

Proposal Subject: Post Harvest Handling
Specific NSSP Section II. Model Ordinance
Guide Reference: Chapter XVII. Post Harvest Handling

**Text of Proposal/
 Requested Action:** Post Harvest Handling

- A. If a dealer elects to use a post harvest handling process to reduce post harvest growth of some target pathogens of public health concern in shellfish, the dealer shall:
- (1) Have a HACCP plan approved by the Authority for the process that reduces post harvest growth of the target pathogen(s).
 - (a) The dealer must demonstrate that the post harvest handling process reduces the post harvest growth of *Vibrio vulnificus* in the product to be determined by the State Shellfish Authority or other method approved for NSSP use.
 - (b) The dealer must demonstrate that post harvest handling process reduces the post harvest growth of *Vibrio parahaemolyticus* in the product to be determined by the State Shellfish Authority or other method approved for NSSP use.
 - (c) For handling procedure that target other pathogens the dealer must demonstrate that the level of those pathogens in the post harvest handled product has reduced post harvest growth to an adequate action level determined by the ISSC or SSCA.
 - (d) The ability of the post harvest handling to reliably achieve the appropriate reduction of growth in the target pathogen(s) shall require the certified dealer to conduct an annual validation study approved by the SSCA with the concurrence of FDA.
 - (e) The HACCP plan shall include:
 - (i) Post harvest handling controls to ensure that the end point criteria are met for every lot; and
 - (ii) A sampling program to periodically verify that the end point criteria are met.
 2. Package and label all shellfish in accordance with all requirements of this Ordinance.
 3. Keep records in accordance with Model Ordinance Chapter X.07.

Public Health Significance: It is well documented that a HACCP based approach to handling oysters during and following harvest will reduce the growth of bacteria that may cause illnesses.

Cost Information (if available): The cost associated with this proposal is far less than those that currently exist to meet guidelines set in the *Vibrio vulnificus* and *parahaemolyticus* Management Plans for oysters.

Action by 2009 Task Force II: Recommended referral of Proposal 09-232 to an appropriate committee as determined by the Conference Chairman.

Action by 2009 General Assembly Adopted recommendation of 2009 Task Force II on Proposal 09-232.

Action by USFDA 02/16/2010 Concurred with Conference action on Proposal 09-232.

- Action by 2011 Post Harvest Processing Committee** Recommended no action on Proposal 09-232.
Rationale: The Committee opted to dispense with Proposal 09-232 and substitute the language found in Proposal 09-231 and consider 09-231 as a substitute.
- Action by 2011 Task Force II** Recommended adoption of the Post Harvest Processing Committee recommendation of no action on Proposal 09-232.
Rationale: The recommended action of Proposal 09-232 was addressed in Committee action on Proposal 09-231.
- Action by 2011 General Assembly** Adopted recommendation of 2011 Task Force II on Proposal 09-232.
- Action by FDA February 26, 2012** Concurred with Conference action on Proposal 09-232.