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.