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| Proposal Subject | Harvester Sanitation Requirements |
| Specific NSSP Guide Reference | NSSP Guide Model Ordinance Chapter VIII. 02. Shellstock Harvesting and Handling. |
| Text of Proposal/ Requested Action | <p>Between Sections 02. A. Harvesters and 02. B. Vessels add a new section 02.B. Harvester Sanitation Requirements:</p> <p><u>B. Harvester Sanitation Requirements.</u></p> <p><u>(1) Harvesters shall institute practices to protect shellfish from contamination during harvest and transport due to:</u></p> <p><u>(a) animals;</u></p> <p><u>(b) birds;</u></p> <p><u>(c) oil products;</u></p> <p><u>(d) chemicals, including pesticides;</u></p> <p><u>(e) unsafe water;</u></p> <p><u>(f) soiled containers;</u></p> <p><u>(g) fecal material;</u></p> <p><u>(h) poor personal hygiene; and</u></p> <p><u>(i) other environmental contaminants.</u></p> <p>B-C. Vessels.</p> <p>C-D. Disposal of Human Sewage from Vessels.</p> <p>D-E. Shellstock Washing.</p> <p>E-F. Shellstock Identification</p> |
| Public Health Significance | <p>Chapter X.02 General Sanitation Requirements includes requirements for shellfish dealers to assure the safety of the water supply that will contact food or food contact surfaces, including ice; the condition and cleanliness of food contact surfaces, utensils and outer garments; the prevention of cross contamination from unsanitary objects or raw products to finished product; the protection of food, packaging material and food contact surfaces from adulteration; the maintenance of hand washing, hand sanitizing and toilet facilities; the proper labeling, storage and use of toxic compounds; the control of employee health conditions that could result in microbiological contamination; and the exclusion of pests from the food plant.</p> <p>Chapter VIII.02.B. Vessels, currently includes similar general sanitary controls focused only on vessels. Chapter IX.01, Trucks or other Vehicles Used to transport Shellstock to the Original Dealer, and IX.04, Cargo Protection From Cross Contamination, provides similar general sanitary controls for harvesters who utilize vehicles. In order to maintain safe and wholesome products, shellfish must also be protected from unnecessary adulteration during harvesting activities as well as during transport by either a vessel or vehicle.</p> <p>This new section in Chapter VIII lists potential sources of contamination that harvesters need to address during harvesting activities, which are similar to the current sanitation requirements for dealers.</p> |
| Cost Information (if available) | N/A |
| Action by 2005 Task Force II | Recommended referral of Proposal 05-222 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. |