



The Sea Fisheries Protection Authority has issued a Food Safety Information Notice in relation to the harvesting of King Scallops (*Pecten maximus*) from both offshore (non-classified) and inshore classified production areas. The Notice details changes to monitoring of King Scallops (*Pecten maximus*) which come into effect on the 1st of June 2024.

Legislative Basis / Relevant Documentation

- A. Code of Practice for the Irish Shellfish Monitoring Programme (Biotoxins) available at: [Code of Practice for the Irish Shellfish Monitoring Programme \(Biotoxins\)](#)
- B. Regulation (EC) 853/2004 on the hygiene of food of animal origin, Annex III, Section VII applying to all food business operators handling shellfish.
- C. Implementing Regulation (EU) 2019/627 on official controls on products of animal origin

Introduction

Pecten maximus (King Scallops) are a Live Bivalve Mollusc (LBM) species which are harvested/fished by Irish fishers primarily from offshore wild fisheries and also by the inshore fleet from a number of classified production areas. This Notice to Trade, unless specifically mentioned, relates to *Pecten maximus* (King Scallops) only.

Specific EU Regulations apply to Live Bivalve Molluscs including scallops to ensure compliance with food safety standards. All commercially harvested scallops must comply with these regulations in order that they can be placed on the market for human consumption.

All batches of harvested or fished King Scallops must be accompanied by a completed Shellfish Registration Document which records date of harvesting, quantities harvested, location of harvesting, biotoxin status, name of fishing vessel, EU logsheet etc. Shellfish Registration Documents are available from any SFPFA office.

Protocols for the testing and recording of scallops harvested within classified shellfish production areas (see section A)..

Protocols for the testing and recording of scallops harvested from offshore sites (see section B).

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Section A

Scallops Harvested within Classified Shellfish Production Areas (CPAs)

Scallops from classified production areas (CPAs) can only be placed on the market for retail sale via an approved dispatch centre, and only when harvested from Classified Shellfish Production Areas on an 'open' or "harvest restricted" biotoxin status for king scallops (see the [Code of Practice for the Irish Shellfish Monitoring Programme \(Biotoxins\)](#) for further information on biotoxin statuses).

Unless a production area has been specifically classified for scallops, all scallops harvested within classified production areas are classified as B unless harvested within classified production areas where all other mollusc shellfish are classified of being class A then such scallops may be classified as A.

The current list of Classified Shellfish Production areas in Ireland including maps identifying the boundaries of these areas is available on the SFPA's website at: [Classified Shellfish Production Areas](#)

Biotoxin Testing of Scallops from Classified Shellfish Production Area

The harvesting or fishing of scallops can only take place from Classified Production Areas that are:

- A. On an 'Open' Biotoxin status for scallops when they can be marketed live and whole in the shell or
- B. On a 'Harvest Restricted' Biotoxin status when only shucked product of those parts of the scallop which have tested below regulatory limits for Marine Biotoxins can be placed on the market.

No harvesting of scallops is allowed from a classified production area that is on a 'Closed' Biotoxin status for scallops.

Where a classified production area has been identified as "Closed" or "Closed Expired", then in order to first obtain either an 'Open' or 'Harvest Restricted' Biotoxin status for scallops from Classified Production Areas, two samples taken more than 48hrs and less than 12 days apart are required.

Requirements for Shucked Scallops to be placed on the market:

In order to maintain an "Open" or Harvest Restricted" biotoxin status for scallops from Classified Production Areas, **a whole scallop** must be submitted **each calendar month** and test less than the regulatory limit. In addition, one sample of **shucked (processed product)** must be sent on a **weekly frequency** per classified production area to maintain the scallop Biotoxin status for that production area to allow for placing on the market.

