[BFAR FISHERIES ADMINISTRATIVE ORDER NO. 209 s. 2001, May 30, 2001]

GUIDELINE ON THE PRODUCTION, HARVESTING, HANDLING AND TRANSPORTATION OF SHELLFISH FOR IMPLEMENTATION OF THE LOCAL GOVERNMENT

Pursuant to Section 60 of RA 8435 and Section 65 (s) of RA 8550, this guideline on the production, handling, transportation and packaging of shellfish is hereby issued for the information and guidance of local governments:

SECTION 1.   Definition. — The term as used in this Order shall be construed as follows:

a. *Auxiliary invoice* — An official document accompanying the shipment of shellfish issued by the duly authorized representative of the municipal or city government from its point of origin to its final destination in the country and/or export purposes, its quantity and estimated value if sold, the fee paid therefor and who received the payment, including the serial number of the official receipt used, to monitor the movement of shellfish in the country.

b. *Growing area* — An area in the sea, estuarine or lagoon containing a natural species of shellfish; a site for the culture of shellfish.

c. *Shellfish* — All species of univalves and bivalves which are filter feeders such as lamillibranch mollusks and gastrophods.

d. *Shucking* — Removal of the meat from its shell.

SEC. 2.   Choice of site for shellfish culture

a. The site shall be situated near rivermouths shielded by rocks and trees, free from strong currents and rich in zoo and phytoplankton.

b. The sea bottom shall be muddy or sandy substrates having a natural population of sponges and barnacles.

c. The depth shall be 3 to 4 meters for mussels, and ½ to 3 meters for oysters using the pole or stake method. For floating raft it shall be from 8 to 10 meters deep with adequate tidal exchange

d. The water salinity shall be from 27 to 35 ppt. for mussels, and 17 to 26 ppt. for oyster. The water temperature shall range from 26 to 28 degrees Celsius.

e. A sanitary survey of growing areas shall be conducted to evaluate environmental facts such as —