

Proposal Subject	Plant Sanitation
Specific NSSP Guide Reference	NSSP Model Ordinance Chapter XIV. Reshipping Sections .02 Sanitation & .03 Other Model Ordinance Requirements
Text of Proposal/ Requested Action	Modify the organization of sanitation requirements of Chapter XIV, 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.
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">5) 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 and6) Consolidate similar items together. <p>In order to accommodate this reorganization there are instances in this proposal where editing and some minor 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 XIV 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 05-220 to an 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.

Chapter XIV. Reshipping

Exceptions. Reshippers are not required to comply with the building requirements in Sections .02 and .03 of this chapter when the Authority has determined that a reshipper's practices and conditions do not warrant requiring a building.

.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}]

(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]

- ~~(b) Come from a facility sanctioned by the Authority or the appropriate regulatory agency. [C]~~

(3) 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]

B. Condition, and Cleanliness of Food Contact Surfaces.

Equipment and utensil construction for food contact surfaces. 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]

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) Equipment and utensils shall be stored in a manner to prevent splash, dust, and contamination. [S^{K/0}]

(2) Employee practices.

- (a) 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 (b)(i)(ii)(iii)(iv) from .03 J(1),(2),(3),(4) Personnel]

- (b) In any area where shellfish are stored 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]**

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 (a)(i)(ii)(iii), (a)(iv) and (b)(i)(ii)(iii)(iv) from .03 B (1)(a)(b)(c), .03 B (2)(b) and .03 B (3)(a)(b)(c) (d) Plumbing and Related Facilities]

- (a) **Handwashing facilities shall be provided which are:**
 - (i) Convenient to work areas; [O]**
 - (ii) Separate from the three compartment sinks used for cleaning equipment and utensils; [K]**
 - (iii) Directly plumbed to an approved sewage disposal system, and [S^{O/K}]**
 - (iv) Adequate in number and size for the number of employees, and located where supervisors can observe employee use. [K]**
- (b) **The dealer shall provide at each handwashing facility:**
 - (i) Supply of hand cleansing soap or detergent; [K]**
 - (ii) Conveniently located supply of single service towels in a suitable dispenser or a hand drying device that provides heated air; [O]**
 - (iii) Easily cleanable waste receptacle; and [O]**
 - (iv) Handwashing signs in a language understood by the employees; [O]**
- (2) Liquid disposable wastes shall be properly removed from the facility [K]

[Moved (3) from Plants and Grounds .03 A. (4) and some editing was done for coherence]

- (3) 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]
- (4) 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 reshipping.
 - (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}]

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]

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.

G. Plants and Grounds.

(1) General.

(a) The physical facilities shall be maintained in good repair. [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)(a)(b)(c) from .03 D 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) to .02 D (3)(a) Maintenance of Hand Washing Hand Sanitizing and Toilet Facilities]

- ~~(4) The dealer shall provide toilet room doors which are tightfitting, self closing, and do not open directly into a processing area. [K]~~
- (5) Plant Interior.
 - (a) Sanitary conditions shall be maintained throughout 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; and [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].
- (6) Grounds. 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]

H. Plumbing and Related Facilities.

[Moved (1)(2)(3) to .02 D(1) (a)(i)(ii)(iii)and (b)(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^{O/K}]~~
- ~~(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 D(1)(a)(iv) 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); [K]
- (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]

~~(5)~~**(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}]

~~(6)~~**(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]

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 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) 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 thus some coherence editing]

~~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; and [O]
- (2) The dealer shall use easily cleanable, corrosion-resistant, impervious materials, free from cracks to construct any non-food contact surfaces in shellfish storage or handling areas. [O]

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

- ~~(1)~~**(3)** Cleaning activities for equipment shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellfish and non food contact surfaces. [K]
- ~~(2)~~**(4)** 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.

- (1) The dealer shall;
 - (a) Buy shellfish only from sources certified by the Authority or listed in the ICSSL; and [K]

- (b) Add his name and certification number to the package. [K]
- (2) The dealer shall not:
 - (a) Commingle, sort, or repack shellstock or shucked shellfish; or [K]
 - (b) Remove or alter any existing tag or label. [K]
- (3) A dealer whose activity consists of trucks only shall:
 - (a) Have his own facility for the storage of shellfish; or [K]
 - (b) Have arrangements with a facility approved by the Authority for the storage of shellfish; and [K]
 - (c) Have a permanent business address at which records are maintained and inspections can be performed. [K]

I. G. Heat Shock. – N/A

[J was moved to 02. C (2)(b)(i)(ii)(iii)(iv) Prevention of Cross Contamination]

- ~~J. Personnel~~ ~~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:~~
- ~~(k) 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]
 - (iv) (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 to not allow ~~Animals or~~ unauthorized persons be 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]