Note: For both classified production areas and off shore only edible part samples will be analysed and reported once a whole flesh sample has been submitted and analysed for the given area for the current calendar month of harvesting

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The following limits apply to whole body and end product:

	AST (mg/Kg)	DST/AZT (µg/Kg)	PST (µg/Kg)	YTX (mg/Kg)
Whole Animal Limit	250	342	800	3.75

	AST (mg/Kg)	DST/AZT (µg/Kg)	PST (µg/Kg)	YTX (mg/Kg)
End Product Limit	20	160	800	3.75

Sample Frequency:

The biotoxin sampling frequency for whole scallops (destined for processing) fished/harvested from classified production areas **is monthly for whole animal in addition to weekly testing on the shucked product.**

Frequency table (“Harvest Restricted”) scallop sampling – Classified Production Areas

Type of scallop tissue	Frequency	Submitted by
Whole	Monthly	Fisher
Shucked	Weekly	Processor

Requirements for Whole Scallops to be placed on the market

- A whole scallop must be submitted each calendar month and test less than the regulatory limit
- Samples of whole scallop must be sent on a weekly frequency per classified production area to maintain an “open” biotoxin status of a classified production area to allow whole scallop to be placed on the market. **Whole scallop cannot be placed on the market on the basis of a monthly result only.**

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Requirements to place whole scallop on market when classified production area is “open”.

Type of scallop tissue	Frequency	Submitted by
Whole	Weekly	Fisher/Processor

Sample Protocols for scallops harvested within Classified Production Areas:

12 – 15 Scallops whole in the shell.

A sample label must be attached to the scallop sample bag. Indelible ink should be used to fill out the sample label with the following information:

For Biotoxin Analysis:

Sample species:

Date of Sample:

Sample location Code: (Available on the Marine Institutes website at):

[Marine Institute Biotoxin Maps and Sample Points](#)

Sample taken by:

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For Biotoxin Analysis:	
Name of Area Sampled:	Ballinakill, Co Galway
Sample Point Code:	GY-BL-BL
Date of Sampling:	12 – Nov – 2018
Time of Sampling:	13: 15
Species:	Pacific Oysters
Sample taken by:	A. Sampler
	Ballinakill, Co. Galway

Scallop samples should be sent fresh in a sealed clean plastic bag. The sample should then be placed in a polystyrene box securely closed with masking tape to prevent leakage.

Delivery to the Laboratory:

Biotoxin samples of Scallops must be sent via EMS courier service through An Post postal service directly to Marine Institute, PO Box 430, Galway Mail Centre, Tuam Road, Galway.

Phytoplankton monitoring: There is a requirement for weekly phytoplankton samples to be submitted from classified production areas that are fished for scallops (see the [Code of Practice for the Irish Shellfish Monitoring Programme \(Biotoxins\)](#) for further information).

Results of Scallop samples sent from Classified Production Areas:

The Marine Institute Biotoxins unit publishes the biotoxin results on the MI Shellfish Safety database which is available through the MI website at: MI Shellfish Safety Data.

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Section B

Offshore or Wild King Scallops harvested from areas that are not classified.

It is not permitted to place whole scallops from offshore sites on the market as whole animals, these scallops can only be marketed as adductor and gonad tissue. Scallops harvested from offshore sites can only be placed on the market for human consumption via a processing establishment approved by the SFPA for the shucking of scallops or a fish auction approved for the handling of scallops, or a dispatch centre.

Documentary Requirements:

Scallops harvested from (offshore sites (non-classified areas) must be accompanied by a completed Shellfish Registration Document recording the name of the fishing vessel, date of harvesting, quantities harvested, name of the fishing grounds, ICES statistical rectangle and EU logsheet number.

Fishers landing scallops from offshore sites should record '**Not tested**' in the Biotoxin Status on the Shellfish Registration Document.

Biotoxin Testing of offshore wild Scallops harvested from areas that are not classified.

