

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
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Proposal Subject:	Post Harvest Handling	
Specific NSSP Guide Reference:	Section II. Model Ordinance Chapter XVII. Post Harvest Handling	
Text of Proposal/ Requested Action	<p><u>Post Harvest Handling</u></p> <p><u>A. If a dealer elects to use a post harvest handling process to reduce post harvest growth of some target pathogens of public health concern in shellfish, the dealer shall:</u></p> <p><u>(1) Have a HACCP plan approved by the Authority for the process that reduces post harvest growth of the target pathogen(s).</u></p> <p><u>(a) The dealer must demonstrate that the post harvest handling process reduces the post harvest growth of Vibrio vulnificus in the product to be determined by the State Shellfish Authority or other method approved for NSSP use.</u></p> <p><u>(b) The dealer must demonstrate that post harvest handling process reduces the post harvest growth of Vibrio parahaemolyticus in the product to be determined by the State Shellfish Authority or other method approved for NSSP use.</u></p> <p><u>(c) For handling procedure that target other pathogens the dealer must demonstrate that the level of those pathogens in the post harvest handled product has reduced post harvest growth to an adequate action level determined by the ISSC or SSCA.</u></p> <p><u>(d) The ability of the post harvest handling to reliably achieve the appropriate reduction of growth in the target pathogen(s) shall require the certified dealer to conduct an annual validation study approved by the SSCA with the concurrence of FDA.</u></p> <p><u>(e) The HACCP plan shall include:</u></p> <p><u>(i) Post harvest handling controls to ensure that the end point criteria are met for every lot; and,</u></p> <p><u>(ii) A sampling program to periodically verify that the end point criteria are met.</u></p> <p><u>2. Package and label all shellfish in accordance with all requirements of this Ordinance.</u></p> <p><u>3. Keep records in accordance with Model Ordinance Chapter X.07.</u></p>	

Public Health Significance:	It is well documented that a HACCP based approach to handling oysters during and following harvest will reduce the growth of bacteria that may cause illnesses.
Cost Information (if available):	The cost associated with this proposal is far less than those that currently exist to meet guidelines set in the <i>Vibrio vulnificus</i> and <i>parahaemolyticus</i> Management Plans for oysters.