

Proposal for Task Force Consideration at the 2009 Biennial Meeting Interstate Shellfish Sanitation Conference		<input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
Name of Submitter:	US Food and Drug Administration	
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Proposal Subject:	Food Contact Equipment Storage	
Specific NSSP Guide Reference:	NSSP Guide Section II Model Ordinance Chapter XI. Shucking and Packing .02 B. (2) (d)	
Text of Proposal/ Requested Action	<p>.02 Sanitation</p> <p>B. Condition and Cleanliness of Food Contact Surfaces</p> <p>(2) Cleaning and sanitizing of food contact surfaces.</p> <p>(a) Food contact surfaces of equipment, utensils and containers shall be cleaned and sanitized to prevent contamination of shellfish and other food contact surfaces. The dealer shall:</p> <p>(i) Provide adequate cleaning supplies and equipment, including three compartment sinks, brushes, detergents, and sanitizers, hot water and pressure hoses shall be available within the plant; [K]</p> <p>(ii) Sanitize equipment and utensils prior to the start-up of each day's activities and following any interruption during which food contact surfaces may have been contaminated; [K]</p> <p>(iii) Wash and rinse equipment and utensils at the end of each day. [K]</p> <p>(b) Shellfish shall be protected from contamination by washing and rinsing shucking containers and sanitizing before each filling. [K]</p> <p>(c) Containers which may have become contaminated during storage shall be washed, rinsed, and sanitized prior to use or shall be discarded. [K]</p> <p>(d) Shucked shellfish shall be packed in clean covered containers and stored in a manner which assures their protection from contamination. <u>Shucked shellfish shall be packed in clean covered containers:</u> <u>(i) Fabricated from food grade materials; and [K]</u> <u>(ii) Stored in a manner which assures their protection from contamination. [K]</u> </p>	

	<p>(e) If used, the finger cots or gloves shall be:</p> <p>(i) Made of impermeable materials except where the use of such material is inappropriate or incompatible with the work being done; [O]</p> <p>(ii) Sanitized at least twice daily; [K]</p> <p>(iii) Cleaned more often, if necessary; [K]</p> <p>(iv) Properly stored until used; and [K]</p> <p>(v) Maintained in a clean, intact, and sanitary condition. [K]</p>
Public Health Significance:	New language clarifies confusion in regards to where to cite improperly stored food contact equipment. This added language will also be consistent with language currently in Chapter XII. Repacking of Shucked Shellfish .02 Sanitation B. (2) (c).
Cost Information (if available):	No additional cost.