Scallops from offshore sites being placed on the market via approved establishments must not contain marine biotoxins in the following amounts, in respect of the Whole Animal (WA), as sampled and tested monthly:

	AST (mg/Kg)	DST/AZT (µg/Kg)	PST (µg/Kg)	YTX (mg/Kg)
Whole Animal Limit	250	342	800	3.75

The edible parts of scallops from offshore sites being placed on the market via approved establishments must not contain marine biotoxins in the following amounts, in respect of those edible parts (EP), as sampled and tested weekly:

	AST (mg/Kg)	DST/AZT (µg/Kg)	PST (µg/Kg)	YTX (mg/Kg)
End Product Limit	20	160	800	3.75

Note the frequency change to -testing of the whole body will be required in order that FBOs can meet the biotoxin standards laid down as proved by a system of own-checks (see the [Code of Practice for the Irish Shellfish Monitoring Programme \(Biotoxins\)](#) for further information).

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Food Business Operators submitting scallops for biotoxin analysis should send them via EMS courier service through An Post postal service directly to Marine Institute, PO Box 430, Galway Mail Centre, Tuam Road, Galway.

Food business operators processing, selling, handling or otherwise distributing scallops from off-shore sites are advised to amend their HACCP plans to reference their batches of scallops to the weekly biotoxin reports issued by the Marine Institute.

Sample Frequency

The biotoxin sampling frequency for whole wild scallops fished from offshore scallop grounds is **monthly**. Each offshore site (typically 4 or more ICES statistical rectangles combined – refer to Figure 1) when fished requires one sample of whole scallops for biotoxin analysis per month. All whole scallops must be sent to approved processors and a weekly sample of processed product (adductor muscle and gonad) must be sent for testing.

Details of the whole animal and/or shucked product must be entered into the harvest notification portal prior to sending in a sample. <https://www.marine.ie/shellfish-harvesting-notification>. Fishers and processors must check that there is not already a sample submitted for the period before submitting a sample to avoid duplication and rejection of samples. Samples already submitted may be viewed at this link. <https://www.marine.ie/shellfish-harvesting-notifications>.

Sample Protocols for scallops from Offshore Sites:

12 – 15 Scallops per sample

Scallop sample bags must be labelled with indelible ink with the following information:

For Biotoxin Analysis:

Sample species:

Date of Sample:

Sample location Code: (Available on the Marine Institutes website at):

[Marine Institute Biotoxin Maps and Sample Points](#)

Sample taken by:

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Every sample should be chilled, placed in a sealed clean plastic bag. The sample should then be placed in a polystyrene box securely closed with masking tape to prevent leakage.

Delivery to the Laboratory

Biotoxin samples of Scallops must be sent via EMS courier service through An Post postal service directly to Marine Institute PO Box 430, Galway Mail Centre, Tuam Road, Galway

Results of Scallop Samples sent from offshore sites:

The Marine Institute publishes the biotoxin results and statuses on the MI Shellfish Safety “HABS” database, available only under ‘Shellfish Reports’ which is available through the MI website at: [HABS Shellfish Monitoring Programme \(marine.ie\)](https://www.marine.ie/HABS-Shellfish-Monitoring-Programme)

Note: For both classified production areas and off shore only edible part samples will be analysed and reported once a whole flesh sample has been submitted and analysed for the given area for the current calendar month of harvesting

Contact Details

For further information contact any SFPa office or contact the SFPa Food Safety Unit at foodandfisheriessupport@sfpa.ie.

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Figure 1. ICES rectangle super groups (typically 4 or more ICES statistical rectangles) that are represented by the Whole Animal sample.

