Proposal Subject Plant Sanitation

Specific NSSP Guide Reference NSSP Guide Model Ordinance Chapter XIII. Shellstock Shipping
.01 Critical Control Points

Text of Proposal/ Requested Action Modify Chapter XIII .01 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 ship or repack only shellstock that 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 identified 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**[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 in a storage area or conveyance maintained at 45° F~~ahrenheit~~ (7.2° C~~entigrade~~) 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]**

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 a 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 05-217 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 05-217 as amended.

Chapter XIII. Shellstock Shipping

.01 Critical Control Points.

A. Receiving Critical Control Point - Critical Limits. The dealer shall ship or repack only shellstock that 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 identified 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 50° F (10° C) internal temperature or less;** **[C]** and
(b) Identified the shellstock with a tag on each container. **[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 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]**

Action by 2007 Task Force II Recommended tabling Proposals 05-209, 05-215, 05-217, and 05-219 and sent to a working group 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 05-217 as amended.

Chapter XIII. Shellstock Shipping

01. Critical Control Points.

A. Receiving Critical Control Point - Critical Limits. The dealer shall ship or repack only shellstock that 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 identified 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 (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°) or less [C];** and

(b) Identified the shellstock with a tag on each container**[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 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]**

Action by 2007 Task Force II

Recommended adoption of the Task Force II Workgroup recommendation on Proposal 05-217 as amended.

Chapter XIII. Shellstock Shipping

01. Critical Control Points.

A. Receiving Critical Control Point - Critical Limits. The dealer shall ship or repack only shellstock that 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 **other than the original harvester** who has:

(a) 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]** and

(b) Identified the shellstock with a tag on each container. **[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]**

Action by 2007 General Assembly

Adopted recommendation of 2007 Task Force II.

Action by USFDA

December 20, 2007
Concurred with Conference action with the following comments and recommendations for ISSC consideration.

Action by the ISSC to identify receiving temperature as a critical limit at receiving represents an important addition to the public health safety measures of the NSSP. Under HACCP, assuring proper receiving temperatures has long been recognized as a necessary food safety control measure. Adoption of these proposals establishes consistency between NSSP safety 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.