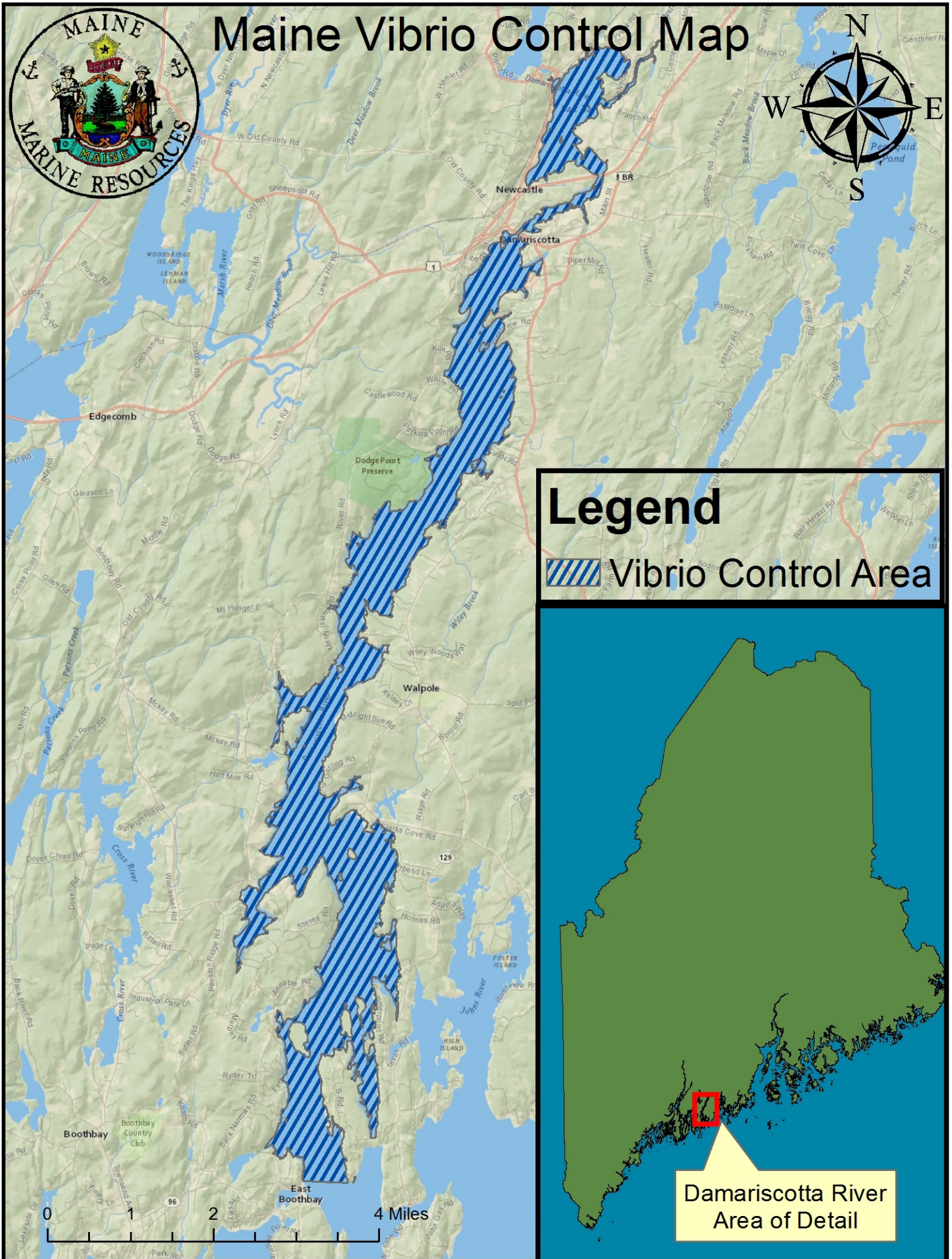


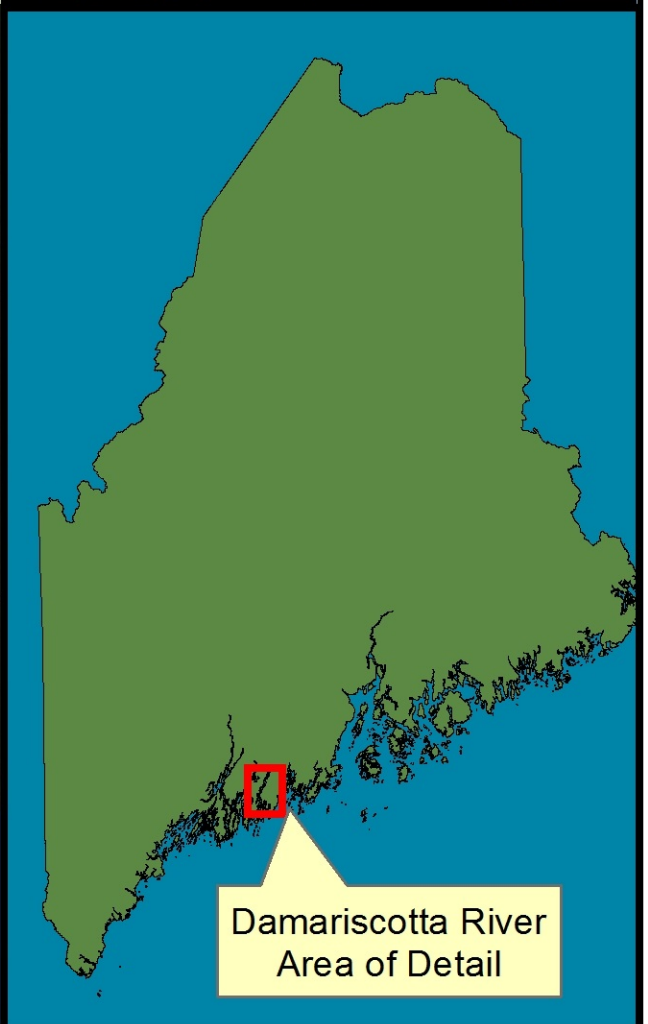


Maine Vibrio Control Map



Legend

 Vibrio Control Area



What you should keep in mind about the Vp Control Plan:

- **Time:** May 1st through October 31st
- **Object:** Control the potential risk of *Vibrio parahaemolyticus* (Vp) infections in humans and protect the quality and safety of shellfish industry in Maine
- **Control species:** American and European oysters (*Crassostrea virginica* and *Ostrea edulis*) and hard clams (*Mercenaria mercenaria*) ONLY
- **Control area:** All parts of the Damariscotta River
- **Prohibited:**
 - Recreational harvest prohibited between May and October
 - Sales from home by harvesters prohibited between May and October
- **Requirements** (all harvesters and primary dealers):
 - Attend mandatory training annually
 - Submit vibrio harvest plan by March 1st to DMR
 - Keep your shellfish product cool
 - Use ambient air temperature records
 - Report any violations to Marine Patrol

For full version, please refer to Department of Marine Resources Regulations Chapter 115

Tips Box

- *Vibrio parahaemolyticus* (Vp) is a naturally occurring bacteria living in estuaries and ocean throughout the world.
- Shellfish can concentrate high levels of Vp.
- Vp can cause gastroenteritis, wound infections, and septicemia in humans.
- High temperatures can enhance the growth of Vp in shellfish and water.
- Keeping shellfish cool can reduce the chance of Vp infections.

For more information, please visit: http://www.maine.gov/dmr/rm/public_health/index.htm

If you have any questions, please contact DMR Public Health Bureau:
DMRPublicHealthDiv@Maine.gov OR 207-633-9500