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| Proposal Subject | Plant Sanitation |
| Specific NSSP Guide Reference | Model Ordinance Chapter XI Sections .02 & .03 |
| Text of Proposal/ Requested Action | <p>Modify the organization of sanitation requirements of Chapter XI, Sections .02 and .03 to make them consistent with the interpretation and implementation of Title 21 of the Code of Federal Regulations (CFR) Part 123 Seafood HACCP Regulation by putting related items together.</p> |
| Public Health Significance: | <p>This proposal attempts to reorganize the NSSP MO plant sanitation requirements in Chapter XI, sections .02 and .03 to:</p> <ol style="list-style-type: none">1. Make them consistent with manner in which the sanitation requirements of the Seafood HACCP regulation, Title 21 Code of Federal Regulations (CFR) Part 123) are implemented; and2. Consolidate similar items together. <p>In order to accommodate this reorganization there are instances in this proposal where editing and some minor word deletions or additions were made for coherency.</p> <p>There is also one update regarding the NSSP construction guide.</p> <p>Hopefully this will serve to eliminate some of the confusion that exists over how to interpret and implement the requirements between Seafood HAACP and NSSP.</p> <p>This proposal provides revisions for Chapters XI that simply reorganize and reformat the written requirements already contained in this chapter. The revisions do not add or delete any requirements.</p> <p>FDA will incorporate changes adopted by the ISSC in the FDA Standardization Field Guide and NSSP Standardized Shellfish Processing Plant Inspection Form. Copies of these revised documents then will be provided to each state.</p> |
| Cost Information (if available): | None |
| Action by 2005 Task Force II | Recommended referral of Proposal 05-210 to appropriate Committee as determined by the Conference Chairman, with a recommendation by Task Force II that a workgroup be established to address this proposal in advance of the 2007 Biennial Meeting. |
| Action by 2005 General Assembly | Adopted recommendation of 2005 Task Force II. |
| Action by USFDA | Concurred with Conference action. |

XI. SHUCKING AND PACKING

Requirements for Dealers.

.02 Sanitation.

A. Safety of Water for Processing and Ice Production.

(1) Water Supply.

- (a) The dealer shall provide a potable water supply in accordance with applicable federal, state and local regulations. [C]
- (b) If the water supply is from a private source, the dealer shall make arrangements to have the water supply sampled by persons recognized by the Authority and tested at laboratories sanctioned or certified by the Authority: [K]
 - (i) Prior to use of the water supply; [C]
 - (ii) Every six months while the water supply is in use; and [K]
 - (iii) After the water supply has been repaired and disinfected. [S^{C/K}]

[(c) was moved to Protection from Adulterants 02.E (6)]

- ~~(e) The dealer shall assure that any steam used in food processing or that comes in contact with food contact surfaces is free from any additives, or deleterious substances consistent with federal and state laws and regulations. [K]~~

- (2) Ice Production. Any ice used in the processing, storage, or transport of shellstock or shucked shellfish shall: ~~(a) Be made on-site from potable water in a commercial ice machine; or [C]~~

[(b) was moved to Protection from Adulterants 02. E 4 (c)]

- ~~(b) Any ice used in the processing, storage, or transport of shellstock or shucked shellfish shall come from a facility sanctioned by the Authority or the appropriate regulatory agency [C]~~

(3) Shellstock Washing.

- (a) Water from either a potable water supply or a growing area in the approved classification shall be used to wash shellstock. [C]
- (b) If the dealer uses any system to wash shellstock which recirculates water, the dealer shall:
 - (i) Obtain approval for the construction or remodeling of the system from the Authority. [K]
 - (ii) Provide a water treatment and disinfection system to treat an adequate quantity of water to a quality acceptable for shellstock washing which, after disinfection, meets the coliform standards for drinking water, and does not leave any unacceptable residues in the shellstock; and [C]
 - (iii) Test bacteriological water quality daily; [S^{C/K}]
- (c) The dealer may use ultra-violet (UV) disinfection in the recirculating wash water system, provided that the turbidity of the water to be disinfected shall not exceed 20 nephelometric turbidity units (NTUs) measured using the method in the APHA *Standard Methods for the Examination of Water and Wastewater*. [K]

(4) Plumbing and Related Facilities.

