

Shellfish Retailers To Learn Food Illness Prevention at June Workshop

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Raw oysters and clams are prized culinary commodities here in North Carolina. However, they can harbor naturally occurring bacteria that can cause illness in humans.

But simple handling practices can help reduce the risk of these dangerous bacteria in harvested oysters. **North Carolina Sea Grant** will co-host a workshop in Morehead City on June 9, 2010, to educate shellfish harvesters, dealers and retailers on these processing and storage techniques.

“*Vibrio vulnificus* and *Vibrio parahaemolyticus* are the bacteria in question,” says Marc Turano, mariculture specialist with North Carolina Sea Grant and the workshop organizer.

“This session will discuss what steps the stakeholders in the supply chain can take to control *Vibrio* growth in their inventory.”

Bob Rheault, executive director of the industry group East Coast Shellfish Growers Association, will lead the workshop.

The *Vibrio* workshop will be held from 6 p.m. to 8 p.m. in Room 205 at North Carolina State University's Center for Marine Sciences and Technology (CMAST) in Morehead City. It is free of charge and open to the public.

To register for the workshop, contact Marc Turano at 919/513-0122 or marc_turano@ncsu.edu.



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