

Managing Oysters on Public Bottoms

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Panelists: Tina Moore, N.C. Division of Marine Fisheries
Dr. Ami Wilbur, University of North Carolina Wilmington – C.M.S.
Patti Fowler, N.C. Division of Marine Fisheries- Shellfish Sanitation
Adam Tyler, Commercial Fisherman



North Carolina
Oyster Summit
Promoting a Healthy Coastal
Environment and Economy

March 10 & 11, 2015
N.C. Museum of Natural Sciences | Raleigh, NC

Managing Oysters on Public Bottoms

Goals of the Panel

- Review and discussion of major oyster management issues
- Identification of any management considerations or issues not currently being discussed through the FMP or CHPP plans
- Lessons learned from other regions
- Management considerations for oyster restoration and fishery enhancement
- Identification of resources needed to support management objectives





Management of Oysters on Public Bottom

March 11, 2015

Tina Moore

N. C. Division of Marine Fisheries
Fisheries Management Section



Oyster Fishery Management Plan and Amendments

- Original plan - 2001
- Amendment 1 - 2003
- Amendment 2 - 2008
- Supplement A to Amendment 2 - 2010
- Amendment 3 – 2014
- Amendment 4 – Under development

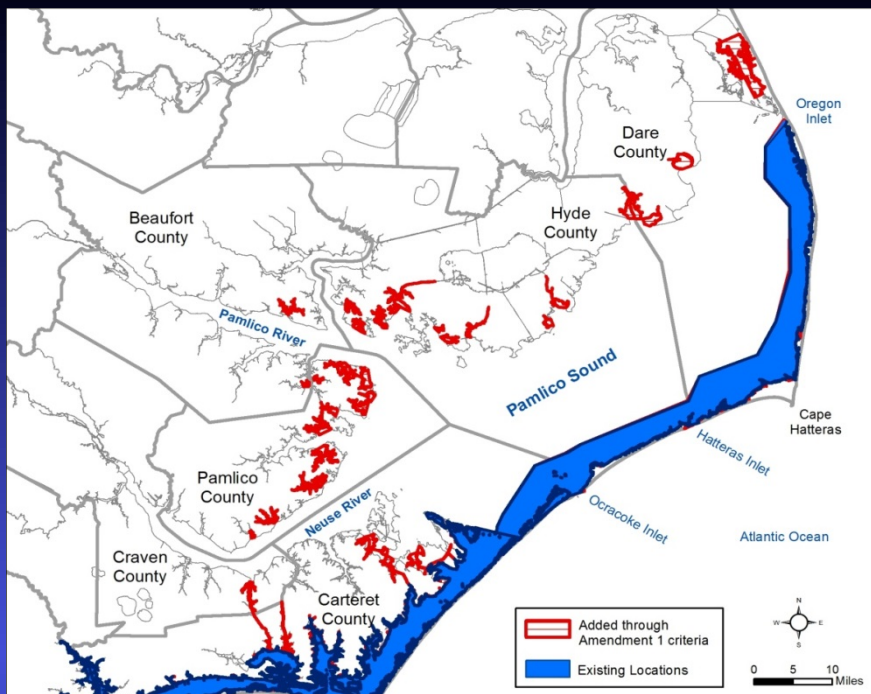


Oysters from Public Bottom Issues in Development

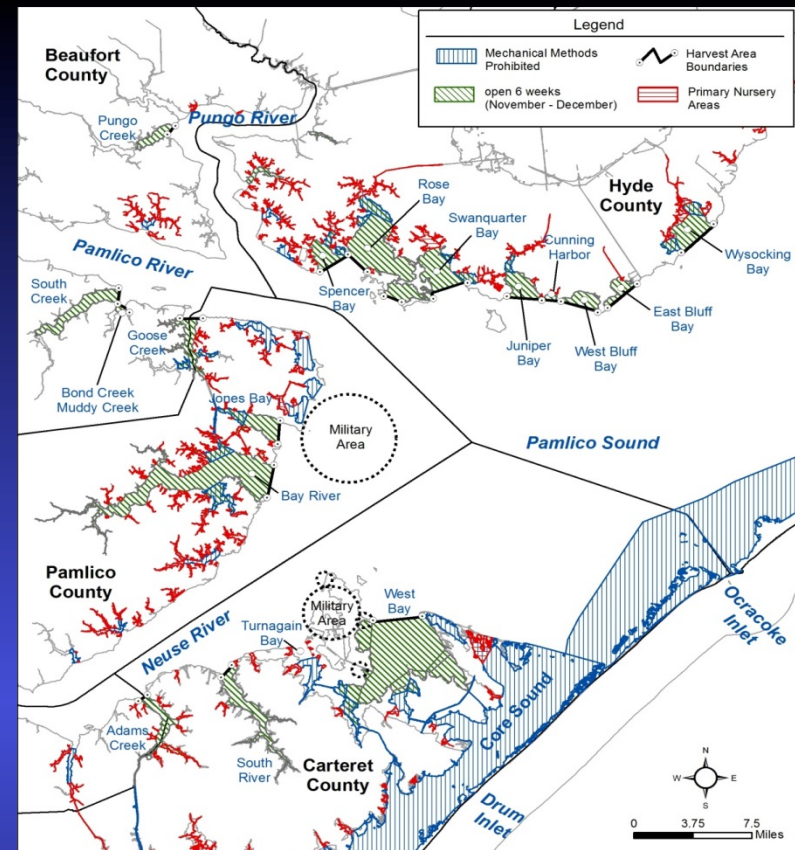
Mechanical Harvest:

- To decide whether to continue with the monitoring system for determining closure of mechanical harvest areas during the open season (Supplement A)
- Whether to re-open shallow bays (less than six feet) of Pamlico Sound to mechanical harvest





Red areas show additional areas closed to mechanical harvest and open to hand harvest from Amendment 1 in 2003



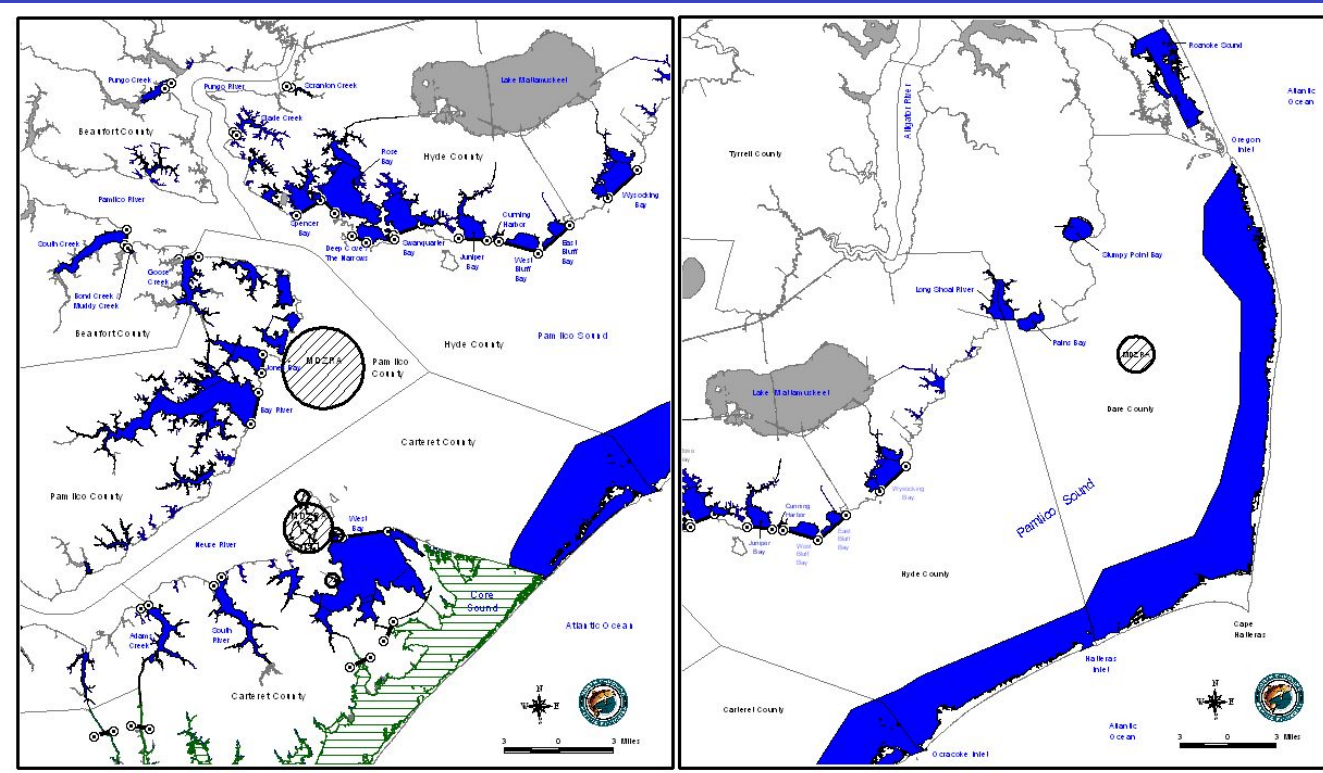
Green hatched areas open to mechanical harvest for six weeks. White areas open entire season unless closed by monitoring



