

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:	Remove References to Shellstock from Chapter XII. Repacking of Shucked Shellfish	
Specific NSSP Guide Reference:	NSSP Guide Section II. Model Ordinance Chapter XII. Repacking of Shucked Shellfish .02 Sanitation Sections A. (2) and E. (4) (c) .03 Other Model Ordinance Requirements Sections A. (5) (c); B. (2) (a); and E. (4)	
Text of Proposal/ Requested Action	<p>.02 Sanitation</p> <p style="padding-left: 40px;">A. Safety of Water for Processing and Ice Production.</p> <p style="padding-left: 80px;">(2) Ice Production. Any ice used in the processing, storage, or transport of shellstock or shucked shellfish shall be made on-site from potable water in a commercial ice machine; or [C]</p> <p style="padding-left: 40px;">E. Protection from Adulterants.</p> <p style="padding-left: 80px;">(4) Protection of ice used in shellfish processing:</p> <p style="padding-left: 120px;">(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]</p> <p>.03 Other Model Ordinance Requirements</p> <p style="padding-left: 40px;">A. Plants and Grounds.</p> <p style="padding-left: 80px;">(5) Plant Interior.</p> <p style="padding-left: 120px;">(c) All wet area floors used in areas to store <u>shellfish</u>shellstock, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which:</p> <p style="padding-left: 40px;">B. Plumbing and Related Facilities.</p> <p style="padding-left: 80px;">(2) Adequate floor drainage, including backflow prevention such as air gaps, shall be provided where floors are:</p> <p style="padding-left: 120px;">(a) Used in <u>shellfish</u>shellstock storage; [K]</p>	

	<p>E. Equipment Condition, Cleaning, Maintenance, and Construction of Non-food Contact Surfaces.</p> <p>(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]</p>
Public Health Significance:	<p>The Model Ordinance is organized according to activity. The Repacking of Shucked Shellfish activity does not involve shellstock. A dealer certified as a Repacker may engage in shellstock Shipping and/or Reshipping of shellstock. However, if a Repacker does engage Shellstock Shipping and/or Reshipping of shellstock, that Repacker must meet the requirements of Chapter XIII. (Shellstock Shipping) and/or Chapter XIV. (Reshipping) while doing so.</p>
Cost Information (if available):	<p>None.</p>