Disinfection for used shellfish equipment

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After purchasing used shellfish production equipment, it is strongly recommended to thoroughly clean and disinfect the gear prior to use to limit the risk of introducing disease or invasive species. An easy-to-use process is as follows:

1. Remove all attached organisms from the equipment, such as mussels, barnacles, seaweed, bryozoans, etc. A power washing or hand scrubbing can be effective, especially if the equipment is allowed to soak in fresh water first for several hours or overnight. Do not dispose of removed/waste material in waters of Maine; compost it on land or send to a landfill.

2. Let the equipment dry for 24 hours.

3. Soak the equipment in a bleach solution for at least 30 minutes. One tablespoon of household bleach per gallon of water will equal approximately 250 parts per million (ppm). Clorox® is approximately 7% sodium hypochlorite. The solution used to soak equipment should be allowed to off-gas for 24 hours before disposal, and should not be discharged into coastal waters, including storm drains that lead to coastal waters. Chlorine test strips can be used to check that the original chlorine concentration remains; check periodically, as chlorine will bind to organic materials and will off-gas over time, reducing the effectiveness of the soak.

4. Rinse the equipment with fresh water and allow to air dry. The air drying process allows the chlorine in the bleach to dissipate and may help kill any remaining organisms. Sunny days help with this process, as opposed to overcast or rainy conditions.

5. The equipment is now clean and can be safely put into production.

Transport of ropes is discouraged; they are more difficult to disinfect and should be replaced or avoided wherever possible in terms of moving equipment between water bodies.