

FDACS Apalachicola Bay Water Quality Sampling

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Florida Department of Agriculture and Consumer Services

SHELLFISH HARVESTING AREA CLASSIFICATION MAP #16B (Effective: February 9, 2011)
Apalachicola Bay System (#16) Shellfish Harvesting Area in Franklin County
Summer June - August



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may not have been prepared for, or be suitable for legal, engineering, or
other purposes. It is the user's responsibility to verify the accuracy of the information presented on this map.

National Shellfish Sanitation Program

- Establish minimum requirements to **regulate interstate commerce of shellfish** – NSSP Model Ordinance
- **Protects public health** by ensuring the harvest of shellfish are from properly classified waters and shellfish are handled properly at all levels from harvest to final sale to the consumer.
- **US Food and Drug Administration oversees** and ensures compliance of the NSSP by all member states through annual audits





FDACS conducts routine surveys and water sampling in shellfish harvesting areas for lease areas and wild resources.

Water Quality data management-
open/closure of shellfish harvesting
areas

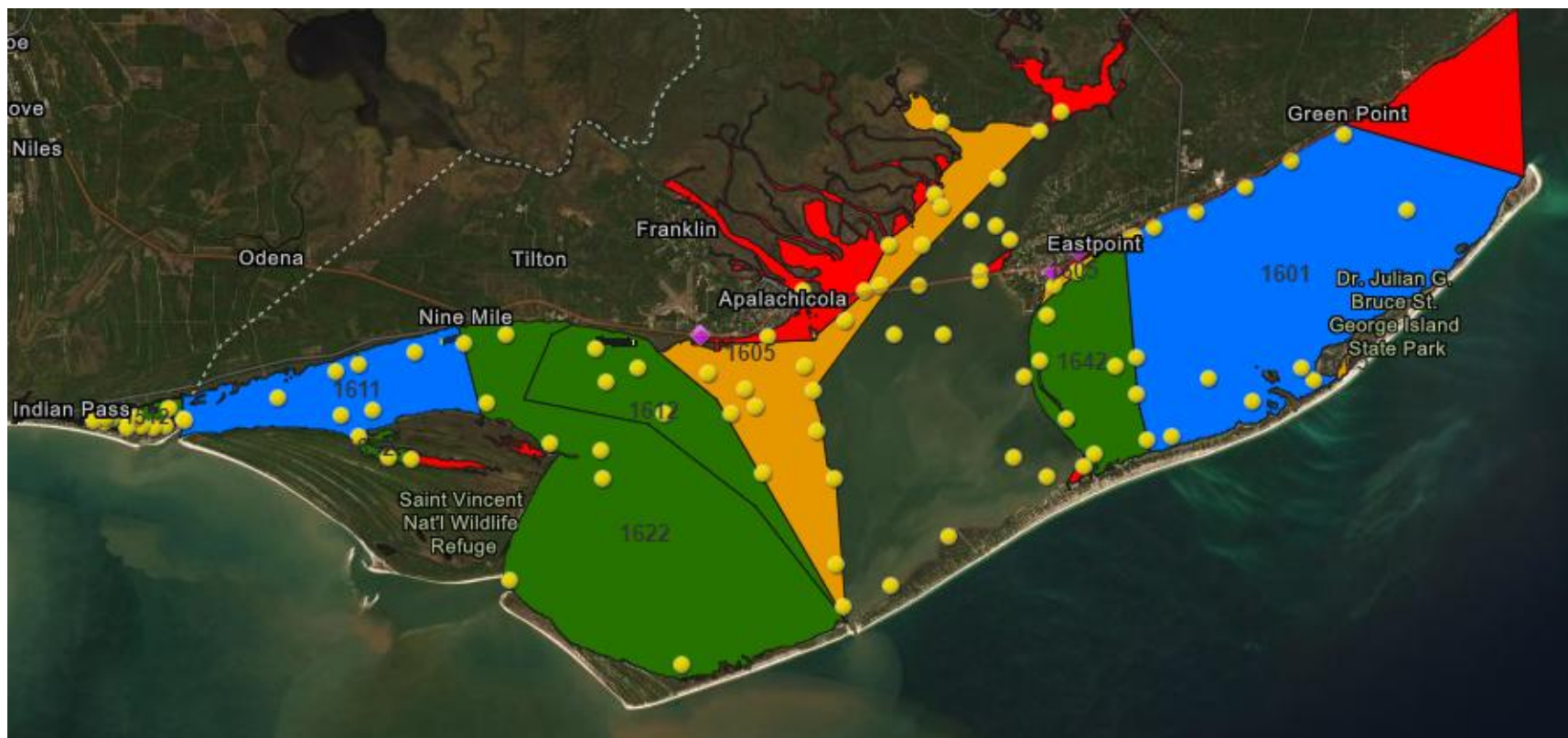
- Sample strategically placed water quality monitoring stations
- All water samples sent to the Apalachicola Shellfish Lab for analysis



What are the
goals of classifying
and managing
shellfish
harvesting areas
in Florida?