- (a) The dealer shall design, install, modify, repair, and maintain all plumbing and plumbing fixtures to:
 - (i) Prevent contamination of water supplies; [C]
 - (ii) Prevent any cross-connection between the pressurized potable water supply and water from an unacceptable source. [C] The dealer shall install and maintain in good working order devices to protect against backflow and back siphonage. [K]

[Portions of (b) pertaining to food contact surfaces were moved to Condition and Cleanliness, of Food Contact Surfaces 02.B (1) (h) and the portions of (b) pertaining to plumbing were moved to Plumbing and Related facilities .03 B (5)]

- ~~(b) Shellstock washing storage tanks and related plumbing shall be fabricated from safe materials and tank construction shall be such that it:~~
 - ~~(i) Is easily accessible for cleaning and inspection; [K]~~
 - ~~(ii) Is self draining; and [K]~~
 - ~~(iii) Meets the requirements for food contact surfaces. [K]~~

B. Condition and Cleanliness of Food Contact Surfaces.

- (1) Equipment and utensil construction for food contact surfaces.
 - (a) Except for equipment in continuous use and placed in service prior to January 1, 1989, the dealer shall use only equipment which conforms to *Shellfish Industry Equipment Construction Guides*

[UPDATE]

~~(August 1993).~~ **(available in the Guidance Document section of the NSSP Guide for the Control of Molluscan Shellfish).** U.S. Department of Health and Human Services. [K]

- (b) The dealer shall use only equipment and utensils, including approved plastic ware and finished product containers which are:
 - (i) Constructed in a manner and with materials that can be cleaned, and sanitized, maintained or replaced in a manner to prevent contamination of shellfish products; [K]
 - (ii) Free from any exposed screws, bolts, or rivet heads on food contact surfaces; and [K]
 - (iii) Fabricated from food grade materials. [K]
- (c) The dealer shall assure that all joints on food contact surfaces
 - (i) Have smooth easily cleanable surfaces; and [K]
 - (ii) Are welded-[K]
- (d) Shucking blocks shall be provided which are:
 - (i) Easily cleanable; [K]
 - (ii) Fabricated from safe material; [K]
 - (iii) Solid, one piece construction; and [K]
 - (iv) Easily removed from the shucking bench, unless the block is an integral part of the bench. [K]
- (e) The dealer shall provide a temperature measuring device accurate to +/- 2° Fahrenheit for use in monitoring product temperatures. [K]
- (f) All equipment used in heat shock processing shall meet the requirements of Chapter XI.02.B.(1) (a), (b), and (c). [K]
- (g) All equipment used to handle ice shall be kept clean and stored in a sanitary manner, and shall meet the construction requirements in Chapter XI.02.B.(1)(a), (b), and (c). [K]

[Moved portions of (h) which pertain to food contact surfaces from Safety of Water 02.A(4)(b) Some editing was also done to fit this heading and the portions of (b) pertaining to plumbing were moved to Plumbing and Related facilities .03 B (5)]

(h) Shellstock washing storage tanks and related plumbing shall be fabricated from safe materials-and tank construction shall be such that it:

- (i) Is easily accessible for cleaning and inspection; [K]**
- ~~**(ii) Is self draining; and [K]**~~
- (ii) Meets the requirements for food contact surfaces [K]**

- (2) Cleaning and sanitizing of food contact surfaces.
 - (a) Food contact surfaces of equipment, utensils and containers shall be cleaned and sanitized to prevent contamination of shellfish and other food contact surfaces. The dealer shall:
 - (i) Provide adequate cleaning supplies and equipment, including three compartment sinks, brushes, detergents, and sanitizers, hot water and pressure hoses shall be available within the plant; [K]
 - (ii) Sanitize equipment and utensils prior to the start-up of each day's activities and following any interruption during which food contact surfaces may have been contaminated; [K]

