

I. CALL TO ORDER

The meeting was called to order at 1:05 PM by Executive Board Chairman Keith Skiles.

II. ROLL CALL

Ken Moore conducted roll call and determined a quorum was present to conduct business.

Board Members Present:

Keith Skiles
Ken Moore
Mike Hickey
Lori Howell
Cali Alexander
Steve Fleetwood
Julie Henderson
Dave Wallace
Patti Fowler
Tommy Ward
Joe Jewell
Mike Voisin for Al Sunseri
Maryanne Guichard
Johnathan Gerhardt
Bruce Flippens
Paul DiStefano
Spencer Garrett
Bill Kramer
David Fyfe
Chris Nelson
Kirk Wiles

Representing:

Chair
ISSC Executive Director
Region 1 Regulatory / Past Chair
Region 1 Industry / Task Force II Chair
Region 2 Regulatory
Region 2 Industry
Region 3 Regulatory / AFDO Representative
Region 3 Industry
Region 4 Regulatory
Region 4 Industry
Region 5 Regulatory
Region 5 Industry
Region 6 Regulatory / Vice Chair
Non-Producing State
Non-Producing State
FDA
NOAA
EPA
Northwest Indian Fisheries Commission
Task Force I Chair
Task Force III Chair

Board Members Absent:

William Eisele	Conference Office Manager
Rob Wittman	Program Chairman
Margaret Barrette	Region 6 Industry
Terri Gerhardt	Non-Producing State
Christopher Blankenship	Patrol Advisor
Greg Pallaske	Conference for Food Protection Representative

Others present:

NOAA staff Sandra Sharp
ISSC staff Nancy Daniel and Heather Thomas

III. Q & A ON DOCUMENTS

Ken Moore advised the Board that editorial corrections, as recommended by Bill Kramer, will be made to the following documents:

Guidance Document Chapter II implies three (3) choices: *Vv* Plan, OR *Vp* Plan, OR all other.

The State Shellfish Control Authority in conjunction with the FDA will determine whether the State will implement a *Vibrio vulnificus* Plan, a *Vibrio parahaemolyticus* Plan, or the control option for all other harvested shellstock (see matrix below). In developing *Vv* and *Vp* Control Plans the State Shellfish Control Authority must conduct *Vv* and *Vp* risk evaluations. The specific requirements of these evaluations are detailed in Chapter II. @ .04 and Chapter II. @ .05.

Guidance Document Chapter VIII implies two (2) choices: *Vv* and *Vp*, OR all other.

This guidance document provides an explanation of those controls. For States implementing *Vv* **and** *Vp* Control Plans, harvesters must adhere to the time to temperature requirements of the individual State *Vibrio* Plans. For all other shellstock harvesting, harvesters must follow the matrix below.

The Model Ordinance implies one (1) choice *Vv* OR *Vp* OR other.

- A. Each shellfish producing State shall establish time to temperature requirements for the harvesting of all shellstock to ensure that harvesters shall comply with one of the following:
- (1) The State *Vibrio vulnificus* Control Plan as outlined in Chapter II. @.04;
or
 - (2) The State *Vibrio parahaemolyticus* Plan as outlined in Chapter II. @.05;
or
 - (3) All other shellstock shall comply with the matrix below:

This could be made more consistent by using *Vv* **and/or** *Vp*, OR all other in all cases if that is what we mean.

IV. ADOPTION OF MODEL ORDINANCE CHANGES

A motion was made and seconded that the Board reconsider the entire Model Ordinance document previously approved at the March 7, 2012, Board meeting in Charlotte, North Carolina. The following items were discussed:

- A. Add Definitions. Theses changes are necessary to support Time/Temperature Controls.

1. Adequately Iced means the containers holding the shellfish have enough ice on the shellfish to provide cooling to achieve required internal temperatures.
2. Conveyance means any type of container used to transport shellfish. The controls of the National Shellfish Sanitation Program (NSSP) are intended to address the container in which the shellfish are being held during transport from landing to final consumer. For the purposes of meeting the NSSP time temperature requirements for conveyances, the containers in which the shellfish are being held must meet the required temperatures. Should shellfish be shipped in a small container within a cargo space the temperature requirement would apply only to the temperature within the container.
3. Landing means the point at which shellstock is put on land or a dock.
4. Lot of Shellstock means a single type of bulk shellstock or containers of shellstock of no more than one day's harvest from a single defined growing area gathered by one or more harvesters. A lot may also be used to segregate the harvest times and intended uses of shellstock for the purposes of complying with time to temperature requirements.
5. Processing means any activity associated with the handling of shellfish in preparation of distribution. This would include the activities of a shellstock shipper, shucker packer, repacker, reshipper, or depuration processor.
6. Trip Records means a form of written documentation that includes the date and time of each lot of shellfish harvested.