- To maximize the acreage to allow for the harvest of shellfish
- and
- To minimize the number of days closed
- while
- Protecting the health of consumers from shellfish born illnesses





Water Sample Collection



Pollution Source Survey

- Identifies all potential direct and indirect pollution sources within the drainage basin surrounding the harvest area
- Examples include marinas, wastewater treatment plants, septic tanks, stormwater runoff, livestock, wildlife
- Achieved by infield and Google Earth observations and by working with other state and local agencies to identify local pollution sources



Fecal Coliform Bacteria: Indicator Species

- Fecal coliform bacteria are a group of bacteria excreted in feces by warm blooded animals, including humans, domestic animals and wildlife
- When fecal coliform bacteria are present, human pathogens may also be present



Water Quality Testing

- Division of Aquaculture, Shellfish Laboratory in Apalachicola
- Water samples shipped overnight via UPS or same-day delivery if samples are local
- Samples must be maintained between 0°C and 10°C
- mTEC is method used – filter water onto filters, incubate 24 hours and then count the number of yellow/green colonies
- Results are emailed back to regional offices ~48 hours later



Water Quality Data Analysis

- Data taken at each station is entered into a database and analyzed to assess trends in fecal coliform bacteria
- Statistical Analysis Software (SAS) is used to identify correlations between rainfall/river levels and bacteria levels at all stations



Water Quality Data Management

- The correlations found in the data allow personnel to create management plans
- Rainfall and/or river levels are collected daily at specific gauges and entered in the database
- Use statistical analysis to assess:
 - Correlations between FC and rainfall/river levels
 - Trends over time (*i.e.* is water quality improving or degrading)
 - Determines the most significant model (station) that sets the management plan closure criteria
 - SHA classification map



Management Plans

- A management plan sets forth certain closure criteria using rainfall and river levels
- Management plans are verified each year with annual and triennial reports
- Comprehensive Surveys are done every twelve years per NSSP or sooner if warranted

Water Quality Data Management

- When closure criteria is exceeded (*i.e.* too much rainfall or a high river is recorded) field staff close specific harvesting areas at sunset
- Sampling to reopen a closed harvest area is initiated immediately and continues until bacteria levels fall below management criteria