[Moved (iii) to Proper labeling, Storage and Use of Toxic Compounds .02F(2)(d)]

- (iii) ~~Provide a test kit or other device that accurately measures the parts per million concentration of the chemical sanitizing agent in use; and~~
- (iv)(iii) Wash and rinse equipment and utensils at the end of each day. [K]

Moved (b) to Construction and Cleaning Non Food Contact Surfaces 03(E) (5)]

- (b) ~~All conveyances and equipment which come into contact with stored shellstock shall be cleaned and maintained in a manner and frequency as necessary to prevent shellstock contamination. [O]~~
- (e)(b) Shellfish shall be protected from contamination by washing and rinsing shucking containers and sanitizing before each filling. [K]
- (d)(c) Containers which may have become contaminated during storage shall be washed, rinsed, and sanitized prior to use or shall be discarded. [K]
- (e)(d) Shucked shellfish shall be packed in clean covered containers and stored in a manner which assures their protection from contamination. [K]
- (f)(e) If used, the finger cots or gloves shall be:
 - (i) Made of impermeable materials except where the use of such material is inappropriate or incompatible with the work being done; [O]
 - (ii) Sanitized at least twice daily; [K]
 - (iii) Cleaned more often, if necessary [K];
 - (iv) Properly stored until used; and [K]
 - (v) Maintained in a clean, intact, and sanitary condition. [K]

C. Prevention of Cross Contamination.

- (1) Protection of shellfish.
 - (a) Shellstock shall be stored in a manner to protect shellstock from contamination in dry storage and at points of transfer. [S^{C/K}]
 - (b) Shucked shellfish shall be protected from contamination. [S^{C/K}]
 - (c) Shellstock shall not be placed in containers with standing water for the purposes of washing shellstock or loosening sediment. [K]
 - (d) Equipment and utensils shall be stored in a manner to prevent splash, dust, and contamination. [S^{K/O}]

[Moved (2) from Plants and Grounds 03 A (4)(a)(b)]

(2) Separation of operations.

(a) Facilities for shucking and packing activities shall be separated by use of:

- (i) Separate rooms; [K]
- (ii) Partitions; or [K]
- (iii) Sufficient spacing. [K]

(b) Manufacturing activities which could result in the contamination of the shellfish shall be separated by adequate barriers. [K]

(2)(3) Employee practices.

- (a) Where the same employee works in both the shucking and packing activities, the employee shall wash his hands thoroughly after entering. [K]
- (b) The dealer shall require all employees to wash their hands thoroughly with soap and water and sanitize their hands in an adequate handwashing facility:
 - (i) Before starting work; [K]
 - (ii) After each absence from the work station; [K]
 - (iii) After each work interruption; and [K]
 - (iv) Any time when their hands may have become soiled or contaminated. [K]

[Moved (c) from .03 J(1),(2),(3),(4),(5)(i)(ii)(iii)(iv) . Personnel]

(c) Any employee handling shucked shellfish shall be required to:

- (i) Wear effective hair restraints; [O]

- (ii) Remove any hand jewelry that cannot be sanitized or secured; [O]
- (iii) Wear finger cots or gloves if jewelry cannot be removed; and [O]
- (iv) Wear clean outer garments, which are rinsed or changed as necessary to be kept clean. [O]
- (v) In any area where shellfish are shucked or packed and in any area which is used for the cleaning or storage of utensils, the dealer shall not allow employees to:
 - a. Store clothing or other personal belongings; [O]
 - b. Eat or drink; [K]
 - c. Spit; and [K]
 - d. Use tobacco in any form. [K]

