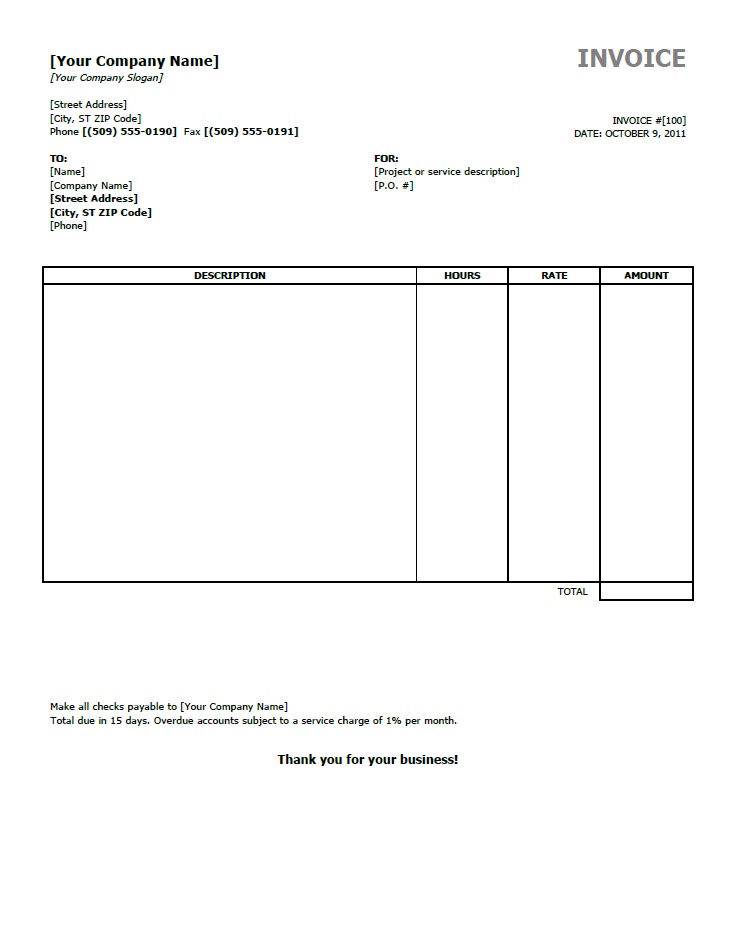
**Transfer Records**

All *Vibrio parahaemolyticus* products being transferred from a harvester to a dealer must have a transfer record or transportation document.

This document must have the following information (example below):

1. The date of harvest.
2. The time of harvest (time the first oyster was removed from the water or exposed to the air by the receding tide).
3. The air temperature at the time of harvest.
4. The water temperature at the depth of the oysters or an internal meat temperature of the product being harvested.
5. The risk category for the harvest area.



Harvest date: 7/11/15

Harvest Time: 6:00 am

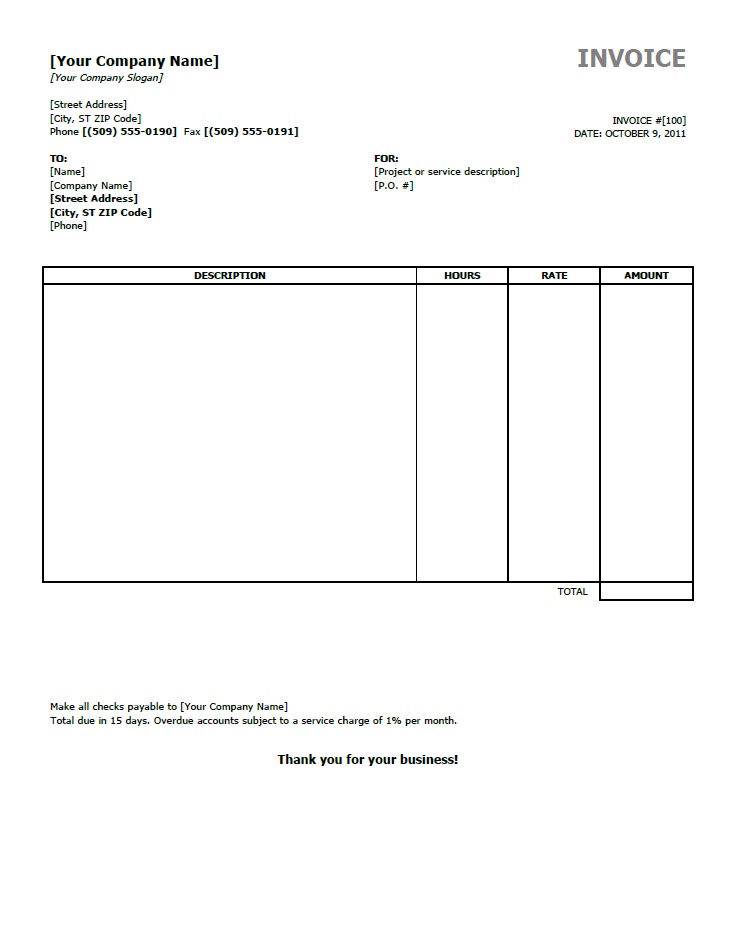
Air Temp.: 60°

Water Temp.: 60°

Risk Category: 3

If product is cooled prior to transfer the harvester must include the following (example below):

1. The date of harvest.
2. The time of harvest (time the first oyster was removed from the water or exposed to the air by the receding tide).
3. The air temperature at the time of harvest.
4. The water temperature at the depth of the oysters or an internal meat temperature of the product being harvested.
5. The risk category for the harvest area.
6. The temperature the product was cooled to.
7. The time the temperature was taken.

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&frm=1&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRw&url=http://www.invoiceberry.com/free-invoice-templates&ei=hYTaVPb7MciSoQSM5YDwBA&bvm=bv.85464276,d.cGU&psig=AFQjCNE3ZbnYdwp0Tl_xwaHeiwXjJRNzrA&ust=1423693316084056)

Harvest date: 7/11/15

Harvest Time: 6:00 am

Air Temp.: 60°

Meat Temp.: 60°

Risk Category: 3

Cooled to: 48°

Time: 7:00 am