

	<p>Proposal for Task Force Consideration at the ISSC 2017 Biennial Meeting</p>	<input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
Submitter	US Food & Drug Administration (FDA)	
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Proposal Subject	In-Shell Processing	
Specific NSSP Guide Reference	Section II. Model Ordinance Chapter XI. Shucking and Packing .01 Critical Control Points D. (1-2)	
Text of Proposal/ Requested Action	<p>D. Processing Critical Control Point - Critical Limits. The dealer shall ensure that:</p> <p>(1) For shellstock which has not been refrigerated prior to shucking <u>processing</u>:</p> <p style="padding-left: 40px;">(a) Shucked meats are chilled to an internal temperature of 45°F (7.2°C) or less within three (3) hours of shucking. [C]</p> <p style="padding-left: 40px;">(b) <u>In-shell product is chilled to an internal temperature of 45°F (7.2°C) or less within three (3) hours of processing. [C]</u></p> <p>(2) For shellstock refrigerated prior to shucking <u>processing</u>:</p> <p style="padding-left: 40px;">(a) Shucked meats are chilled to an internal temperature of 45°F (7.2°C) or less within four (4) hours of removal from refrigeration.[C]</p> <p style="padding-left: 40px;">(b) <u>In-shell product is chilled to an internal temperature of 45°F (7.2°C) or less within four (4) hours of removal from refrigeration.[C]</u></p>	
Public Health Significance	Current Model Ordinance language is not clear on what is required as critical limits for the Processing CCP on In-shell Product. Adding language in Chapter XI. .01 D. (1-2) clarifies what the requirements are for product starting at shellstock and being processed in to in-shell product. Chapter XI. .01 D. (5) then refers to product that was already processed in to in-shell, and then is further processed in to shucked meats.	
Cost Information	No Additional Cost	