D. Maintenance of Hand Washing, Hand Sanitizing and Toilet Facilities.

- (1) Handwashing facilities with warm water at a minimum temperature of 110 °F (43°C), dispensed from a hot and cold mixing or combination faucet, shall be provided. [S^{K/O}]

[Moved (2) (a)(b)(c), (3) and (4) (a)(b)(c)(d) from .03 B (1)(a)(b)(c),(2),(3) (a)(b)(c)(d) Plumbing and Related Facilities; Moved (2) (d) from .03 B (4)(b) Plumbing and Related Facilities]

(2) Handwashing facilities shall be provided which are:

- (a) Convenient to work areas; [O]
- (b) Separate from the three compartment sinks used for cleaning equipment and utensils; [K]
- (c) Directly plumbed to an approved sewage disposal system, and [S^{O/K}]
- (d) Adequate in number and size for the number of employees, and located where supervisors can observe employee use; [K]

(3) The dealer shall provide at least one handsink in the packing room. [O]

(4) The dealer shall provide at each handwashing facility:

- (a) Supply of hand cleansing soap or detergent; [K]
- (b) Conveniently located supply of single service towels in a suitable dispenser or a hand drying device that provides heated air; [O]
- (c) Easily cleanable waste receptacle; and [O]
- (d) Handwashing signs in a language understood by the employees; [O]

(2)(5) Sewage [C] and liquid disposable wastes shall be properly removed from the facility [K]

[Moved (6) (a) from .03 A (5) Plants and Grounds and edited for coherence]

(6) The dealer shall provide:

- (a) Toilet room doors that are tight fitting, self closing, and do not open directly into a processing area; [K]

~~(3)~~ (b) An adequate number of conveniently located, toilets[K] shall be provided;[K]

~~(4)~~ (c) ~~The dealer shall provide~~ Each toilet facility with an adequate supply of toilet paper [K] in a suitable holder. [S^{K/O}].

E. Protection from Adulterants.

- (1) Shellfish shall be protected from contamination while being transferred from one point to another during handling and processing. [K]
- (2) Any lighting fixtures, light bulbs, skylights, or other glass suspended over food storage or processing activities in areas where shellfish are exposed shall be of the safety type or protected to prevent food contamination in case of breakage. [O]
- (3) Food contact surfaces shall be protected from contamination by adulterants by using cleaning compounds and sanitizing agents only in accordance with applicable federal and state laws and regulations. [K]
- (4) Protection of ice used in shellfish processing.
 - (a) Any ice which is not made on site in the shellfish processing facility shall be inspected upon receipt and rejected if the ice is not delivered in a way so as to be protected from contamination. [S^{C/K}]

- (b) Ice shall be stored in a safe and sanitary manner to prevent contamination of the ice. [S^{C/K}]

[Moved (c) from Safety of Water .02 A. (2) (b)]

(c) Any ice used in the processing, storage, or transport of shellstock or shucked shellfish shall come from a facility sanctioned by the Authority or the appropriate regulatory agency. [C]

- (5) Adequate ventilation shall be provided to minimize condensation in areas where food is stored, processed or packed. [S^{K/C}]

[Moved (6) from Safety of Water.... .02 A. (1) (c)]

(6) The dealer shall assure that any steam used in food processing or that comes in contact with food contact surfaces is free from any additives, or deleterious substances consistent with federal and state laws and regulations. [K]

[Moved (7) from Plants and Grounds.... .03 A. (1) (c)]

(7) Air pump intakes shall be located in a protected place. Air filters shall be installed on all blower air pump intakes. Oil bath type filters are not allowed. [O]