NSSP Shellfish Harvesting Area classification types

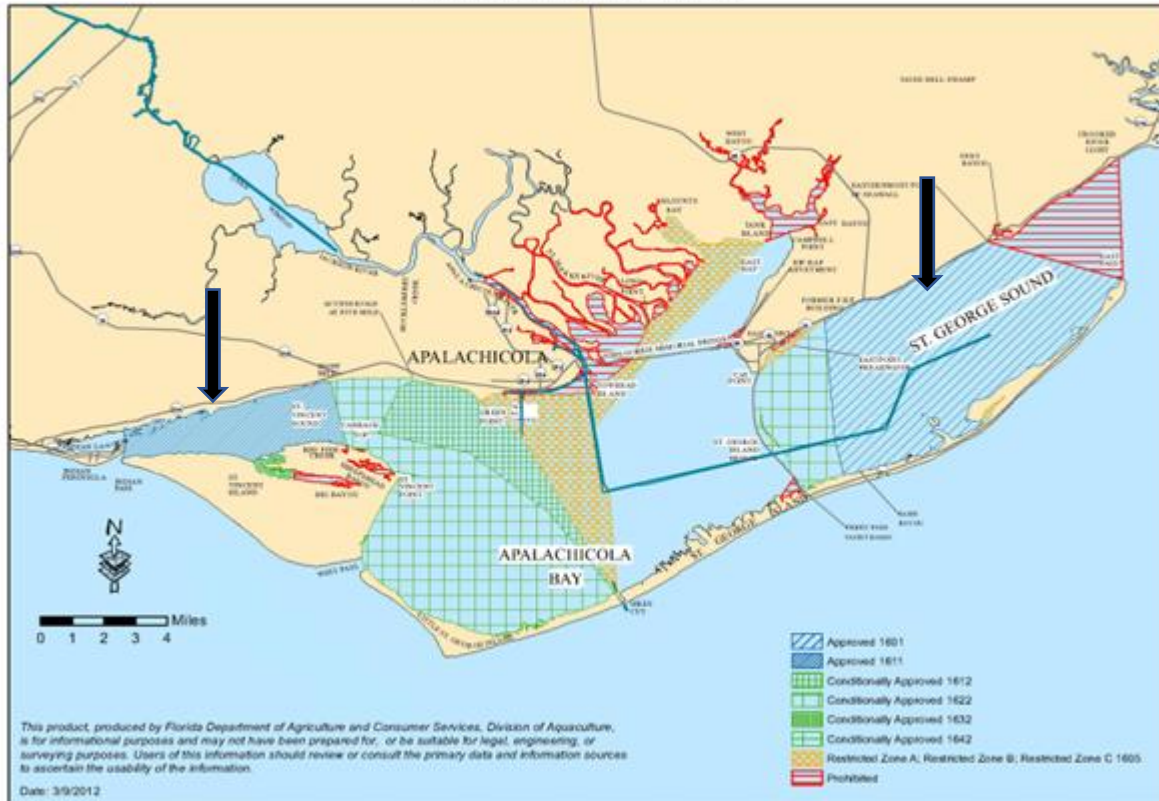


- 5 different classification types – determine harvest restrictions
- Classification types are based on:
 - FC water quality
 - Proximity to pollution sources



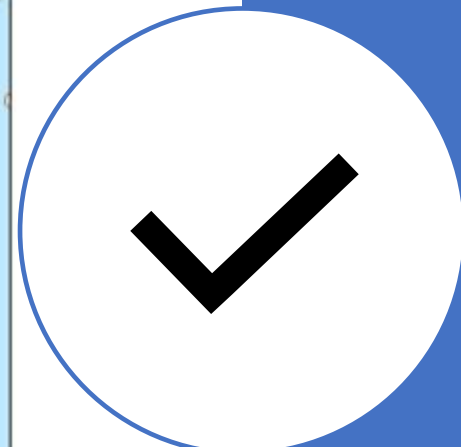
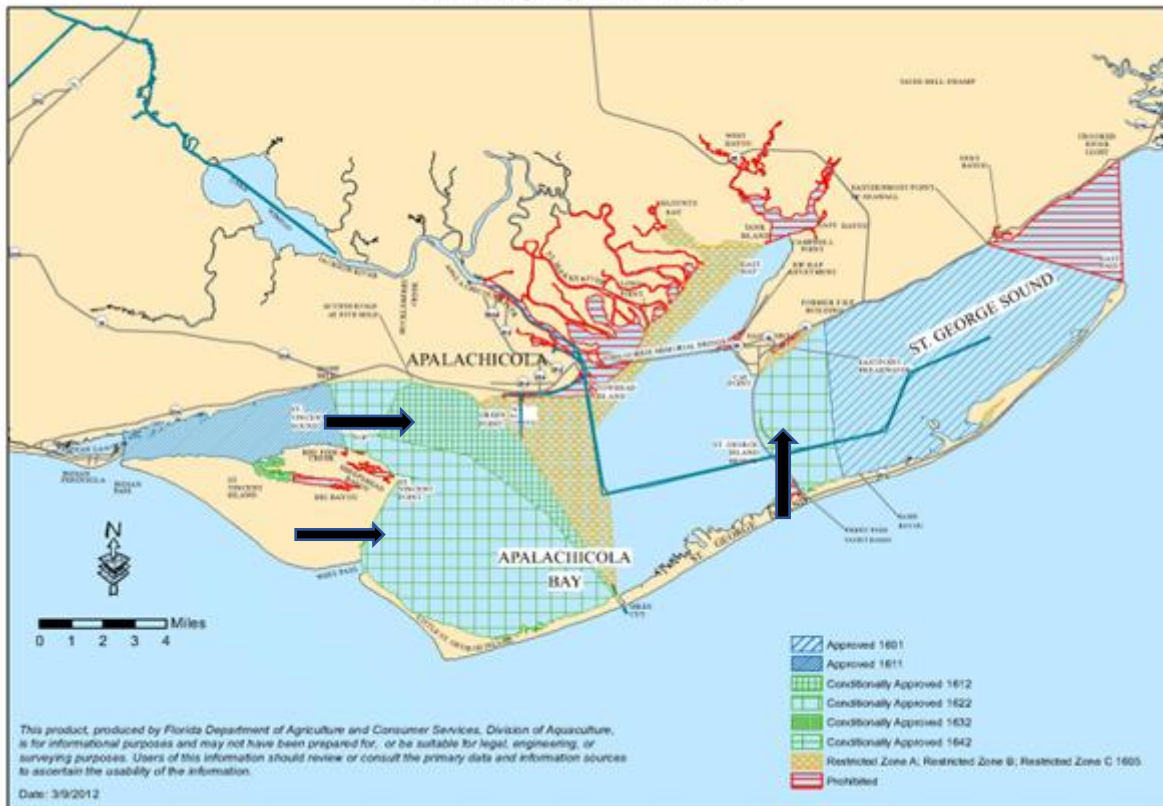
Approved Areas