Oysters from Public Bottom Issues in Development

Hand Harvest:

- Differences in hand harvest limits statewide



Blue - 10 bushels
per operation

White – 15 bushels per
operation

Hatched Green – 5
bushels per person/ 10
bushels per operation
Core Sound to NC/SC
state line



Oysters from Public Bottom Issues in Development

Managing effort:

- Effort impacts on oyster resources
- Consider the elimination of the shellfish license and require all shellfish harvesters to have a standard commercial fishing license or a retired standard commercial fishing license



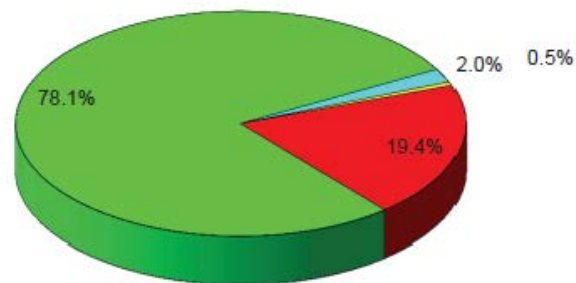
The Quintessential Estuarine Animal



Management of Closed Shellfishing Waters

Patti Fowler
Shellfish Sanitation &
Recreational Water Quality Section

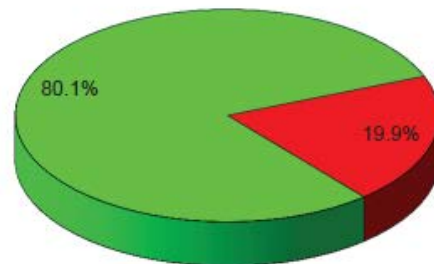




Shellfishing Water Classification Acreages

- Approved (1,733,118.10 acres)
- Conditionally Approved - Open (43,849.08 acres)
- Conditionally Approved - Closed (11,739.12 acres)
- CSHA - Prohibited (430,362.74 acres)

Classification	Acres	Percent of Total
Approved	1,733,118.10	78.1%
Conditionally Approved - Open	43,849.08	2.0%
Conditionally Approved - Closed	11,739.12	0.5%
CSHA - Prohibited	430,362.74	19.4%
Total	2,219,069.04	100.0%



Shellfishing Water Closure Acreages

- Open (1,776,967.18 acres)
- Closed (442,101.86 acres)

Status	Acres	Percent of Total
Open	1,776,967.18	80.1%
Closed	442,101.86	19.9%
Total	2,219,069.04	100.0%



Classifications

- Approved
- Conditionally Approved
- Restricted
- Prohibited



Restoration in Closed Waters

Important Considerations

Best Management Practices for Shellfish Restoration

Prepared for the ISSC Shellfish Restoration
Committee

Dorothy Leonard and Sandra Macfarlane

10/1/2011

