

## **POSSIBLE CHANGES TO REGULATIONS FOR HARD AND SOFT CLAMS**

The Department is planning to create regulations for clam harvest in accordance with the National Shellfish Sanitation Program Model Ordinance. In order for clam harvest in Maryland to be in compliance with the U.S. Food and Drug Administration and to allow our harvesters to participate in interstate commerce, the Department needs to adopt rules for harvesting clams that are similar to the rules adopted for wild caught oysters. The rules will apply to both hard and soft shell clams. Harvesters will be required to harvest clams in accordance with the National Shellfish Sanitation Program Model Ordinance which includes tags, containers (already required for soft clams) and selling to a certified dealer. Each container of clams will have to be tagged at the location of harvest and the harvester's license #, date, bar name, and type and quantity of shellfish will be recorded on the tag by the harvester in permanent marker or ink. The tags must stay attached to the container until they are transported to the dealer, where they can be removed if they are repackaged and then retagged. The dealer must retain the harvester tag for 90 days.

Scoped at the Sport Fisheries Advisory Commission and Tidal Fisheries Advisory Commission meetings in October 2016