SHELLFISH HARVESTING AREA CLASSIFICATION MAP #16A (Effective: February 9, 2011)
Apalachicola Bay System (#16) Shellfish Harvesting Area in Franklin County
Winter: January - May, September - December



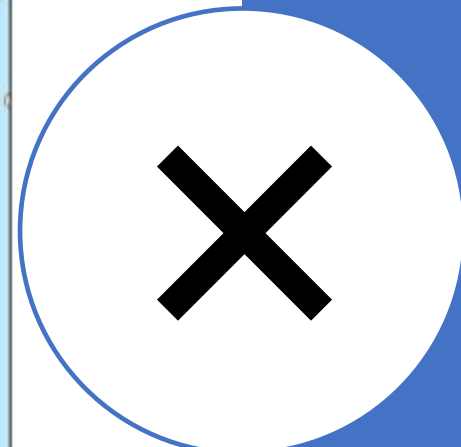
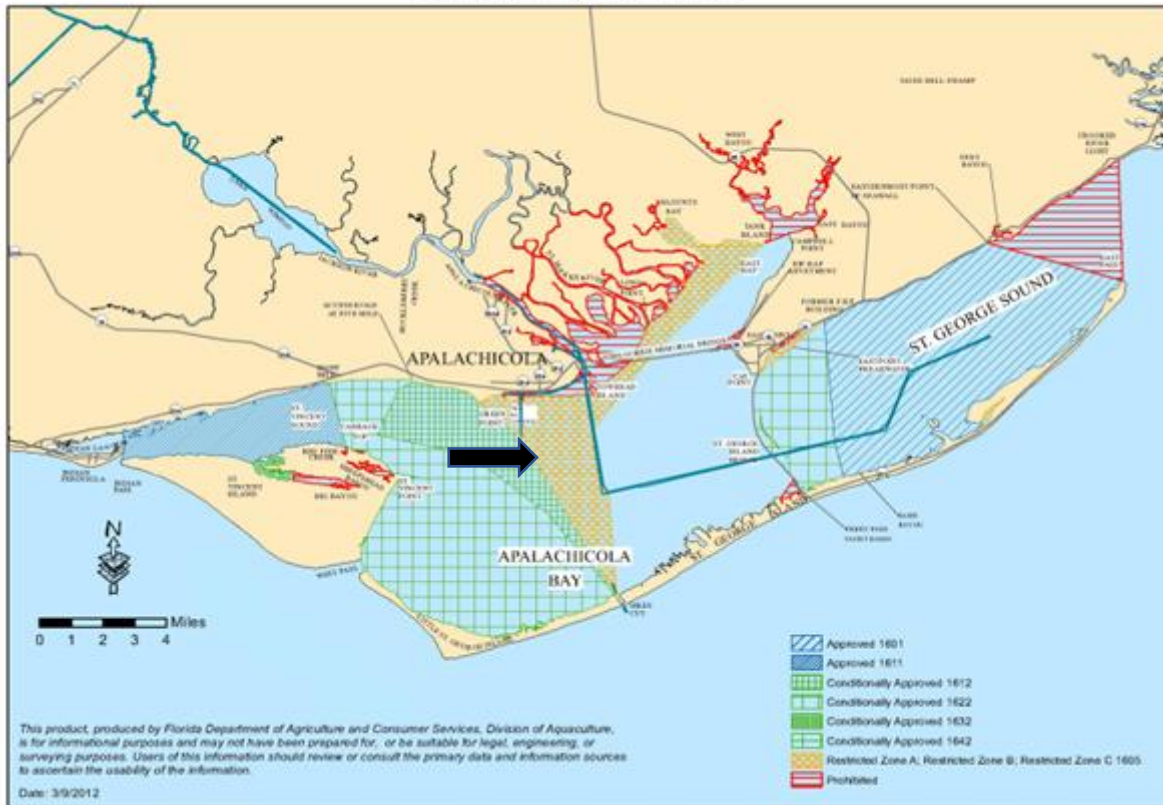
Conditionally Approved Areas

