

**Proposal Subject** Plant Sanitation

**Specific NSSP Guide Reference:** 2003 Model Ordinance Chapter XI.01

**Text of Proposal/ Requested Action** Modify Chapter XI. 01. (Critical Control Points) to make minor editorial changes and to add a new temperature requirement at receiving.

01. Critical Control Points.

- A. Receiving Critical Control Point - Critical Limits. The dealer shall shuck and pack only shellstock which is:
  - (1) Obtained from a licensed harvester who has:
    - (a) Harvested the shellstock from an approved or conditionally approved area in the open status as indicated by the tag; and [C]
    - (b) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; or [C]
  - (2) Obtained from a certified dealer who has:
    - (a) Transported the shellstock iced, or in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature [C]; and
    - (b) Identified the shellstock with a tag on each container or transaction record with each bulk shipment. [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 sale to the processor or final consumer, shellstock shall be;
    - (a) Iced; or [C]
    - (b) Placed and stored in a storage area or conveyance maintained at 45 ° Fahrenheit (7.2 ° Centigrade) or less; and [C]
    - (c) Not permitted to remain without ice, mechanical refrigeration or other approved methods of refrigeration, as required in §B (1) or §B (2) for more than 2 hours at points of transfer such as loading docks. [C]
  
- C. 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 ° Centigrade) or less within three hours of shucking. [C]
  - (2) For shellstock refrigerated prior to shucking, shucked meats are chilled to an internal temperature of 45°F (7.2 ° Centigrade) or less within four 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 ° Fahrenheit (7.2 ° Centigrade) or less within two 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° Fahrenheit (7.2° Centigrade) within two hours from time of heat shock. [C]
  
- D. 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 ° Fahrenheit (7.2 ° Centigrade) or less or covered with ice.

[C]

**Public Health Significance:**

Pathogens found in waters from which molluscan shellfish are harvested can cause illness or death in consumers with immune disorders or conditions. Pathogens, such as *Vibrio vulnificus*, *Vibrio parahaemolyticus*, and *Vibrio cholerae* non 01, are naturally occurring. *V. vulnificus* illness is associated with the consumption of raw oysters harvested from the Gulf of Mexico during the warm weather months. *V. parahaemolyticus* and *V. cholerae* non 01 illness is associated with the consumption of raw oysters harvested during the warm weather months from the Atlantic, Pacific, and Gulf of Mexico regions of the U.S., and similar climates world-wide. Some of these bacterial pathogens may be present in low numbers at the time that molluscan shellfish are harvested, and may increase to levels that are more hazardous if they are exposed to time/temperature abuse.

"Pathogens from the harvest area" should be considered a significant hazard at any harvesting, shipping, receiving, and processing steps where a preventive measure is adequate to reduce the likelihood of occurrence of the hazard to an acceptable level. To minimize the risk of illness from the consumption of molluscan shellfish containing these pathogens, shellfish dealers must identify the receiving step as a critical control point for this hazard.

Pathogenic organisms can survive in shellfish for a considerable length of time after harvesting and bacterial pathogens may multiply in the absence of adequate refrigeration. Adequate temperature control is critical to product safety. The NSSP MO sets forth temperature requirements for shipping shellfish (Chapter IX). However, there is no requirements for dealers to monitor temperature at receiving (dealer to dealer shipping). Adding temperature control at receiving will close the gap that exists now between the shipping and receiving steps.

**Cost Information (if available):**

None

**Action by 2005 Task Force II**

Recommended referral of Proposal 05-209 to appropriate Committee as determined by the Conference Chairman.

**Action by 2005 General Assembly**

Adopted recommendation of 2005 Task Force II.

**Action by USFDA**

Concurred with Conference action.

**Action by 2007 Time/Temperature Committee**

Recommended adoption of Proposal 05-209 as amended.

