

Proposal Subject	Plant Sanitation
Specific NSSP Guide Reference	NSSP Guide Model Ordinance Chapter X. General Requirements for Dealers .05 Shellstock Identification. (B) (2) (i) - amended .06 Shucked Shellfish Labeling (A) (5) (e) – new
Text of Proposal/ Requested Action	<p>Amend Chapter X .05 (B)(2)(i) to read:</p> <p style="padding-left: 40px;">The following statement in bold capitalized type on each tag <u>or label</u>: “THIS TAG <u>OR LABEL</u> IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.”</p> <p>Add new item (e) requirement to Chapter X .06 (A) (5) that reads:</p> <p>(e) <u>The following statement “WHEN SHUCKED SHELLFISH ARE CONSUMED RAW, THIS LABEL IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS” appears on the label.</u></p>
Public Health Significance	<p>Changes in the packaging, use, and consumption patterns of shellstock and shucked shellfish at the retail and consumer levels, while making it even more important to retain tag or label information relative to shellfish trace back, are also making it more difficult for retailers to retain the required trace back records.</p> <p>Because shucked shellfish, both frozen and fresh, are being consumed raw and because retailers receive consumer sized bags of shellstock (each with a tag inside the bag) in bulk containers (such as cardboard boxes) with a label on the container, current NSSP requirements do not accommodate easy records retention at retail. In order to meet the 90 day tag retention requirement of the NSSP, the retailer would have to cut into each consumer sized bag to remove the tag. This gives consumers and/or inspectors the appearance of tampering or commingling and discourages retention by retailers. An allowance for retailers to retain the bulk container label would eliminate this problem while maintaining product trace back information. For shucked shellfish, on the other hand, there is no NSSP requirement for label retention when it is served for raw consumption. A requirement for shucked product labels would provide necessary trace back information for product consumed raw.</p> <p>Retailers need simpler, user friendly ways of retaining shellfish trace back information consistent with current retail practices. Requiring retention messages on tags and labels addresses this need. This NSSP change will be reinforced through a Proposal to amend the FDA Food Code at the 2006 Conference for Food Protection to be consistent with this NSSP change.</p>
Cost Information (if available):	N/A
Action by 2005 Task Force II	Recommended Proposal 05-206 be referred 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.