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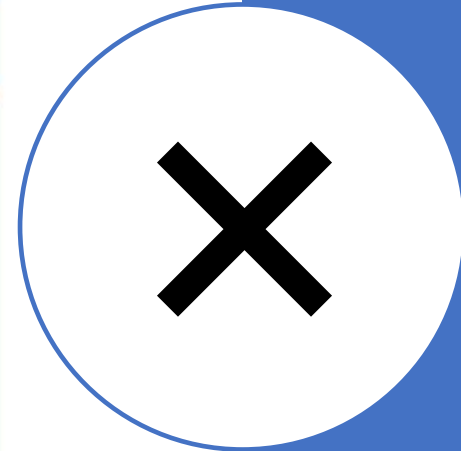
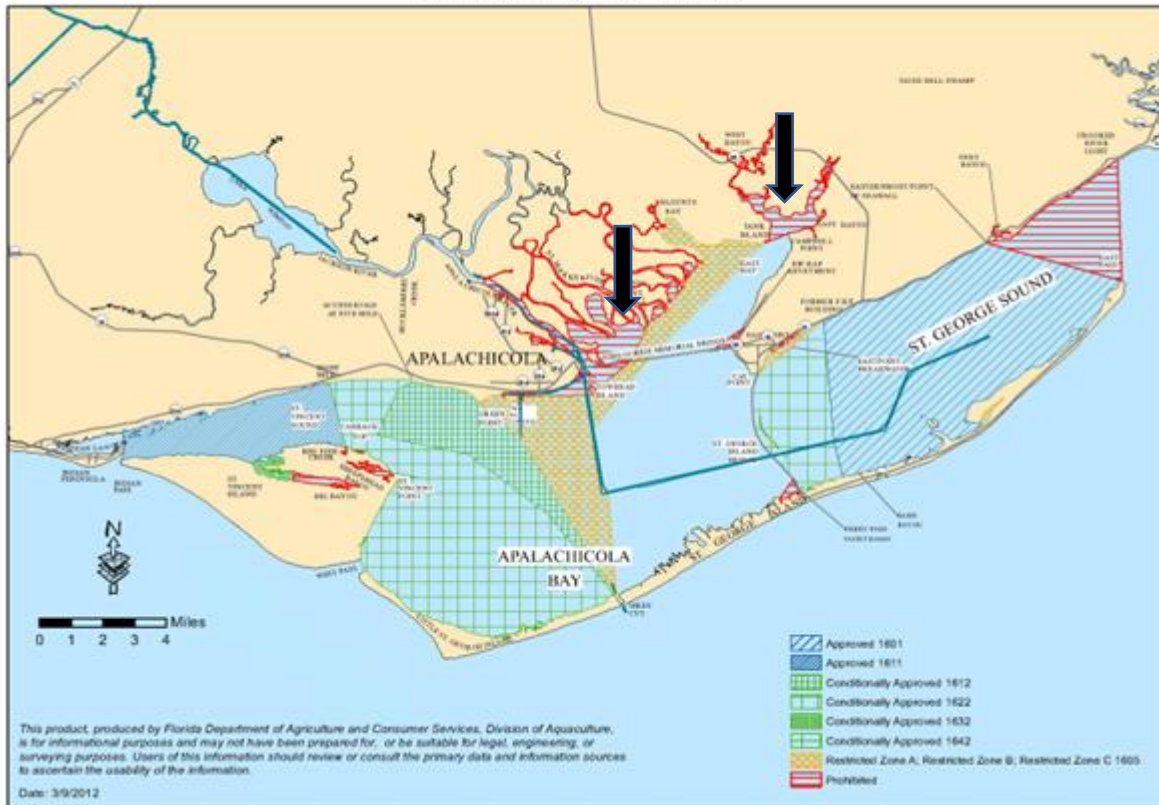
Restricted/Conditionally Restricted

