

Existing law authorizes shell stock oysters to be sold by volumetric measure, weight, or count. New law requires all such oysters to be market size and wholesome.

Existing law requires all oysters taken from the natural reefs to be more than three inches from hinge to mouth. Provides that no "captain, canner, packer, commission man, or other person" shall possess oysters less than three inches from hinge to mouth. New law applies this prohibition to "any person".

Prior law authorized the "department" at one of its monthly meetings to close any or all of the natural reefs to the harvest of oysters or set harvest size limits. New law makes the technical change from "department" to "commission".

Existing law provides for a standard measure for a barrel of oysters and a sack of oysters. New law requires all shucked oysters to be labeled and packaged as required under the Natl. Shellfish Sanitation Program and the Natl. Institute of Standards and Technology. Further requires that all licensed oyster captains, harvesters, and certified wholesale/retail dealers of shell stock and shucked oyster products verify that oysters being sold are in compliance with these standards.

Effective August 1, 2014.

(Amends R.S. 3:4631(B) and (C) and R.S. 56:433(A) and (E) and 440)