_	orce Consideration at the Growing Area
2009 Biennial Meetin	
	Sanitation Conference
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Proposal Subject:	Incorporating In-shell Product Concept into Model Ordinance Chapter XIII.
Specific NSSP	NSSP Guide Section II. Model Ordinance
Guide Reference:	Chapter XIII. Shellstock Shipping Sections:
	.01 A. (1) (2) (3) .02 A. (2) .03 A. (5) (c)
	.01 C02 C. (1) (b) .03 B. (2) (a)
	.02 E. (5) (c)
Text of Proposal/	.01 Critical Control Points
Requested Action	
•	A. Receiving Critical Control Point - Critical Limits. The dealer shall ship or
	repack only shellstock that is:
	(1) <u>Shellstock Oo</u> btained from a licensed harvester who has:
	(a) Harvested the shellstock from an Approved or Conditionally
	Approved area in the open status as indicated by the tag; and
	[C]
	(b) Identified the shellstock with a tag on each container or
	transaction record on each bulk shipment; or [C]
	(2) <u>Shellstock</u> <u>Oo</u> btained from a dealer other than the original harvester who has:
	(a) Shipped the shellstock adequately iced; or in a conveyance at
	or below 45°F (7.2°C) ambient air temperature; or 50°F
	(10°C) internal temperature or less; or in a conveyance
	capable of lowering the temperature of the shellstock and
	will maintain it at 50°F (10°C) or less; [C]; and
	(b) Identified the shellstock with a tag on each container or
	transaction record with each bulk shipment. [C]
	(3) In-shell product obtained from a dealer who has:
	(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°C) internal temperature or
	less; [C] and
	(b) Identified the in-shell product with a tag on each
	container. [C]
	C. In-shell Product Storage Critical Control Point – Critical Limits. The
	dealer shall ensure that in-shell product shall be:
	(1) Iced; [C] or
	(2) Placed and stored in a storage area or conveyance maintained at
	45°F (7.2°C) or less. [C]

	.02 Sanitation
	 A. Safety of Water for Processing and Ice Production (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]
	C. Prevention of Cross Contamination. (1) Protection of Shellfish (a) Shellstock (b) Shucked sShellfish shall be protected from contamination. [S ^{C/K}]
	 E. Protection from Adulterants (5) Protection of ice used in-shellfish processing. (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]
	.03 Other Model Ordinance Requirements
	 A. Plants and Grounds. (5) Plant Interior. (c) All wet area floors used in areas to store shellfish shellstock, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which:
	 B. Plumbing and Related Facilities. (2) Adequate floor drainage, including backflow preventers such as air gaps, shall be provided where floors are: (a) Used in <u>shellfish</u>shellstock storage;
Public Health Significance:	This proposal is one of several that are part of an effort to incorporate the concept of inshell product throughout the Model Ordinance.
Cost Information (if available):	None.