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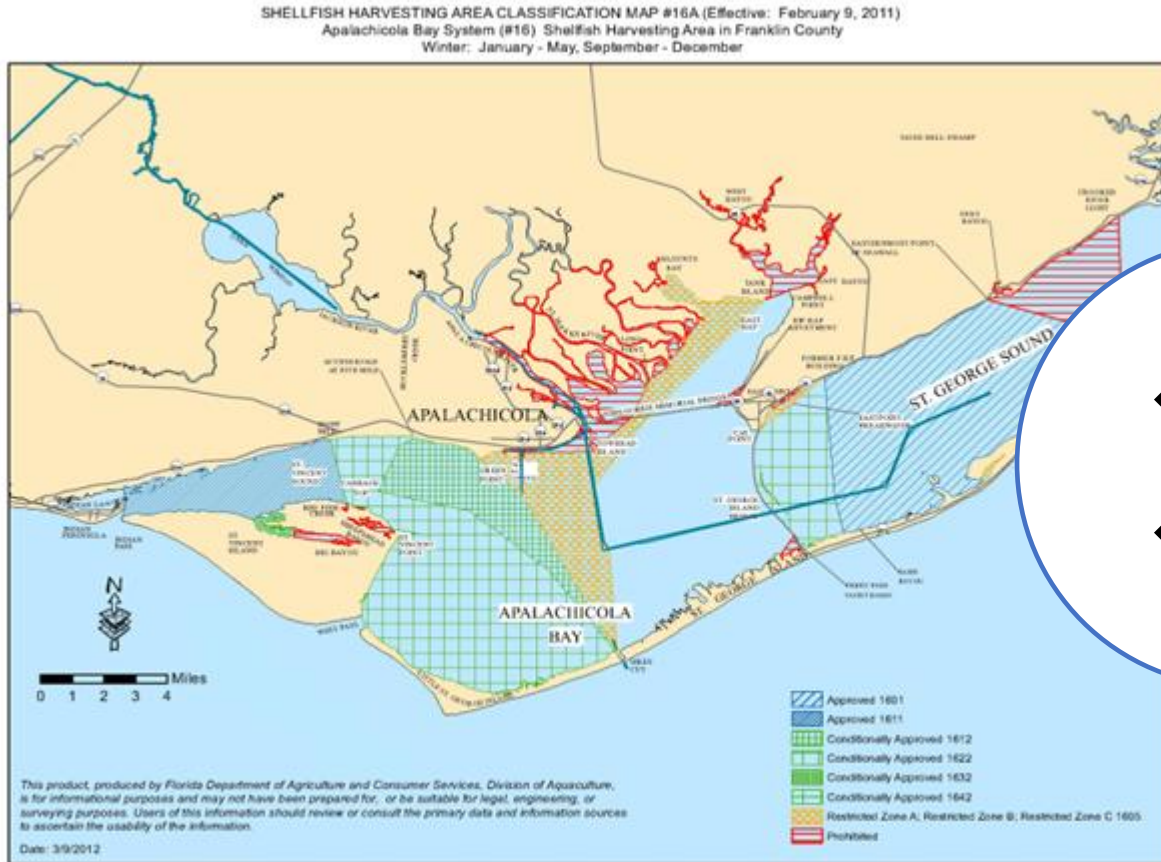


Prohibited Areas

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Unclassified Areas



- Closed to harvesting at all times because neither the water quality nor the pollution sources have been assessed by the Department



Management of Shellfish Harvest Areas

Temporary closures

- Management plan exceedance – rainfall or river levels
 - Most common type of closure
- Emergency conditions – untreated sewage spills, tropical storms/hurricanes
- Harmful Algal Blooms
 - *Karenia brevis* (Red Tide) – Neurotoxic shellfish poisoning
 - *Pseudo Nitzschia* spp. – Amnesic shellfish poisoning
 - *Pyrodinium bahamense* – Paralytic shellfish poisoning



How do we
determine
management
plans are
working?