F. Proper Labeling, Storage and Use of Toxic Compounds.

- (1) Storage of toxic compounds.
- (a) The dealer shall assure that only toxic substances necessary for plant activities are present in the facility. [K]
 - (b) Each of the following categories of toxic substances shall be stored separately:
 - (i) Insecticides and rodenticides/; [K]
 - (ii) Detergents, sanitizers, and related cleaning agents; and [K]
 - (iii) Caustic acids, polishes, and other chemicals. [K]
 - (c) The dealer shall not store toxic substances above shellfish or food contact surfaces. [K]
- (2) Use and labeling of toxic compounds.
- (a) When pesticides are used, the dealer shall apply pesticides in accordance with applicable federal and state regulations to control insects and rodents in such a manner to prevent the contamination of any shellfish or packaging materials with residues. [K]
 - (b) Cleaning compounds and sanitizing agents shall be labeled and used only in accordance with applicable federal and state laws and regulations. [K]
 - (c) Toxic substances shall be labeled and used in accordance with the manufacturer's label directions. [K]

[Moved (d) from Condition and Cleanliness of Food Contact Surfaces .02 B. (2) (a) (iii)]

(d) Provide a test kit or other device that accurately measures the parts per million concentration of the chemical sanitizing agent in use [K]

G. Control of Employees with Adverse Health Conditions.

- (1) The dealer shall take all reasonable precautions to assure that any employee with a disease in the communicable stage which might be transmissible through food shall be excluded from working in any capacity in which the employee may come in contact with the shellfish or with food contact surfaces. The diseases which are transmissible from food workers through food are those determined by the US Centers for Disease Control and Prevention, in compliance with the Americans with Disabilities Act, and published in the *Federal Register*. [K]
- (2) If an employee with an infected wound keeps it covered with a proper bandage, an impermeable barrier, and a single-use glove for a hand lesion, the dealer may allow the employee to work in the shellfish processing facility without additional restrictions. [K]

[Moved the underlined part of the section below from .03 A (1) (b) Plants and Grounds;-edited to fit in this section; and moved the portion of the section pertaining to unauthorized persons to .03 Supervision (4) (c)]

- H. Exclusion of Pests. The dealer shall operate his facility to assure that pests are excluded from the facility and processing activities. ~~[K].~~ **Animals or unauthorized persons shall not be allowed in those portions of the facilities where shellfish are stored, handled, processed, or packaged or food handling equipment, utensils, and packaging materials are cleaned or stored. [K]**

.03 Other Model Ordinance Requirements.

- A. Plants and Grounds.
 (1) General.
 (a) The physical facilities shall be maintained in good repair. [O]

[Moved portion of (b)pertaining to animals to 02 H Exclusion of Pests and portion of (b) pertaining to unauthorized persons to .03 H (4) (c) Supervision]

- ~~(b) Animals or unauthorized persons shall not be allowed in those portions of the facilities where shellfish are stored, handled, processed, or packaged or food handling equipment, utensils, and packaging materials are cleaned or stored. [K]~~

[Moved (c) to 02 E (7) Protection from Adulterants]

- ~~(e) Air pump intakes shall be located in a protected place. Air filters shall be installed on all blower air pump intakes. Oil bath type filters are not allowed. [O]~~
- (2) Flooding:
 (a) Facilities in which shellfish are stored, shucked, packed, repacked or reshipped shall be located so that these facilities are not subject to flooding during ordinary high tides. [C]
 (b) If facilities are flooded:
 (i) Shellfish processing, shucking or repacking activities shall be discontinued until the flood waters have receded from the building; and the building is cleaned and sanitized. [C]
 (ii) Any shellfish coming in contact with the flood waters while in storage shall be destroyed; or discarded in non-food use. [C]
- (3) The dealer shall operate his facility to provide adequate protection from contamination and adulteration by assuring that dirt and other filth are excluded from his facility and activities. [S^{C/K}]

[Moved (4) from .03 D (1) (a)(b)(c) Insect and Vermin Control]

- (4) The dealer shall employ necessary internal and external insect and vermin control measures to insure that insects and vermin are not present in the facility.**
(a) Tight fitting, self closing doors: [K]
(b) Screening of not less than 15 mesh per inch; [K] and
(c) Controlled air current. [K].

