

<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>	US Food and Drug Administration	
<b>Affiliation:</b>	US Food and Drug Administration	
<b>Address:</b>	5100 Paint Branch Parkway College Park, MD 20740	
<b>Phone:</b>	(301) 436-1410	
<b>Fax:</b>	(301) 436-2601	
<b>Email:</b>	Paul.Distefano@fda.hhs.gov	
<b>Proposal Subject:</b>	Incorporating In-shell Product Concept into Model Ordinance Chapter XI.	
<b>Specific NSSP Guide Reference:</b>	NSSP Guide Section II. Model Ordinance Chapter XI. Shucking and Packing Sections: .01 A.                                 .02 A. (2)                                 .03 A. (5) (c) .01 C.                                 .02 C. (1) (b)                                 .03 B. (2) (a) .01 D.                                 .02 E. (4) (c)                                 .03 F. (11) .01 E.	
<b>Text of Proposal/ Requested Action</b>	<p>.01 Critical Control Points</p> <p style="padding-left: 40px;">A. Receiving Critical Control Point - Critical Limits. The dealer shall shuck and pack only shellstock which is:</p> <div style="margin-left: 80px;"> <p>(1) <u>Shellstock</u> obtained from a licensed harvester who has:</p> <div style="margin-left: 20px;">(a) Harvested...</div> <div style="margin-left: 20px;">(b) Identified...</div> <p>(2) <u>Shellstock</u> obtained from a dealer other than the original harvester who has:</p> <div style="margin-left: 20px;">(a) Shipped...</div> <div style="margin-left: 20px;">(b) Identified...</div> <p>(3) <u>In-shell product obtained from a dealer who has:</u></p> <div style="margin-left: 20px;"> <u>(a) Shipped the in-shell product adequately iced; or in a conveyance at or below 45°F (7.2°C) ambient air temperature; or 45°F (7.2) internal temperature or less [C];</u>  <u>(b) Identified the in-shell product with a tag on each container. [C]</u> </div> </div> <p style="padding-left: 40px;"><u>C. In-shell Product Storage Critical Control Point - Critical Limits. The dealer shall ensure that in-shell product shall be:</u></p> <div style="margin-left: 80px;"> <p><u>(1) Iced; or [C]</u></p> <p><u>(2) Placed and stored in a storage area or conveyance maintained at 45° F (7.2° C) or less. [C]</u></p> </div> <p style="padding-left: 40px;">D. Processing Critical Control Point - Critical Limits. The dealer shall ensure that:</p> <div style="margin-left: 80px;"> <p>(1)...</p> <p><u>(5) For in-shell product the internal temperature of meats does not exceed 45° F (7.2° C) for more than 2 hours during processing. [C]</u></p> </div>	

	<p><b><u>DE.</u></b> Shucked Meat Storage Critical Control Point...</p> <p>.02 Sanitation</p> <p>A. Safety of Water for Processing and Ice Production.</p> <p>(2) Ice Production. Any ice used in the processing, storage, or transport of <del>shellstock or shucked</del> shellfish shall be made on-site from potable water in a commercial ice machine; or [C]</p> <p>C. Prevention of Cross Contamination.</p> <p>(1) Protection of Cross Contamination.</p> <p>(b) <del>Shucked s</del>Shellfish shall be protected from contamination. [S<sup>C/K</sup>]</p> <p>E. Protection from Adulterants</p> <p>(4) Protection of ice used in shellfish processing.</p> <p>(c) Any ice used in the processing, storage, or transport of <del>shellstock or shucked</del> shellfish shall come from a facility sanctioned by the Authority or the appropriate regulatory agency. [C]</p> <p>.03 Other Model Ordinance Requirements</p> <p>A. Plants and Grounds</p> <p>(5) Plant Interior</p> <p>(c) All wet area floors used in areas to store <u>shellfish</u><del>shellstock</del>, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which:</p> <p>B. Plumbing and Related Facilities</p> <p>(2) Adequate floor drainage, including backflow preventers such as air gaps, shall be provided where floors are:</p> <p>(a) Used in <u>shellfish</u> <del>shellstock</del> storage;</p> <p>F. Shellfish Storage and Handling</p> <p><b><u>(11) Not commingle in-shell product during shucking. [K]</u></b></p>
<p><b>Public Health Significance:</b></p>	<p>This proposal is one of several that are part of an effort to incorporate the concept of in-shell product throughout the Model Ordinance Aspects of the proposal pertaining to establishing critical limits related to in-shell product temperature control are based on language in Model Ordinance Chapter XVI. C. and Chapter XII. .01 B.</p> <p>Chapter XVI. C. (Post Harvest Processing) reads:</p> <p>"For the purposes of refrigeration, if the product is dead, the product shall be treated as shucked product. If the product is live, the product shall be treated as shellstock."</p>

	<p>Chapter XII. .01 B. (Repacking of shucked shellfish) reads:</p> <p>"Processing Critical Control Point - Critical Limits. The dealer shall ensure that repacked shucked shellfish do not exceed an internal temperature of 45° F (7.2° C) for more than 2 hours. [C] "</p> <p>Since in-shell product is dead, it is proposed that aspects of the proposal pertaining to establishing critical limits related to in-shell product temperature control be consistent with the Chapter XVI.C concept of treating dead product as shucked product for the purposes of refrigeration. That includes proposing a processing time/temperature critical limit consistent with that of repacking of shucked product.</p>
<b>Cost Information (if available):</b>	None.