

UDOC PERMIT QUIZ QUESTIONS

After carefully reviewing UDOC Program educational document, answer the following 20 questions by circling the letter beside the correct answer and signing on the signature line at the end of the test. Mail the completed test to:

N.C. Division of Marine Fisheries
Resource Enhancement Section - UDOC
PO Box 769
Morehead City, N.C. 28557

1. What must a UDOC applicant own to qualify for the permit?
 - a. A vessel with a commercial fishing license.
 - b. A house at the beach.
 - c. A dock in approved shellfish harvest waters.
 - d. All of the above.

2. How would a UDOC applicant determine the harvest status of the waters where their dock is located?
 - a. Use a water quality test kit.
 - b. Contact the Shellfish Sanitation Section of the N.C. Division of Environmental Health.
 - c. Contact the N.C. Division of Water Quality.
 - d. Contact N.C. Marine Patrol.

3. What is the primary limiting environmental factor for the survival and growth of oysters in N.C. estuarine waters?
 - a. Salinity
 - b. Water Depth
 - c. Hypoxia/Anoxia (Low Dissolved Oxygen)
 - d. Water Temperature

4. What is the maximum size or total amount of oyster culture containers allowed by the permit?
 - a. 2 feet wide X 4 feet long X 1 foot deep
 - b. 3 feet wide X 1.5 feet long X 0.5 feet deep
 - c. 1.5 feet long X 1.2 feet wide X 0.7 feet deep
 - d. 90 square feet of horizontal surface area and a maximum depth of 6 inches.

5. What licenses or permits does a UDOC permit holder need to legally sell oysters under the authority of the UDOC permit?
 - a. Commercial fishing license with a Shellfish Endorsement.
 - b. A saltwater fishing license.
 - c. A shellfish harvest license.
 - d. None - The sale of oysters is not allowed.

6. What is the duration of the UDOC permit?
 - a. The lifetime of the permittee.
 - b. As long as the dock is safe and serviceable.
 - c. 1 year.
 - d. 3 years or the time required to grow harvest sized oysters.
7. What information is required on the signs marking the UDOC permit area?
 - a. Permittee's name, permit number, statement that the containers are for oyster culture and are private property.
 - b. Permittee's name, permit number, phone number and mailing address.
 - c. Permittee's name, permit number, and Shellfish Harvest License number.
 - d. Permittee's name, address, and "posted private property"
8. What is required to legally import oysters from outside the state of North Carolina?
 - a. A bill of sale from the oyster seed supplier.
 - b. A disease free certification for the oyster seed.
 - c. A Permit to Introduce or Transfer Marine and Estuarine Organisms from NCDMF
 - d. Use of seed originating from out of state sources is not authorized under the UDOC permit.
9. What is the main reason for closures to shellfish harvest in conditional areas?
 - a. Oil spills.
 - b. Rainfall.
 - c. Wastewater treatment plant failure.
 - d. High water temperatures.
10. Which of the following is a potential source of bacterial pollution found on residential property.
 - a. Birds.
 - b. Pets.
 - c. Septic tanks.
 - d. All of the above.
11. What is the best way to prevent illness due to shellfish consumption?
 - a. Cook shellfish before eating them.
 - b. Keep birds away from your dock.
 - c. Scrub the outside of your oysters regularly.
 - d. Clean up pet waste.
12. The classification status of your area can change on any given day, so it is important to check the classification status of your area regularly.
 - a. True
 - b. False
13. Most pests, predators, and competitors can be controlled by.
 - a. Physically inspecting and removing unwanted species.
 - b. Giving the oysters a heavy salt bath followed by a brief drying period.
 - c. Utilizing an appropriate size mesh container.
 - d. All of the above.

14. Who do you contact to find out the current harvest classification status of your area?
- Marine Patrol
 - Division of Water Quality
 - Shellfish Sanitation Section
 - Division of Coastal Management
 - County Commissioners
15. Oysters spawn when:
- Water temperatures reach 68°F (20°C).
 - In the winter
 - Once every five years
 - They are three-years-old
16. Filtering water allows oysters to take up:
- food
 - pollutants
 - bacteria
 - all of the above
17. It is necessary to be particularly careful when growing oysters under piers and docks because:
- water flow is reduced
 - water can get contaminated relatively easily compared to open water
 - waste from pets and wildlife may wash into the water
 - all of the above
18. Which of the following is not an advantage of growing oysters in cages:
- they can be easily checked
 - they can be easily cleaned
 - they are safer from pollutants
 - if raised off the bottom, there may be improved water flow
19. Oyster growing cages should be kept clean because other organisms could
- Attack the oysters
 - Foul the cage and decrease water flow
 - Compete with the oysters for food
 - All of the above.
20. Salt baths can be used to
- Make the oysters tastier
 - Make oysters float easier
 - Reduce fouling organisms
 - Increase the rate of growth

Print Name: _____

Signature: _____

Date: _____