- NSSP requires each area to be sampled at least 5 times per year under Adverse Pollution Conditions (APC) when in the open status:
 - Sample following a rainfall event or when river levels are elevated
 - Determines if the area is in compliance with NSSP water quality standards under the current management plan
 - Updated each year with an annual report and pollution sources are re-evaluated every three years in triennial reports
 - Comprehensive shellfish harvesting area survey to be done at minimum every 12 years



End result

When harvest areas are in the open status, water quality is suitable for the harvest of shellfish

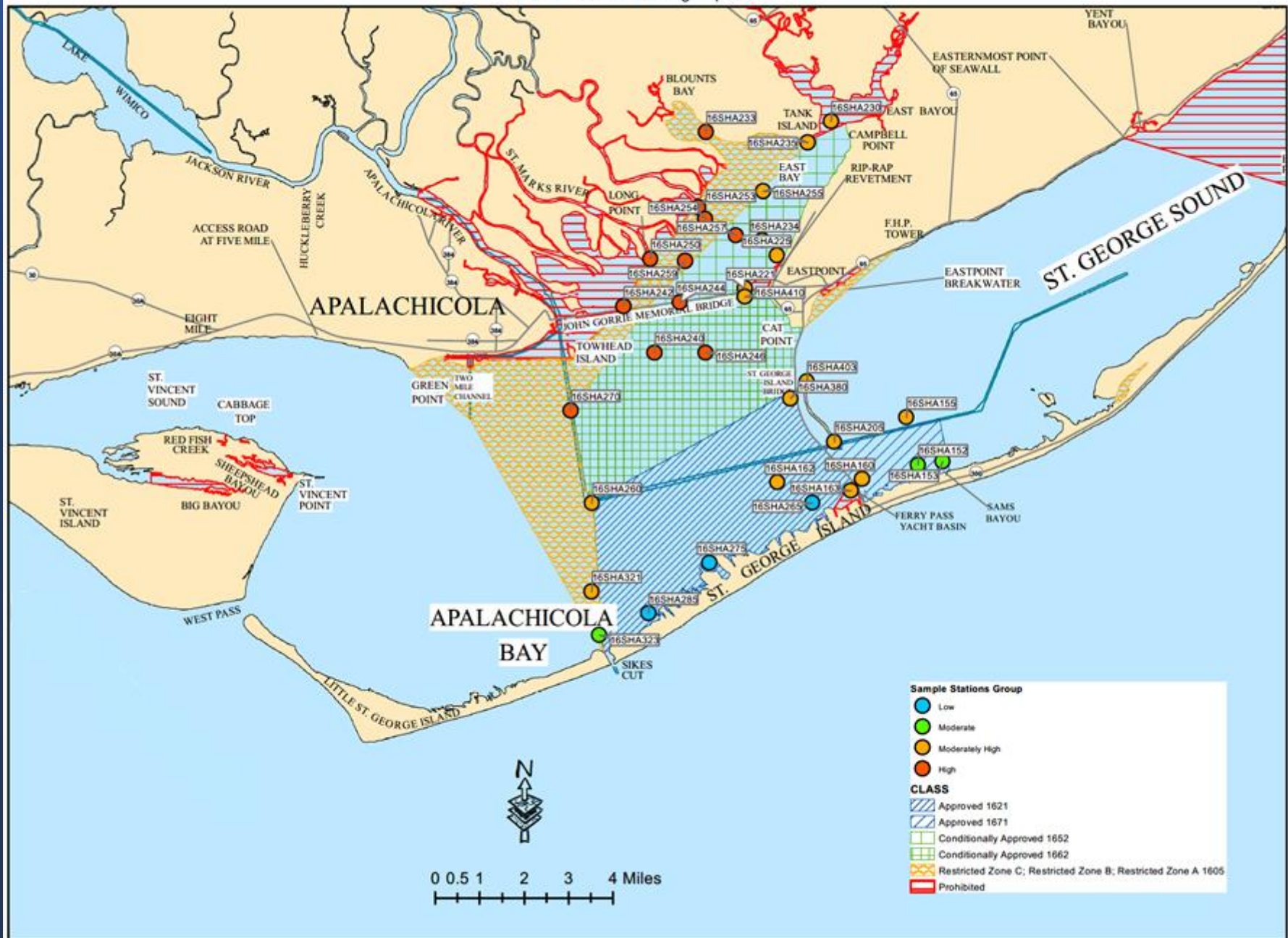
Shellfish at the store or in a restaurant have been harvested from an open area



