

	<p><b>Proposal for Task Force Consideration at the ISSC 2017 Biennial Meeting</b></p>	<input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
Submitter	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	<a href="mailto:issc@issc.org">issc@issc.org</a>	
Proposal Subject	Conveyances Used to Transport Shellstock	
Specific NSSP Guide Reference	Section IV. Guidance Documents Chapter III. Harvesting, Handling, and Distribution .07 Time and Temperature Controls Section Chapter IX.	
Text of Proposal/ Requested Action	<p><b><u>Conveyances Used to Transport Shellstock from Dealer to Dealer (Common Carriers or Shipping Dealers Conveyance).</u></b></p> <p>Shellstock being transported from dealer to dealer must be shipped in containers which can be easily cleaned and maintained to prevent contamination. Shellstock must be shipped on pallets when shipped in bulk. Pallets are not necessary if the conveyance has channeled flooring.</p> <p>If shellstock is shipped with other cargo, the shellstock must be protected from contamination by the other cargo. Shellstock must be refrigerated or cooled at all times when shipping from dealer to dealer. Conveyances must be pre-chilled to 45°F (7.2°C) or below prior to loading. It is acceptable to use ice as a means of cooling. The dealer shall keep a record of compliance with the pre-chilling requirement; this record is not intended to be a HACCP record for the shipping dealer.</p> <p>All shipments of shellstock shall be accompanied with a documentation record indicating the time of shipment and that all shipping containers were pre-chilled. The documentation required in Chapter IX. .05 must include the time of shipment, the means of cooling, and indicate the temperature to which the conveyance was pre-chilled if mechanical refrigeration was the means of cooling (This documentation is not intended to be a HACCP record for the shipping dealer). In situations when the dealer chooses to ship product not harvested under a State Vibrio Plan that has not achieved the internal temperature of 50°F (10°C), the shipping documentation must provide notice to the receiving dealer that the product was shipped prior to achieving an internal temperature of 50°F (10°C). Additionally, the shipment shall be accompanied with a time/temperature recording device indicating continuing cooling. Shipments of four (4) hours or less will not be required to have a time/temperature recording device. The documentation stating the time of shipment will accompany the bill of lading and will be used by the receiving dealer to determine the length of shipment.</p> <p>This control will allow product to be shipped while cooling is occurring. Should the receiving dealer choose not to further ship the shellstock with a time/temperature recording device, the dealer must cool and document that the product has reached an internal temperature of 50°F (10°C) prior to reshipping.</p>	

	<p><b><u>Conveyances Used to Transport Shellstock that are Owned by the Receiving Dealer.</u></b></p> <p><u>Shellstock being picked up by the receiving dealers truck and delivered directly to the receiving dealers facility must be shipped in containers which can be easily cleaned and maintained to prevent contamination. Shellstock must be shipped on pallets when shipped in bulk. Pallets are not necessary if the conveyance has channeled flooring.</u></p> <p><u>If shellstock is shipped with other cargo, the shellstock must be protected from contamination by the other cargo. Shellstock must be refrigerated or cooled at all times when shipping from dealer to dealer. Conveyances must be pre-chilled to 45°F (7.2°C) or below prior to loading. It is acceptable to use ice as a means of cooling.</u></p> <p><u>The dealer shall keep a record of compliance with the pre-chilling requirement (see dealer to dealer shipping section above) or document the time the shipment was received from the selling dealers facility and the ambient air temperature of the shipping container; this record is not intended to be a HACCP record for the shipping dealer. The ambient air temperature of the conveyance must be to 45°F (7.2°C) or below prior to loading and time of receipt is a receiving HACCP record for the receiving dealer.</u></p> <p><u>Additionally, the shipment shall be accompanied with a time/temperature recording device indicating continuing cooling. Shipments of four (4) hours or less will not be required to have a time/temperature recording device. The documentation stating the time of shipment will accompany the bill of lading and will be used by the receiving dealer to determine the length of shipment.</u></p> <p><u>This control will allow product to be shipped while cooling is occurring. Should the receiving dealer choose not to further ship the shellstock with a time/temperature recording device, the dealer must cool and document that the product has reached an internal temperature of 50°F (10°C) prior to reshipping.</u></p> <p><b>Conveyances Used to Transport Shellstock Directly to Retail.</b></p> <p>Dealers shipping shellstock directly to retail should comply with state laws governing retail foods. In many cases these laws require the shellstock to be at an internal temperature of 45°F (7.2°C) or less at receipt. A dealer could be in compliance with the shipping and documentation requirements of Chapter IX. .04 and .05 and the shellstock fail to meet retail food requirements.</p> <p>The documentation requirements of Chapter IX. .05 are to provide receiving dealers with information necessary to meet the receiving critical limit requirements included in Chapters XI., XII., XIII., XIV., and XV. Receiving requirements for retailer and food service operators are outlined in the USFDA Food Code and State Retail Food regulations and the information included in the documentation required in Chapter IX. .05 is not necessary for retailers and food services operators to comply with the receiving requirements for retail food. Therefore, the documentation requirement in Chapter IX. .05 does not apply for shipments to retailers and food service operators.</p>
<p>Public Health Significance</p>	<p>The purpose of this additional guidance is to address situations in which the receiving dealer is also the shipper. This guidance provides compliance clarification and addresses necessary documentation</p>
<p>Cost Information</p>	

