

<b>Proposal Subject</b>	NSSP Standardized Shellfish Processing Plant Inspection Form New Item (Written Recall Procedures)
<b>Specific NSSP Guide Reference</b>	Guidance Documents Chapter III. Harvesting, Handling, Processing, Distribution .02 Shellfish Plant Standardization Procedures
<b>Text of Proposal/ Requested Action</b>	<p>NSSP Standardized Shellfish Processing Plant Inspection Form</p> <p>Add a new item number 31 called "Written Recall Procedures", criticality code "Key," to the NSSP Standardized Shellfish Processing Plant Inspection Form found in NSSP Guidance Documents Chapter III. 02. Associated with the addition of this new checklist item are needed changes to other sections of NSSP Guidance Documents Chapter III. 02. These include:</p> <ol style="list-style-type: none"> <li>1. Under "EXIT CONFERENCE" - Table 1 - Additional MO Requirements (Items 17 - <del>30</del> <b>31</b>)</li> <li>2. Under "Standardization Scoring" - "CANDIDATE SCORING" item (c) Other Model Ordinance Requirements (Items 17 - <del>30</del> <b>31</b>)</li> <li>3. Under "ATTACHMENT 2" - "ADDITIONAL MODEL ORDINANCE REQUIREMENTS" add a new item: <b><u>31 Written Recall Procedures</u></b></li> <li>4. Under "ATTACHMENT 2" change the third bullet under "FIELD REQUIREMENT FOR THE SUCCESSFUL COMPLETION OF STANDARDIZATION" to read Additional Model Ordinance inspection form items 17 - <del>30</del> <b>31</b>.</li> </ol>
<b>Public Health Significance</b>	<p>NSSP Model Ordinance Chapter X. General Requirements for Dealers 03. Other Model Ordinance Requirements B. Recalls (1) and (2) require that each shellfish dealer adopt written procedures for conducting recalls. Recent illness outbreaks and their associated recalls have revealed that not all processors have written recall procedures. Adding this item to the plant inspection checklist will help ensure compliance with this NSSP Model Ordinance requirement.</p> <p>Note: Consideration should be given to other proposals (05-307 for example), revisions to the checklist, etc that may result in the need to update the references and numbers.</p>
<b>Cost Information (if available)</b>	
<b>Action by 2007 Task Force II</b>	<p>Recommended adoption of Proposal 07-207 as amended.</p> <p>Incorporate "Written Recall Procedures" into Line 30 of the Plant Inspection Form.</p>
<b>Action by 2007 General Assembly</b>	Adopted recommendation of 2007 Task Force II.
<b>Action by USFDA</b>	<p>December 20, 2007</p> <p>Concurred with Conference action.</p>

### NSSP Standardized Shellfish Processing Plant Inspection Form

Agency Name:						Date							
Type of Inspection		<input type="checkbox"/> Certification <input type="checkbox"/> Pre-operational <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Standardization											
Dealer Name:				Certification Number									
Dealer Address:													
<b>Hazard Analysis Critical Control Point (HACCP)</b>													
1.	<b>HACCP Plan</b>		Yes <input type="checkbox"/>	No <input type="checkbox"/>	Required for Certification								
2.	<b>Plan Elements Identified and Adequate</b>		<input checked="" type="checkbox"/> / <input checked="" type="checkbox"/> NA	Code			<input checked="" type="checkbox"/> / <input checked="" type="checkbox"/> NA	Code					
	(a) Hazards			O	(e) Critical Control Points			K					
	(b) Records			O	(f) Monitoring			K					
	(c) Critical Limits			K	(g) Verification Procedures			O					
	(d) Name, Address, Signed and Dated			O	(h) Corrective Action if identified			K					
3.	HACCP Training		o Yes   o No		Code		O						
4.	Plan Implementation			Corrective Actions (C)		Verification Procedures (K)		Monitoring Procedures (K)		Records Accurate/Maintained (K)		Records Format Signed/Dated Firm's Name (O)	
				<input checked="" type="checkbox"/> / <input checked="" type="checkbox"/>	Code	<input checked="" type="checkbox"/> / <input checked="" type="checkbox"/>	Code	<input checked="" type="checkbox"/> / <input checked="" type="checkbox"/>	Code	<input checked="" type="checkbox"/> / <input checked="" type="checkbox"/>	Code		
	(a)	Receiving											
	(b)	Shellstock Storage											
	(c)	Processing											
	(d)	Shucked Meat Storage											
	(e)	Other Critical Limits											
5.	Approved Source Control Failure											C	
6.	Time/Temperature Control Failure											C	
7.	Other Critical Control Failure											C	
Sanitation Items								Citation		<input checked="" type="checkbox"/> / <input checked="" type="checkbox"/>	Code		
8.	Safety of water for processing and ice production							.02A					
9.	Condition and cleanliness of food contact surfaces							.02B					
10.	Prevention of cross-contamination							.02C					
11.	Maintenance of hand-washing, hand sanitizing, and toilet facilities							.02D					
12.	Protection from adulterants							.02E					
13.	Proper labeling, storage, and use of toxic compounds							.02F					
14.	Control of employees with adverse health conditions							.02G					
15.	Exclusion of pests							.02H					
16.	Sanitation Monitoring and Records										K		
Additional Model Ordinance Requirements								Citation		<input checked="" type="checkbox"/> / <input checked="" type="checkbox"/>	Code		
17.	Plants and Grounds							.03A					
18.	Plumbing and related facilities							.03B					
19.	Utilities							.03C					
20.	Insects and vermin control							.03D					
21.	Disposal of other waste							.03E					
22.	Equipment construction (non-food contact surfaces)							.03F					
23.	Cleaning non-food contact surfaces							.03G					
24.	Shellfish storage and handling							.03H					
25.	Heat shock							.03I					
26.	Personnel							.03J					
27.	Supervision							.03K					
28.	Transportation (To include only the person shipping)							IX.05			K		
29.	Labeling and Tagging (Other than receiving)							X.05, .06			S (K/O)		
30.	Shipping Documents and Records							X.07			K		
31.	<b>Written Recall Procedures</b>										<b>K</b>		
Dealer's Signature								Inspector's Signature					