

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:	Incorporating In-shell Product Concept into Model Ordinance Chapter XIV. Reshipping	
Specific NSSP Guide Reference:	NSSP Guide Section II. Model Ordinance Chapter XIV. Reshipping .01 A. (1) (b) (c) .01 C. .01 D. .02 A. (2) .02 C. (1) (b) .02 E. (4) (c) .03 A. (5) (c) .03 B. (2) (a) .03 F. (2) (a)	
Text of Proposal/ Requested Action	<p>.01 Critical Control Points</p> <p>A. Receiving Critical Control Point – Critical Limits</p> <p>(1) Originated from a dealer other than the original harvester who has:</p> <p>(a) Shipped the shellstock ...</p> <p>(b) Shipped the <u>shucked</u> shellfish <u>and/or in-shell product</u> iced or in a conveyance at or below 45°F (7.2°C) ambient air temperature; [C] and</p> <p>(c) Identified the shellstock with a tag as outlined in Chapter X. .05, <u>identified the in-shell product with a tag as outlined in Chapter X. .07, and/or a identified the shucked shellfish with a</u> label as outlined in Chapter X. .06. [C]</p> <p>B. Shellstock Storage Critical Control Point – Critical Limits...</p> <p>(1) Iced; or...</p> <p>(2) Placed in a storage...</p> <p>(3) Not permitted to...</p> <p><u>C. In-shell Product Storage Critical Control Point – Critical Limits. The dealer shall ensure that in-shell product shall be:</u></p> <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°) or less. [C]</u></p> <p><u>D.</u> Shucked Meat Storage Critical Control Point - Critical Limit. The dealer shall store shucked shellfish at an ambient temperature of 45 ° F (7.2 ° C) or less. [C]</p>	

	<p>.02 Sanitation</p> <p>A. Safety of Water for Processing and Ice Production.</p> <p>(1) Water Supply</p> <p>(a) The dealer shall...</p> <p>(b) If the water...</p> <p>(i) Prior to use...</p> <p>(ii) Every six months...</p> <p>(iii) After the water...</p> <p>(2) Ice Production. Any ice used in the processing, storage, or transport of shellstock or shucked shellfish shall:</p> <p>C. Prevention of Cross Contamination</p> <p>(1) Shellstock shall be stored in a manner to protect shellstock from contamination in dry storage and at points of transfer. [S^{C/K}]</p> <p>(a) Shellstock shall be...</p> <p>(b) Shucked Shellfish shall be protected from contamination. [S^{C/K}]</p> <p>(c) Equipment and utensils...</p> <p>E. Protection from Adulterants</p> <p>(1) Shellfish shall be...</p> <p>(2) Any lighting fixtures...</p> <p>(3) Food contact surfaces...</p> <p>(4) Protection of ice used in-shellfish reshipping.</p> <p>(a) Any ice which...</p> <p>(b) Ice shall be...</p> <p>(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>(5) Adequate ventilation shall...</p> <p>.03 Other Model Ordinance Requirements</p> <p>A. Plants and Grounds</p> <p>(5) Plant Interior.</p> <p>(a) Sanitary conditions shall be maintained throughout the facility. [O]</p> <p>(b) All dry area floors shall be hard, smooth, easily cleanable; and [O]</p> <p>(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>(i) Are graded to provide adequate drainage; [O]</p> <p>(ii) Have even surfaces, and are free from cracks that create sanitary problems and interfere with drainage; and [O]</p> <p>(iii) Have sealed junctions between floors and walls to render them impervious to water.; and [O]</p> <p>(d) Walls and Ceilings. Interior surfaces of rooms where shellfish are stored, handled, processed, or packaged shall be constructed of easily cleanable, corrosion resistant, impervious materials [O].</p>
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	<p>B. Plumbing and Related Facilities.</p> <p>(2) Adequate floor drainage, including backflow preventer such as air gaps, shall be provided where floors are:</p> <p>(a) Used in shellfish shellstock storage; [K]</p> <p>(b) Used for food holding units (e.g. refrigeration units); [K]</p> <p>(c) Cleaned by hosing, flooding, or similar methods; [K] and</p> <p>(d) Subject to the discharge of water or other liquid waste including three compartment sinks on the floor during normal activities.</p> <p>F. Shellfish Storage and Handling</p> <p>(2) The dealer shall not:</p> <p>(a) Commingle, sort, or repack shellstock or shucked shellfish; or [K]</p> <p>(b) Remove or alter any existing tag or label. [K]</p>
Public Health Significance:	This proposal is one of several that are part of an effort to incorporate the concept of in-shell product throughout the Model Ordinance.
Cost Information (if available):	None.