[Moved (4) (a) and (b) to .02 C (2) (a)(i)(ii)(iii) and (b) Prevention of Cross Contamination]

- ~~(4) Separation of operations.~~
~~(a) Facilities for shucking and packing activities shall be separated by use of~~
~~(i) Separate rooms; [K]~~
~~(ii) Partitions; or [K]~~
~~(iii) Sufficient spacing. [K]~~
~~(b) Manufacturing activities which could result in the contamination of the shellfish shall be separated by adequate barriers. [K]~~

[Moved (5) to .02 D (6) (a) Maintenance of Hand Washing Hand Sanitizing and Toilet Facilities]

- ~~(5)~~ The dealer shall provide toilet room doors which are tightfitting, self closing, and do not open directly into a processing area. ~~[K]~~
- (6)(5) Plant Interior.
 - (a) Sanitary conditions shall be maintained through out the facility. [O]
 - (b) All dry area floors shall be hard, smooth, easily cleanable; and [O]
 - (c) All wet area floors used in areas to store shellstock, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which:
 - (i) Are graded to provide adequate drainage; [O]
 - (ii) Have even surfaces, and are free from cracks that create sanitary problems and interfere with drainage; [O]
 - (iii) Have sealed junctions between floors and walls to render them impervious to water; and [O]
 - (d) Walls and Ceilings. Interior surfaces of rooms where shellfish are stored, handled, processed, or packaged shall be constructed of easily cleanable, corrosion resistant, impervious materials [O].
- (7)(6) Grounds around the facility shall be maintained to be free from conditions which may result in shellfish contamination. These conditions may include:
 - (a) Rodent attraction and harborage; and [O]
 - (b) Inadequate drainage. [O]

B. Plumbing and Related Facilities.

[Moved (1)(a0(b)(c),(2),(3)(a)(b)(c)(d) to .02 D (2) (a)(b)(c)(d), (3), (4)(i)(ii)(iii)(iv) Maintenance of Hand Washing Hand Sanitizing and Toilet Facilities]

- ~~(1)~~ Handwashing facilities shall be provided which are:
 - ~~(a)~~ Convenient to work areas; ~~[O]~~
 - ~~(b)~~ Separate from the three compartment sinks used for cleaning equipment and utensils; and ~~[K]~~
 - ~~(c)~~ Directly plumbed to an approved sewage disposal system. ~~[S^{OK}]~~
- ~~(2)~~ The dealer shall provide at least one handsink in the packing room. ~~[O]~~
- ~~(3)~~ The dealer shall provide at each handwashing facility:
 - ~~(a)~~ A supply of hand cleansing soap or detergent; ~~[K]~~
 - ~~(b)~~ A conveniently located supply of single service towels in a suitable dispenser or a hand drying device that provides heated air; ~~[O]~~
 - ~~(c)~~ An easily cleanable waste receptacle; and ~~[O]~~
 - ~~(d)~~ Handwashing signs in a language understood by the employees; ~~[O]~~
- ~~(4)~~(1) All plumbing and plumbing fixtures shall be designed, installed, modified, repaired, and maintained to provide a water system that is adequate in quantity and under pressure, and includes: ~~(a)~~ cold and warm water at all sinks; and ~~[K]~~

[Moved b to .02 C (2) D(2) Maintenance of Hand Washing Hand Sanitizing and Toilet Facilities]

- ~~(b)~~ Handwashing facilities adequate in number and size for the number of employees, and located where supervisors can observe employee use; ~~[K]~~
- ~~(5)~~(2) Adequate floor drainage, including backflow preventers such as air gaps, shall be provided where floors are:
 - (a) Used in shellstock storage; [K]
 - (b) Used for food holding units [K] (e.g. refrigeration units);
 - (c) Cleaned by hosing, flooding, or similar methods [K]; and
 - (d) Subject to the discharge of water or other liquid waste including three compartment sinks on the floor during normal activities. [K]

