

- Proposal Subject:** Depuration Equipment Sanitizing Requirements
- Specific NSSP Guide Reference:** NSSP Guide for the Control of Molluscan Shellfish, Section II. Chapter XV. .02 B. (2)
- Text of Proposal/ Requested Action** (2) Cleaning and sanitizing of food contact surfaces.
- (a) Food contact surfaces of the depuration units, equipment and containers shall be cleaned and sanitized to prevent contamination of shellstock and food contact surfaces. Depuration tanks and trays are not considered to be food contact surfaces.
- The dealer shall:
- (i) Provide applicable adequate cleaning supplies and equipment, brushes, detergents, and sanitizers, hot water and pressure hoses; [K]
 - (ii) Wash, rinse and sSanitize equipment prior to the start-up of each day's activities and following any interruption during which food contact surfaces may have been contaminated; [K]
 - (iii). Wash and rinse equipment at the end of each day. [K]
- (b) Containers which may have become contaminated during storage shall be properly washed, rinsed and sanitized prior to use or are discarded. [K]
 - (c) Shellstock depuration tanks shall be cleaned ~~and sanitized~~ on a regular schedule as part of a plant sanitation standard operating procedure. [K]

Public Health Significance: The present language of Chapter XV requires depuration processors to wash, rinse and sanitize equipment prior to beginning each day's operation. This proposal seeks to eliminate the need to wash and rinse at the start of each day and allow this at the end of each day's operations. In addition, this proposal will eliminate the need to sanitize equipment such as depuration tanks and shellfish trays used in depuration. Equipment used in depuration does not present a risk of food borne illnesses. The Depuration process is intended to eliminate pathogens and is highly monitored and it is not reasonably likely for product contamination to occur as a result of the condition of equipment. During the depuration process, process water is *continuously* sanitized and depuration waters are monitored on a daily basis with lot testing requirements as an additional safeguard.

Other processes such as land based wet storage operations do not have specified cleaning and sanitizing requirements specified by the Model Ordinance. Depuration equipment is no more likely to cause illness than wet storage equipment. The depuration process is more highly controlled and tested than wet storage; therefore depuration equipment is less likely to contaminate product than equipment used in wet storage.

Cost Information (if available):

Action by 2013 Task Force II Recommended adoption of Proposal 13-219 as amended.

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The dealer shall:

- (i) Provide applicable adequate cleaning supplies and equipment, brushes, detergents, and sanitizers, hot water and pressure hoses; [K]
 - (ii) Sanitize equipment prior to the start-up of each day's activities and following any interruption during which food contact surfaces may have been contaminated; [K]
 - (iii). Wash and rinse equipment at the end of each day. [K]
- (b) Containers which may have become contaminated during storage shall be properly washed, rinsed and sanitized prior to use or are discarded. [K]
 - (c) Shellstock depuration tanks shall be cleaned and sanitized on a regular schedule as part of a plant sanitation standard operating procedure. [K]

**Action by 2013
General Assembly**

Adopted recommendation of 2013 Task Force II on Proposal 13-219.

**Action by FDA
May 5, 2014**

Concurred with Conference action on Proposal 13-219.