

	Proposal for Task Force Consideration at the ISSC 2017 Biennial Meeting	<input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
Submitter	ISSC Executive Office	
Affiliation	Interstate Shellfish Sanitation Conference	
Address Line 1	209 Dawson Road	
Address Line 2	Suite 1	
City, State, Zip	Columbia, SC 29223-1740	
Phone	803-788-7559	
Fax	803-788-7576	
Email	issc@issc.org	
Proposal Subject	Shipping CCP for Shucked Shellfish	
Specific NSSP Guide Reference	NSSP Guide for the Control of Molluscan Shellfish Section II Chapter XI. Shucking and Packing Chapter XII. Repacking of Shucked Shellfish	
Text of Proposal/ Requested Action	<p>Chapter XI. Shucking and Packing .01 Critical Control Points</p> <p>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]</p> <p>F. <u>All shucked shellfish is cooled to meet the requirements outlined in .01 E. above, prior to shipment.</u></p> <p><u>G.</u> 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.</p> <p>Chapter XII. Repacking of Shucked Shellfish .01 Critical Control Points</p> <p>C. Shucked Meat Storage Critical Control Point - Critical Limit. The dealer shall store repacked shellfish in covered containers at an ambient temperature of 45 °F (7.2 °C) or less or covered with ice. [C]</p> <p><u>D. All shucked shellfish is cooled to meet the requirements outlined in .01 C. above, prior to shipment.</u></p>	
Public Health Significance	Currently there is not a shipping critical control point for shucked shellfish. This language change will ensure that both shellstock and shucked shellfish are cooled to appropriate internal temperatures prior to shipping.	
Cost Information		