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January 12, 2022

Long Island Oyster Company Attn: James L. Kemmer PO Box 1054 Long Beach, WA 98631

RE: Coastal Zone Consistency for Corps Reference No. 200901350,

Long Island Oyster Co. - OB E125, Pacific County, Washington

Dear James L. Kemmer:

On January 4, 2022, the Department of Ecology received a Certification of Consistency with the Washington State Coastal Zone Management Program (CZMP) for the above project.

This determination is for the proposed project to continue an existing shellfish aquaculture farm on private tidelands in Pacific County, WA. The project area includes the shellfish growing areas within Parcel #79005000125, described as those tidal elevations between +2.0-foot and +3.0-feet above Mean Lower Low Water. This parcel comprises 55.93 acres, with 55.0 acres of shellfish cultivation. Long Island Oyster Company proposes to continue their production of Pacific oyster (Crassostrea gigas) and Manila clam (Venerupis philippinarum). Additionally, secondary crops from natural set occur across cultivated areas of the Project area.

Pacific Oyster Culture

On-Bottom culture methods

Oysters (Pacific oysters) are grown directly on the beach substrate. Prior to planting, shellfish beds will be prepared by removing debris by hand. Seeding will occur by using oyster cultch – setting out and securing bags of washed, aged oyster shell to collect natural set on-site. This site will also be seeded with hatchery oyster seed.

Harvest methods (mechanical and hand)

Harvest typically by hand during low tide. During hand harvest, workers use hand tools or hand-pick oysters and place them into various sized containers placed on the bed.

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Larger containers may be equipped with ropes and buoys that can be lifted with a boom crane onto the deck of a barge at high tide. Smaller containers are placed or dumped on decks of scows for retrieval at high tide or are carried off the beach at low tide.

Mechanical (dredge) harvest occurs by use of a harvest bag that is lowered from a barge or boat by boom crane or hydraulic winch at high tide and pulled along the bottom to scoop up or 'dredge' the oysters. The dredge bags have a leading edge (blade) consisting of a steel frame with teeth and a steel mesh collection bag attached to the frame. As the dredge bags are towed across the substrate, the oysters are loosened and guided into the bags. The bag is then hoisted onto the boat deck, emptied, and then redeployed. Two dredge bags may be towed simultaneously off each side of the boat. Dredge equipment can typically be adjusted so that the correct depth is dredged as tide levels change. Harrowing may occur between the two successive dredge events in order to increase recovery of oysters.

Manila Clam Culture

On-Bottom culture methods

Hatchery-grown clams are seeded by hand directly onto the beach substrate. Natural spawning and setting of clams will also occur.

Harvest methods (hand harvest)

Hand harvesters dig clams during low tides using a clam rake. Shovels or other hand operated tools may also be used. Market-size clams are selectively harvested, placed in buckets, bagged, tagged, and removed. Undersized clams are returned to beds for future harvests. Since a given clam bed may contain multiple year classes of clams, it may be harvested on a regular schedule to harvest individual year classes of clams.

The project site is located on tidelands within Willapa Bay on parcel number 79005000125, near Leadbetter Point State Park, Pacific County, Washington; Section 15, Township 13 North, Range 11 West; WRIA 24, Willapa Watershed.

Pursuant to Section 307(c)(3) of the Coastal Zone Management Act of 1972 as amended, Ecology concurs with Long Island Oyster Company's determination that the proposed work is consistent with Washington's CZMP.

If you have any questions regarding Ecology's consistency determination, please contact Marco Pinchot at marco.pinchot@ecy.wa.gov.

YOUR RIGHT TO APPEAL

You have a right to appeal this decision to the Pollution Control Hearing Board (PCHB) within 30 days of the date of receipt of this decision. The appeal process is governed by

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Chapter 43.21B RCW and Chapter 371-08 WAC. "Date of receipt" is defined in RCW 43.21B.001(2).

To appeal you must do all of the following within 30 days of the date of receipt of this decision:

- File your appeal and a copy of this decision with the PCHB (see addresses below). Filing means actual receipt by the PCHB during regular business hours.
- Serve a copy of your appeal and this decision on Ecology in paper form by mail or in person. (See addresses below.) E-mail is not accepted.

You must also comply with other applicable requirements in Chapter 43.21B RCW and Chapter 371-08 WAC.

Address and location information

Filing an appeal with the PCHB:

Mailing Address:

Pollution Control Hearings Board PO Box 40903

Olympia, WA 98504-0903

Street Address:

Pollution Control Hearings Board

1111 Israel RD SW

STE 301

Tumwater, WA 98501

Serving a copy of the appeal on Ecology:

Mailing Address:

Department of Ecology Attn: Appeals Processing Desk

PO Box 47608

Olympia, WA 98504-7608

Street Address:

Department of Ecology

Attn: Appeals Processing Desk

300 Desmond Drive SE

Lacey, WA 98503

Sincerely,

Brenden McFarland, Section Manager

Environmental Review and Transportation Section

Shorelands and Environmental Assistance Program

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e-cc: Aquaculture-Reinforcement-Team@usace.army.mil

Joseph Rivera, Corps of Engineers Kristen Hafer, Corps of Engineers

Laura Hendricks, Coalition to Protect Puget Sound Habitat

Amy van Saun, Center for Food Safety

Marco Pinchot, Ecology Loreé Randall, Ecology ecyrefedpermits@ecy.wa.gov