

Proposal for Task Force Consideration at the 2011 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:	Alfred R. Sunseri	
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Proposal Subject:	Post Harvest Handling Definition	
Specific NSSP Guide Reference:	NSSP Guide Section II. Model Ordinance B. Definitions of Terms	
Text of Proposal/ Requested Action	Add a new definition for Post Harvest Handling as follows and renumber Definitions Section appropriately. <u>Post Harvest Handling means any handling technique which has been established by a certified dealer and/or licensed harvester using the Hazard Analysis Critical Control Point guidelines that have been proven to result in a low historical risk of incidence of illnesses to consumers from naturally occurring bacteria as determined by the SSCA.</u>	
Public Health Significance:	The use of Post-Harvest Handling techniques by certified dealers and licensed harvesters are proven to provide consumers of raw molluscan shellfish with a low incidence of illnesses caused by naturally occurring bacteria using HACCP controls	
Cost Information (if available):	Less than the cost of closing oyster harvest areas, requiring oysters be shucked when shucking oysters is not profitable or requiring post-harvest processing of oysters.	
Action by 2009 Task Force II	Recommended referral of Proposal 09-201 to an appropriate committee as determined by the Conference Chairman.	
Action by 2009 General Assembly	Adopted recommendation of 2009 Task Force II on Proposal 09-201.	
Action by USFDA 02/16/2010	Concurred with Conference action on Proposal 09-201.	