Resolution Educational Outreach Common Carrier Associations

Subject:

Text of Resolution *Whereas,* the National Shellfish Sanitation Program, (NSSP), was developed in 1925 when the U. S. Public Health Service responded to a request for assistance from local and state public health officials in controlling disease associated with the consumption of raw shellfish, and

Whereas, each shellfish shipping state has adopted adequate laws and regulations for sanitary control of the shellfish industry, completed sanitary surveys of harvest areas, delineated and patrolled restricted areas, inspected shellfish plants, and conducted such additional inspections, laboratory investigations, and control measures as were necessary to insure that the shellfish reaching the consumer had been grown, harvested and processed in a sanitary manner, and

Whereas, the shellfish industry has cooperated by obtaining shellfish from safe sources, by providing plants which met the agreed upon sanitary standards, by maintaining sanitary operating conditions, by placing the proper certificate number on each package of shellfish, and by keeping and making available to the control authorities records which showed the origin and disposition of all shellfish, and

Whereas, in 1982, a delegation of state officials met in Annapolis, Maryland and formed the Interstate Shellfish Sanitation Conference (ISSC), that is composed of state shellfish regulatory officials, industry officials, FDA, and other federal agencies, and

Whereas, the ISSC has provided a forum for state shellfish regulatory officials, industry officials, FDA, and other federal agencies, to establish uniform national guidelines and to exchange information regarding sources of safe shellfish, and

Whereas, under the guidance of the ISSC, the NSSP has lead the United States in the prevention of food-borne illnesses by requiring the States, to monitor bacteriological water quality of shellfish growing areas, to label shellfish with exact growing area information for trace-back purposes, to inspect and certify shellfish processing facilities, to require refrigeration of shellfish to reduce the growth of food-borne pathogens, and

Whereas, shellfish dealers are required by the NSSP to ensure that shellfish is shipped under proper temperature control to prevent possible pathogen growth, especially natural marine pathogens such as *Vibrio vulnificus* and *Vibrio parahaemolyticus* that have substantial growth based on temperature, and

Whereas, common carriers are exempt from the time-temperature control requirements of the Model Ordinance, causing most dealers to be concerned if the shellfish products shipped via these carriers are maintained at proper temperatures and

Be it Resolved that the ISSC acknowledge that managing pathogen growth comes from proper temperature control and maintaining this proper temperature control is of concern for dealers who ship shellfish including shipping via common carriers,

Be it Further Resolved that the ISSC will extend an educational outreach to Common Carrier Associations to express these concerns in a letter to Common Carrier Associations detailing the need for proper temperature control for shipping shellfish,

	<i>Be it Further Resolved</i> that the ISSC will extend an educational outreach to Common Carrier Associations to express these concerns by promoting the attendance of an Executive Board member to attend Common Carrier Association Conferences as they may occur and as executive board budget allows.
Action by 2009 Resolutions Committee	Recommended adoption of Resolution 09-001 as submitted.
Action by 2009 Task Force II	Recommended adoption of Resolutions Committee recommendation on Resolution 09-001.
Action by 2009 Executive Board	Recommended adoption of 2009 Task Force II recommendation on Resolution 09-001.
Action by 2009 General Assembly	Adopted recommendation of ISSC Executive Board on Resolution 09-001.
Action by USFDA 02/16/2010	Concurred with Conference action on Resolution 09-001.