- (6)(3) A safe, effective means of sewage disposal for the facility shall be provided in accordance with applicable federal and state laws and regulations; [S^{C/K}]
- (7)(4) Installation of drainage or waste pipes over food processing or food storage areas, or over areas in which containers and utensils are washed or stored shall not be permitted. [K]

[Moved (5) from .02 A (4)(b) Safety of Water; Edited out non plumbing portions and moved them to .02B (1)(h) Condition & Cleanliness of Food Contact Surfaces]

- (5) **Shellstock washing storage tanks and related plumbing shall be fabricated from safe materials and tank construction shall be such that it:**
 - (i) **Is easily accessible for cleaning and inspection; [K]**
 - (ii) **Is self-draining; and [K]**
 - (iii) ~~Meets the requirements for food contact surfaces~~

C. Utilities.

- (1) The dealer shall ensure that ventilation, heating, or cooling systems do not create conditions that may cause the shellfish products to become contaminated. [S^{C/K}]
- (2) The dealer shall provide lighting throughout the facility that is sufficient to promote good manufacturing practices. [S^{C/K}]

[Moved (D) to .03 A (4) (a)(b)(c) Plants and Grounds]

~~D. Insect and Vermin Control.~~

- (1) ~~The dealer shall employ necessary internal and external insect and vermin control measures to insure that insects and vermin are not present in his facility including:~~
 - (a) ~~Tight fitting, self-closing doors; [K]~~
 - (b) ~~Screening of not less than 15 mesh per inch; [K] and~~
 - (c) ~~Controlled air current. [K]~~

~~E. D.~~ Disposal of Other Wastes.

- (1) Disposal of waste materials shall be conducted in accordance with appropriate federal and state laws and regulations. [O]
- (2) Shell and other non-edible materials shall be promptly and effectively removed from the shucking bench or table. [O]
- (3) All areas and receptacles used for the storage or conveyance of waste shall be operated and maintained to prevent attraction, harborage, or breeding places for insects and vermin; and [O]

[Sections .02 F and .02 G were combined to make new section "E" thus some slight editing for coherency]

F E. Equipment, **Condition, and Cleaning, Maintenance, and** Construction **of** Non-Food Contact Surfaces.

- (1) The dealer shall use only equipment, including approved plastic ware, which is constructed in a manner and with materials that can be cleaned, sanitized, maintained, or replaced. [O]
- (2) The dealer shall use easily cleanable, corrosion-resistant impervious materials, free from cracks to construct:
 - (a) Shucking benches and contiguous walls; and [O]
 - (b) Stands or stalls and stools for shucker. [O]
 - (c) Any non-food contact surfaces in shellfish storage or handling areas. [O]
- (3) Shucking benches shall drain completely and rapidly, and shall drain away from any shellfish on the benches. [O]

~~G. Cleaning Non-food Contact Surfaces.~~

- (4)(4) Cleaning activities for equipment shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellfish and food contact surfaces. [K]
- (2)(5) All conveyances and equipment which come into contact with stored shellstock shall be cleaned and maintained in a manner and frequency as necessary to prevent shellstock contamination. [O]

H. F. Shellfish Storage and Handling. The dealer shall:

- (1) Assure that shellstock is:

- (i) Reasonably free of sediment [O]; and
- (ii) Culled; [K]
- (2) Assure shucking buckets are completely empty at the packing room so that no overage is returned to the shucker; [K]
- (3) Inspect incoming shipments and shall reject dead or inadequately protected shellstock; [K]
- (4) Not allow the use of dip buckets for hand or knife rinsing; [K]
- (5) Not have on the premises any usable containers or container covers bearing a certification number different from the one issued for those premises unless documentation exists to verify the legitimate source of the containers and the containers contain shellfish from that source; [K]
- (6) Wash, blow, and rinse all shellfish meats in accordance with 21 CFR 161§130. [K]
- (7) Thoroughly drain, clean as necessary, and pack shucked shellfish meats promptly after delivery to the packing room; [K]
- (8) Conduct packing activities so as to conform to applicable food additive regulations; [K]
- (9) Store packaged shellfish, if they are to be frozen, at an ambient temperature of 0°Fahrenheit (-17.8°Centigrade) or less; and frozen solid within twelve hours following the initiation of freezing. [S^{K0}]
- (10) Not commingle shellstock during shucking unless the dealer is included in the Authority's commingling plan. [K]

