Control of Molluscan Shellfish.
23		
24	History Note:	Authority G.S. 130A 230; <u>113-134; 113-182; 113-221.2; 143B-289.52;</u>
25		Eff. June 1, 1989;
26		Amended Eff. September 1, 1991; September 1, 1990;
27		Readopted Eff. May 1, 2021.