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|  <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 | ISSC Model Ordinance Effectiveness Review Committee |
| Affiliation | Interstate Shellfish Sanitation Conference (ISSC) |
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| Proposal Subject | Ineffective Model Ordinance Requirement |
| Specific NSSP Guide Reference | Section II. Model Ordinance Chapter XI. Shucking and Packing |
| Text of Proposal/ Requested Action | <p>Requirements for Dealers.</p> <p>.01 Critical Control Points.</p> <p style="padding-left: 20px;">A. Receiving Critical Control Point - Critical Limits.</p> <p style="padding-left: 40px;">(1) The dealer shall shuck and pack only shellstock obtained from a licensed harvester who has:</p> <p style="padding-left: 80px;">(a) Harvested the shellstock from an Approved or Conditionally Approved area in the open status as indicated by the tag; and [C]</p> <p style="padding-left: 80px;">(b) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; and [C].</p> <p style="padding-left: 80px;">(c) Harvested the shellstock in compliance with the time temperature requirements of Chapter VIII. @ .02 A. (1), (2), or (3) as determined from records supplied by the harvester described in Chapter VIII. .02 G. (2) [C].</p> <p style="padding-left: 40px;">(2) The dealer shall shuck and pack only shellstock obtained and transported from a dealer who has:</p> <p style="padding-left: 80px;">(a) Identified the shellstock with a tag on each container as outlined in Chapter X. .05 or transaction record with each bulk shipment as outlined in Chapter VIII. .02 F. (8); and [C]</p> <p style="padding-left: 80px;">(b) Provided documentation as required in Chapter IX. .04 and .05; and [C]</p> <p style="padding-left: 80px;">(c) Adequately iced the shellstock; or [C]</p> <p style="padding-left: 80px;">(d) Shipped the shellstock in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature; or [C]</p> <p style="padding-left: 80px;">(e) Cooled the shellstock to an internal temperature of 50°F (10°C) or less. [C]</p> <p style="padding-left: 40px;">(3) A dealer may receive shellstock from a dealer who has elected to ship shellstock in accordance with Chapter XIII. .01 D. (2) without the shellstock meeting the receiving requirements of Chapter XIII. .01 A. (2) (c), (d) or (e). The product must be accompanied with documentation as outlined in Chapter XIII. A. (2) (b) and must be accompanied with a time/temperature recording device indicating that continuing cooling has occurred. Shipments of four (4) hours or less will not be required to have a time/temperature device or comply with Chapter XIII. .01 A. (2) (c), (d) or (e). Shipments of</p> |

four (4) hours or less must have documentation as required in Chapter XIII. .01 A. (2) (b). [C]

- (4) The dealer shall shuck and pack only in-shell product obtained from a dealer who has:
 - (a) Shipped the in-shell product adequately iced; or in a conveyance at or below 45°F (7.2°C) ambient air temperature; or 45°F (7.2°C) internal temperature or less; and [C]
 - (b) Identified the in-shell product with a tag on each container. [C]

B. Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ensure that:

- (1) If wet storage in artificial bodies of water is practiced, water quality meets the requirements outlined in Chapter X. .08; and [C]
- (2) Once placed under temperature control and until shucked the shellstock shall;
 - (a) Be iced; or [C]
 - (b) Be placed and stored in a storage area or conveyance maintained at 45°F (7.2°C) or less; and [C]
 - (c) Not be permitted to remain without ice, mechanical refrigeration or other approved methods of storage, as required in Section .01 B. (1) or Section .01 B. (2) (a) or (b) for more than two (2) hours at points of processing or transfer such as loading docks. [C]

C. In-shell Product Storage Critical Control Point - Critical Limits. The dealer shall ensure that in- shell product shall be:

- (1) Iced; or [C]
- (2) Placed and stored in a storage area or conveyance maintained at 45°F (7.2°C) or less. [C]

D. Processing Critical Control Point - Critical Limits. The dealer shall ensure that:

- (1) For shellstock which has not been refrigerated prior to shucking, shucked meats are chilled to an internal temperature of 45°F (7.2°C) or less within three (3) hours of shucking. [C]
- (2) For shellstock refrigerated prior to shucking, 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]
- (3) If heat shock is used, once heat shocked shellstock is shucked, the shucked shellfish meats shall be cooled to 45°F (7.2°C) or less within two (2) hours after the heat shock process. [C]
- (4) When heat shock shellstock are cooled and held under refrigeration for later shucking, the heat shocked shellstock shall be cooled to an internal temperature of 45°F (7.2°C) within two (2) hours from time of heat shock. [C]
- (5) For in-shell product the internal temperature of meats does not exceed 45°F (7.2°C) for more than two (2) hours during processing. [C]

E. Shucked Meat Storage Critical Control Point - Critical Limit. The dealer shall store shucked and packed shellfish in covered containers at an ambient temperature of 45°F (7.2°C) or less or covered with ice. [C]

F. ~~Shellstock Shipping Critical Control Point.~~

~~The dealer shall ensure that Shellstock that is received bearing a restricted use tag shall only be shipped to a certified dealer and shall include specific language detailing the intended use of the shellstock. The transaction record shall indicate the quantity of restricted use shellstock containers.~~

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| Public Health Significance | This requirement already appears in Model Ordinance Chapter XIII. .01 D. (1). |
| Cost Information | |