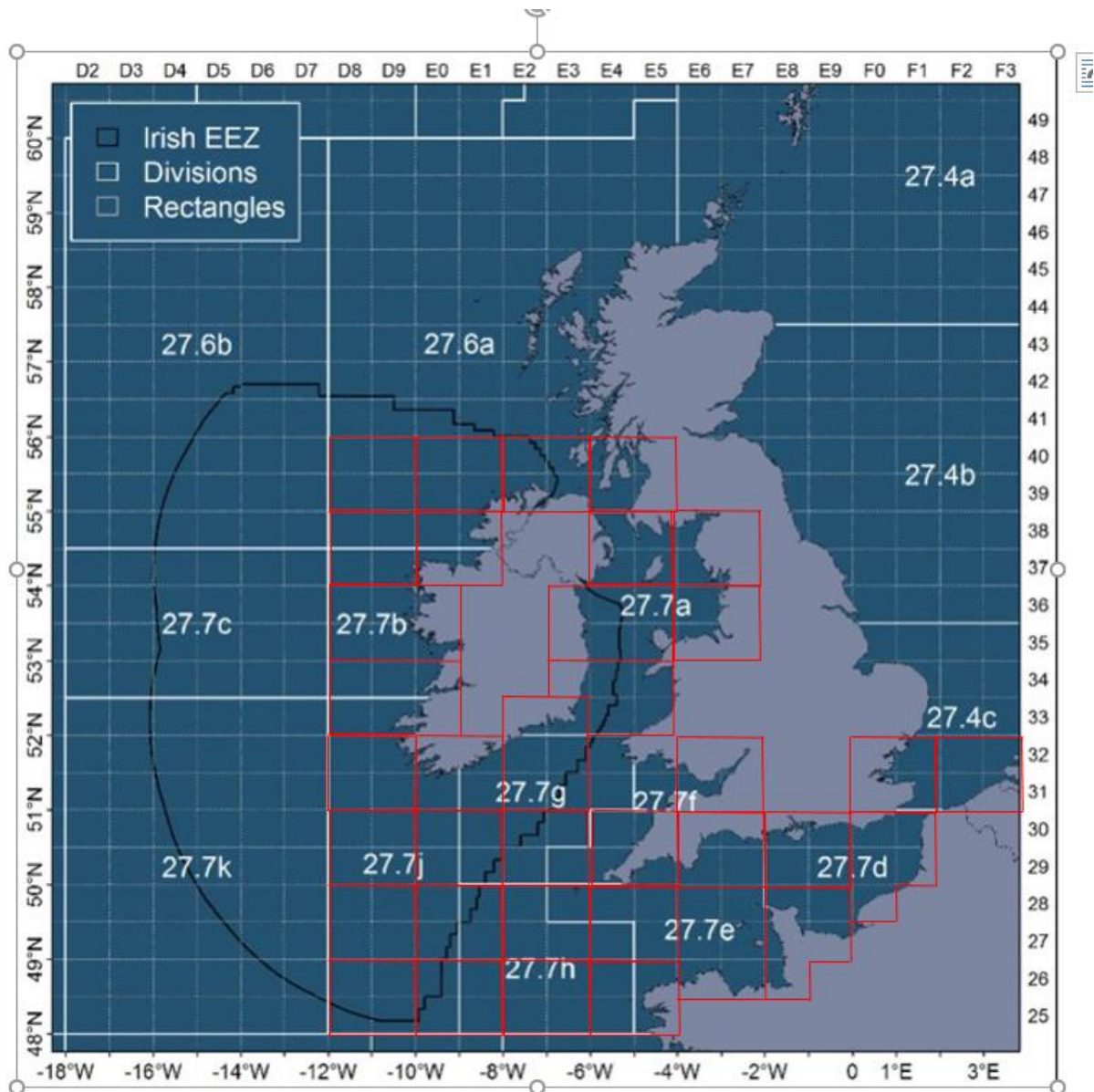


Table 1. ICES Statistical Rectangles and their Corresponding Super Groups.