Ken advised that the Shipping and Receiving Committee can develop a definition for "Temperature Recording Device" which will be submitted to the Board for approval.

B. Other Model Ordinance Changes.

1. The highlighted portion of Chapter XI. .01 B. (3) should be moved to Chapter XI. .03 F. (11).

(3) All shellstock obtained from a licensed harvester shall be placed in a storage area maintained at 45°F (7.2°C) or less **within two (2) hours of receipt.** [C]

Rationale: The highlighted language would require a record. The present time/temperature HACCP record already addresses this requirement.

2. The highlighted portion of Chapter XIII. .01 B. (4) should be moved to Chapter XIII. .03 F. (6).

All other shellstock obtained from a licensed harvester shall be placed in a ~~storage area or~~ conveyance pre-chilled or **a storage area** maintained to 45°F (7.2°C) or less **within two (2) hours of receipt** and cooled to an internal temperature of 50°F (10°C) within ten (10) hours of receipt. [C]

The new language would read as follows:

Chapter XI. .03 F. (11) All shellstock obtained from a licensed harvester shall be refrigerated or processed within two (2) hours of receipt.

Chapter XIII. .03 F. (6) All shellstock obtained from a licensed harvester shall be refrigerated or processed within two (2) hours of receipt.

3. Modify Chapter VIII @ .02 F. to read:

Shellstock intended for Wet Storage, Depuration, Post Harvest Processing (PHP) or “For Shucking Only by a Certified Dealer” must either be shucked, introduced into PHP, Wet Storage, or Depuration within the times outlined in the matrix in Chapter VIII. @ .02 A (3) or meet the applicable time to temperature controls of Chapter VIII. @ .02 A. (3). Shellstock harvested under a State *Vibrio* Plan intended for Wet Storage or Depuration, must be placed in Wet Storage, Depuration or refrigeration to comply with time to temperature controls outlined in the State Authority *Vv* or *Vp* Control Plan.

4. Modify Chapter XI .01 B. as follows:

(4) All shellstock **intended for shucking must be shucked or cooled** ~~that is not shucked within ten (10) hours must be cooled~~ to an internal temperature of 50°F (10°C) **within ten (10) hours.** [C]

5. Modify Chapter IX .05 to include the following sentence:

All shipments of shellstock shall be accompanied with documentation indicating the time of shipment and that all shipping conveyances comply with the requirements of Chapter IX. .04. This documentation must include a notice of all shellstock harvested under the requirements of Chapter VIII. .01 A. (3) that has not been cooled to an internal temperature of 50°F (10°C) and indicate the presence of a time/temperature recording device.

- C. All reference in the Model Ordinance document will be changed from “continuous cooling” to “continuing cooling”.

A motion was made and seconded to approve the Model Ordinance document as amended. The motion carried with a voice vote by Board.

V. ADOPTION OF GUIDANCE DOCUMENT

Motions were made and seconded to adopt the Time/Temperature Controls Guidance Document (attached) as amended.

- A. All reference to “continuous cooling” will be changed to “continuing cooling”.
B. All reference to “State Shellfish Control Authority” will be changed to “Authority”.
C. Changes to Chapter VIII. Harvesters Time to Temperature Control.

- D. Changes to Chapter XI. Shucking and Packing.
- E. Changes to Chapter XIII. Shellstock Shipping.
- F. Changes to Chapter XIV. Reshipping.

VI. UPDATE ON DECISION TREES

Copies of Decision Tree I, Decision Tree II, and Decision Tree III had previously been furnished to the Board for review. No action required by the Board.

VII. OTHER ITEMS

A motion was made and seconded that a committee will be tasked to work on corrective actions for product that does not meet criteria at receiving. The motion was approved with a voice vote by the Board.

VIII. ADJOURN

A motion was made and seconded to adjourn the meeting at 2:57 PM (EDST).

NOTE: All referenced documents had previously been furnished to Board members and are available from the ISSC Executive Office upon request.