Chapter XI. Shucking and Packing

Requirements for Dealers

01. Critical Control Points.

- A. Receiving Critical Control Point - Critical Limits. The dealer shall shuck and pack only shellstock which is:
  - (1) Obtained from a licensed harvester who has:
    - (a) Harvested the shellstock from an approved or conditionally approved area in the open status as indicated by the tag; and [C]
    - (b) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; or [C]
  - (2) Obtained from a ~~certified~~ dealer who has:
    - (a) **Shipped** ~~Transported~~ the shellstock iced, or in a conveyance ~~maintained~~ at or below 45°F (7.2°C) ambient air temperature or

- (b) 50° F (10° C) internal temperature or less; [C] and  
Identified the shellstock with a tag on each container or transaction record with each bulk shipment. [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 sale to the processor or final consumer, shellstock shall be:
    - (a) Iced; or [C]
    - (b) Placed and stored in a storage area or conveyance maintained at 45° F (7.2°C) or less; and [C]
    - (c) Not permitted to remain without ice, mechanical refrigeration or other approved methods of refrigeration, as required in §B (1) or §B (2) for more than 2 hours at points of transfer such as loading docks. [C]
- C. 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 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 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 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 hours from time of heat shock. [C]
- D. 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]

**Action by 2007  
Task Force II**

Recommended tabling Proposals 05-209, 05-215, 05-217, and 05-219 and sent to a workgroup comprised of Chris Nelson, Steve Fleetwood, MaryAnn Guichard, Austin Doctor, Teddy Busick, Sandy Shepherd, Erin Butler, Miles Motes and AJ Erskine.

**Action by 2007  
Task Force II  
Workgroup**

Recommended adoption of Proposal 05-209 as amended.

Chapter XI. Shucking and Packing

Requirements for Dealers

01. Critical Control Points.

- A. Receiving Critical Control Point - Critical Limits. The dealer shall shuck and pack only shellstock which is:
  - (1) Obtained from a licensed harvester who has:
    - (a) Harvested the shellstock from an approved or conditionally approved area in the open status as indicated by the tag; and [C]
    - (b) Identified the shellstock with a tag on each container or transaction

- record on each bulk shipment; or [C]
  - (2) Obtained from a dealer who has:
    - (a) Shipped the shellstock iced, or in a conveyance at or below 45°F (7.2°C) ambient air temperature; or 50° F internal temperature or less **or in a conveyance capable of lowering the temperature of the shellstock and will maintain it at 50° F (10° C) or less;** [C] and
    - (b) Identified the shellstock with a tag on each container or transaction record with each bulk shipment. [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 sale to the processor or final consumer, shellstock shall be;
    - (a) Iced; or [C]
    - (b) Placed and stored in a storage area or conveyance maintained at 45° F (7.2°C) or less; and [C]
    - (c) Not permitted to remain without ice, mechanical refrigeration or other approved methods of refrigeration, as required in §B (1) or §B (2) for more than 2 hours at points of transfer such as loading docks. [C]
  
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- D. 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]

**Action by 2007 Task Force II**

Recommended adoption of Task Force II Workgroup recommendation on Proposal 05-209 as amended.

Chapter XI. Shucking and Packing

Requirements for Dealers

01. Critical Control Points.

- A. Receiving Critical Control Point - Critical Limits. The dealer shall shuck and pack only shellstock which is:
  - (1) Obtained from a licensed harvester who has:
    - (a) Harvested the shellstock from an approved or conditionally



controls for molluscan shellfish and safety controls for other seafood. Section 01. A (2) (a) of Proposals 05-209 and 05-217 and Section 01. A (1) (a) of Proposal 05-219 states that shellstock shall be obtained from a dealer who has **“Shipped the shellstock adequately iced; or in a conveyance at or below 45°F (7.2°C) ambient air temperature; or 50°F (10°C) internal temperature or less; or in a conveyance capable of lowering the temperature of the shellstock and will maintain it at 50°F (10°C) or less; [C].”** FDA points out that *or in a conveyance capable of lowering the temperature of the shellstock and will maintain it at 50°F (10°C) or less”* shall not be interpreted to mean that the refrigeration unit of the conveyance need not be turned on and operating. In those situations where the shellstock has recently been placed in the conveyance whereby the conveyance may not yet have achieved the required ambient temperature, this provision provides assurance that the shellstock is at least in a operating temperature controlled environment capable to maintaining the shellstock at an internal temperature at 50°F.