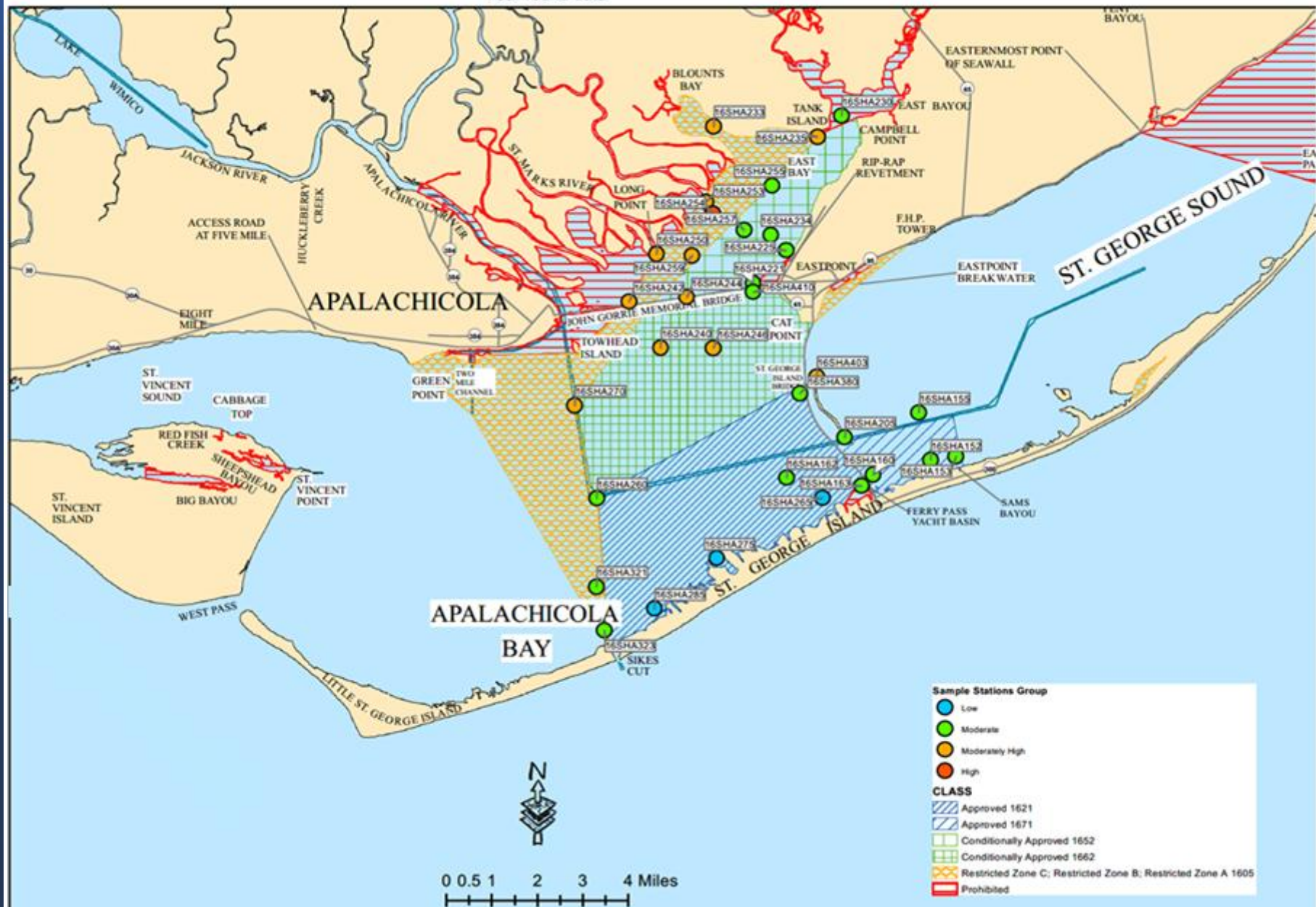
SHELLFISH HARVESTING AREA CLASSIFICATION WITH WATER SAMPLING STATIONS MAP #16B

Apalachicola Bay System (#16) Shellfish Harvesting Area in Franklin County

Winter - October through April data



SHELLFISH HARVESTING AREA CLASSIFICATION WITH WATER SAMPLING STATIONS MAP #16B
 Apalachicola Bay System (#16) Shellfish Harvesting Area in Franklin County
 Year-round data





SHELLFISH HARVESTING AREA CLASSIFICATION MAP #16B (Survey:
Apalachicola Bay System (#16) Shellfish Harvesting Area in Franklin County
January - December