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ICES Statistical Rectangle	Super Group	ICES Statistical Rectangle.	Super Group
40-D8	40-D8, 40-D9, 39-D8, 39-D9	28-E2	28-E2, 28-E3, 27-E2, 27-E3
40-E0	40-E0, 40-E1, 39-E0, 39-E1	28-E4	28-E4, 28-E5, 27-E4, 27-E5
40-E2	40-E2, 40-E3, 39-E2, 39-E3	28-E6	28-E6, 28-E7, 27-E6, 27-E7, 26-E6, 26-E7
40-E4	40-E4, 40-E5, 39-E4, 39-E5	28-E8	28-E8, 28-E9, 27-E8, 27-E9, 26-E8
38-D8	38-D8, 38-D9, 37-D8, 37-D9	26-D8	26-D8, 26-D9, 25-D8, 25-D9
38-E0	38-E0, 38-E1, 37-E0, 37-E1	26-E0	26-E0, 26-E1, 25-E0, 25-E1
38-E4	38-E4, 38-E5, 37-E4, 37-E5	26-E2	26-E2, 26-E3, 25-E2, 25-E3
38-E6	38-E6, 38-E7, 37-E6, 37-E7	26-E4	26-E4, 26-E5, 25-E4, 25-E5
36-D8	36-D8, 36-D9, 36-E0, 35-D8, 35-D9, 35-E0	24-E0	24-E0, 24-E1, 23-E0, 23-E1
36-E3	36-E3, 36-E4, 36-E5, 35-E3, 35-E4, 35-E5	24-E2	24-E2, 24-E3, 23-E2, 23-E3
36-E6	36-E6, 36-E7, 35-E6, 35-E7	24-E4	24-E4, 24-E5, 23-E4, 23-E5
34-D8	34-D8, 34-D9, 34-E0, 33-D8, 33-D9, 33-E0	24-E6	24-E6, 24-E7, 23-E6, 23-E7
34-E4	34-E3, 34-E4, 34-E5, 33-E4, 33-E5	22-E1	22-E1, 22-E2, 21-E1, 21-E2
32-D8	32-D8, 32-D9, 31-D8, 31-D9	22-E3	22-E3, 22-E4, 21-E3, 21-E4
32-E0	32-E0, 32-E1, 31-E0, 31-E1	22-E5	22-E5, 22-E6, 21-E5, 21-E6
33-E2	33-E2, 33-E3, 32-E2, 32-E3, 31-E2, 31-E3	22-E7	22-E7, 22-E8, 21-E7, 21-E8
32-E4	32-E4, 32-E5, 31-E4, 31-E5	20-E1	20-E1, 20-E2, 19-E1, 19-E2
32-E6	32-E6, 32-E7, 31-E6, 31-E7	20-E3	20-E3, 20-E4, 19-E3, 19-E4
32-F0	32-F0, 32-F1, 31-F0, 31-F1	20-E5	20-E5, 20-E6, 19-E5, 19-E6

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ICES Statistical Rectangle	Super Group	ICES Statistical Rectangle.	Super Group
32-F2	32-F2, 32-F3, 31-F2, 31-F3	20-E7	20-E7, 20-E8, 19-E7, 19-E8
30-D8	30-D8, 30-D9, 29-D8, 29-D9	18-E1	18-E1, 18-E2, 17-E1, 17-E2
30-E0	30-E0, 30-E1, 29-E0, 29-E1	18-E3	18-E3, 18-E4, 17-E3, 17-E4
30-E2	30-E2, 30-E3, 29-E2, 29-E3	18-E5	18-E5, 18-E6, 17-E5, 17-E6
30-E4	30-E4, 30-E5, 29-E4, 29-E5	18-E7	18-E7, 18-E8, 17-E7, 17-E8
30-E6	30-E6, 30-E7, 29-E6, 29-E7	16-D9	16-D9, 16-E0, 15-D9, 15-E0
30-E8	30-E8, 30-E9, 29-E8, 29-E9	16-E1	16-E1, 16-E2, 15-E1, 15-E2
30-F0	30-F0, 30-F1, 29-F0, 29-F1, 28-F0	16-E3	16-E3, 16-E4, 15-E3, 16-E4
28-D8	28-D8, 28-D9, 27-D8, 27-D9	16-E5	16-E5, 16-E6, 15-E5, 15-E6
28-E0	28-E0, 28-E1, 27-E0, 27-E1	16-E7	16-E7, 16-E8, 15-E7, 15-E8

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