I.G. Heat Shock. A dealer may elect to use heat shock to prepare shellstock for shucking.

- (1) The dealer shall:
 - (a) Post the schedule for the heat shock process in a conspicuous location; and [K]
 - (b) Make sure all responsible persons are familiar with the requirements. [K]
 - (c) Cool all hot dipped shellstock immediately after the heat shock process [K]. This cooling shall be accomplished by:
 - (i) Dipping in a ice bath; or [K]
 - (ii) Use of flowing potable water. [K]
- (2) If a heat shock tank is used, and the water is maintained at or above 140°F degrees the dealer shall completely drain and flush the tank at the end of each day's operation so that all the mud and debris which have accumulated in the dip tank are eliminated. If the temperatures are maintained below 140°F degrees, the dealer shall completely drain and flush the tank at three hour intervals. [K]

[Moved J (1), (2), (3), (4), (5) (i)(ii)(iii)(iv) items to 02. C (3) (i),(ii),(iii),(iv),(v) (a)(b)(c)(d) Prevention of Cross Contamination]

~~J.~~ ~~Personnel. Any employee handling shucked shellfish shall be required to:~~

- ~~(1) Wear effective hair restraints; [O]~~
- ~~(2) Remove any hand jewelry that cannot be sanitized or secured; [O]~~
- ~~(3) Wear finger cots or gloves if jewelry cannot be removed; [O]~~
- ~~(4) Wear clean outer garments, which are rinsed or changed as necessary to be kept clean. [O]~~
- ~~(5) In any area where shellfish are shucked or packed and in any area which is used for the cleaning or storage of utensils, the dealer shall not allow employees to:~~
 - ~~(i) Store clothing or other personal belongings; [O]~~
 - ~~(ii) Eat or drink; [K]~~
 - ~~(iii) Spit; and [K]~~
 - ~~(iv) Use tobacco in any form. [K]~~

~~K.~~ H. Supervision.

- (1) A reliable, competent individual shall be designated to supervise general plant management and activities; [K]
- (2) Cleaning procedures shall be developed and supervised to assure cleaning activities do not result in contamination of shellfish or food contact surfaces. [K]
- (3) All supervisors shall be:
 - (a) Trained in proper food handling techniques and food protection principles; and [K]
 - (b) Knowledgeable of personal hygiene and sanitary practices [K]
- (4) The dealer shall require:
 - (a) Supervisors to monitor employee hygiene practices, including handwashing, eating, and smoking at work stations, and storing personal items or clothing. [K]

- (b) Supervisors to assure that proper sanitary practices are implemented, including:
 - (i) Plant and equipment clean-up; [K]
 - (ii) Rapid product handling; and [K]
 - (iii) Shellfish protection from contamination. [K]

[Moved (c) from .03 A (1) (b) Plants and Grounds and edited to make appropriate for this section by adding "Supervisors shall not allow" and deleted the words "animal" "or", and the phrase "shall not be allowed"; Animal aspects moved to 02 H Exclusion of Pests]

- (c) **Supervisors shall not allow—Animals or unauthorized persons shall not be allowed in those portions of the facilities where shellfish are stored, handled, processed, or packaged or food handling equipment, utensils, and packaging materials are cleaned or stored. [K]**
- (e)(d) Employees
 - (i) To be trained in proper food handling and personal hygiene practices, and [K]
 - (ii) To report any symptoms of illness to their supervisor. [K]