

Monday 10/07/2024



SUQUAMISH TRIBE OYSTER HARVEST REGULATION

AFFECTED ORGANIZATIONS: Affected Tribes, DOH

REGULATION NUMBER: 24-186s oyster

REGULATION SUPERSEDED/MODIFIED:

DATE ADOPTED: October 01, 2024

EFFECTIVE DATE: October 07, 2024

FISHERY TYPE: Commercial & Subsistence

SPECIES: Oyster

LEGAL GEAR: Handheld prying tools

SHELLFISH BEACH AND CATCH AREAS:

Catch Area:	25C
Growing Area:	Port Gamble Bay
Harvest Location:	Port Gamble Heritage Park
BIDN:	250900

HARVESTING SCHEDULE:

Monday, October 7th, from 12:00 AM to 3:45 AM

- All harvesters **MUST** register with the monitor and show their fishing ID before harvest.
- If you arrive after the start time, you will not be allowed to participate.
- Each harvester must be a Suquamish Tribe member and possess a valid fisher ID card.

QUOTA: The Suquamish Tribe is committed to an orderly fishery in which the 5,000 dozen total treaty share will be shared among all participating tribes. Harvest will end when total quota is reached.

BUYERS: Buyers will purchase oysters on beach.

ACCESS: Foot access available from the Port Gamble Heritage Park entrance. Do not park on shoulder of SR 104. Do not trespass on private upland property.

HARVESTING REQUIREMENTS:

- Fishing Under the Influence of Intoxicants. Per Tribal Code 14.1.51 it shall be unlawful for any person to fish while in possession of or under the influence of alcohol or intoxicants. **Any violations will be strictly enforced.**



- All diggers must have their Fisher ID card with a **2024** shellfish sticker in their possession and have paid all outstanding taxes in order to harvest.
- Check-in with the monitor on the beach is required
- Harvest is limited to single oysters 2.5 inches in length or greater
- Harvesters must check their oysters at monitor's station and receive bag tags before leaving beach
- It is unlawful to leave any litter on the beach
- Trespassing on upland private property is a violation of this regulation

CATCH REPORTING:

The disposition (sale, gift, or consumption) of all oysters harvested must be reported to fisheries department staff within 48 hours of the start of the harvest. In addition, all harvest must be reported on a fish ticket. A bag tag, available from the monitor, must be attached to each bag of oysters once it leaves the beach.

TIME TO TEMPERATURE CONTROL:

To comply with *Vibrio parahaemolyticus* control measures during the months of May to September, the following measures must be complied with:

- 1) Oysters must reach an internal temperature of 50 degrees F or less within 9 hours of harvest except under the following conditions
- 2) When ambient air temperature is greater than 90 degrees F, oysters must reach an internal temperature of 50 degrees F or less within 7 hours of harvest
- 3) When harvest temperature is between 68 and 70 degrees F from July 1 to August 31, oysters must reach an internal temperature of 50 degrees F or less within 5 hours of harvest
- 4) Harvest Control: from July 1 through August 31, harvest is not allowed when harvest temperature is above 70 degrees F.

TRANSPORTATION AND HANDLING:

All oysters must be protected from contamination at all times. Oysters must not come into contact with non-food surfaces.

Due to shellfish pest and disease control measures for Japanese Oyster Drill, harvested oysters may not be transferred to another beach without a permit. Bags of oysters should not be allowed to come in to contact with tidelands when loading or offloading from boats at the launch, and should be transported in a contained manner, such as within a fishing tote.

ENFORCEMENT OFFICERS:

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