

<b>Proposal for Task Force Consideration at the 2009 Biennial Meeting Interstate Shellfish Sanitation Conference</b>		<input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
<b>Name of Submitter:</b>	Dealer/Harvester Education Workgroup	
<b>Affiliation:</b>	Interstate Shellfish Sanitation Conference (ISSC)	
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<b>Proposal Subject:</b>	New Food Safety Training Requirements for Harvesters and Dealers	
<b>Specific NSSP Guide Reference:</b>	NSSP Guide Section II. Model Ordinance Chapter VIII. Control of Shellfish Harvesting	
<b>Text of Proposal/ Requested Action</b>	<p>.02 Shellstock Harvesting and Handling.</p> <p>A. Harvesters. Any harvester who engages in-shellfish packing as defined in this Ordinance shall:</p> <ol style="list-style-type: none"> <li>(1) Be a dealer; or</li> <li>(2) Pack shellstock for a dealer.</li> </ol> <p><b><u>B. Harvester/Dealer Education</u></b></p> <p><u>Requirement for States that have determined, through a <i>Vibrio</i> risk assessment, that <i>Vibrio</i> illnesses are reasonably likely to occur.</u></p> <ol style="list-style-type: none"> <li><u>(1) If a harvester or dealer elects to harvest oysters intended for raw consumption during months that are typically associated with <i>Vibrio</i> illnesses, the harvester or dealer shall obtain a minimum of two hours of training in harvest and post-harvest practices, held bi-annually; or an equivalent level of training, as determined by the State Authority.</u></li> <li><u>(2) The training shall cover all phases of harvest and post harvest handling likely to result in temperature abuse or growth of <i>Vibrio</i> bacteria. The training shall include harvest and post harvest practices, transportation and handling and processing methods designed to minimize the growth of <i>Vibrio</i> and to reduce the risk of illness from <i>Vibrios</i>.</u></li> <li><u>(3) Based upon harvest practices and environmental conditions, the State Authority may determine the exact requirements of the training program, including the length and frequency of the training session.</u></li> <li><u>(4) Harvesters and dealers must receive a certificate for training that has been approved by the Authority prior to issuance of a new license, or before a license shall be renewed.</u></li> <li><u>(5) At least one representative from each company with a harvester or dealer license shall obtain the training.</u></li> <li><u>(6) The Authority may provide the required training course, or approve other training classes or courses provided by other government agencies, educational institutes, academic meetings, private institutions, non profit organizations or trade associations.</u></li> </ol>	

	<del>B</del> <u>C</u> . Non-Vessel Harvesting <del>C</del> <u>D</u> . Vessels <del>D</del> <u>E</u> . Disposal of Human Sewage from Vessels <del>E</del> <u>F</u> . Shellstock Washing <del>F</del> <u>G</u> . Shellstock Identification
<b>Public Health Significance:</b>	<p>The risk of <i>Vibrio</i> illness can be greatly reduced through appropriate harvesting, post harvesting, transportation, handling, and processing of oysters intended for raw consumption. Because harvesters are not required to obtain HACCP training, it has been recognized that critical information about temperature abuse and the growth of <i>Vibrio</i> bacteria is not being conveyed to a large number of growers that only have a harvester's license. Further, it is recognized that dealers will benefit from learning more about the advantages of utilizing certain harvest, post harvest, transportation, handling and processing techniques designed to prevent the growth of <i>Vibrio</i> bacteria.</p>
<b>Cost Information (if available):</b>	<p>Undetermined cost implications. Recommend ISSC assistance in providing training materials or support.</p>