

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:	Vibrio Management Committee (VMC)	
Affiliation:	Interstate Shellfish Sanitation Conference (ISSC)	
Address:	209-2 Dawson Road Columbia, SC 29223	
Phone:	803-788-7559	
Fax:	803-788-7576	
Email:	issc@issc.org	
Proposal Subject:	Post Harvest Handling	
Specific NSSP Guide Reference:	NSSP Guide Section II Model Ordinance Definitions and New Chapter XVII.	
Text of Proposal/ Requested Action	<p>Action #1</p> <p>Add a new definition to B. Definition of Terms for Post Harvest Handling and renumber Definitions Section accordingly.</p> <p><u>Post Harvest Handling means a control(s) employed by a dealer to further reduce, beyond controls currently in place under the NSSP, the post harvest growth of naturally occurring pathogens for the purposes of handling product outside of existing NSSP management plans.</u></p> <p>Action #2:</p> <p>Add a new chapter to the NSSP Guide Section II. Model Ordinance as follows:</p> <p><u>Chapter XVII. Post Harvest Handling</u></p> <p><u>A. If a dealer elects to use a post harvest handling control(s) to reduce the levels of a naturally occurring pathogen(s) of public health concern in shellfish, the dealer shall:</u></p> <p><u>(1) Have a HACCP plan (approved by the Authority) for the control(s) that reduces post harvest growth of the target pathogen(s).</u></p> <p><u>(a) The dealer must validate that the post harvest handling control(s) reduces the post harvest growth of naturally occurring pathogen(s). The validation study must be approved by the State Shellfish Control Authority with FDA concurrence.</u></p> <p><u>(b) The ability of the post harvest handling control(s) to reliably achieve the appropriate reduction in post harvest growth of the target pathogen(s) shall be routinely verified at a frequency determined by the State Shellfish Control Authority.</u></p> <p><u>(2) Package and label all shellfish in accordance with the requirements of this Ordinance.</u></p> <p><u>(3) Keep records in accordance with Chapter X. 07.</u></p>	
Public Health Significance:	The changes recommended by this proposal provide added opportunities for shellfish dealers to meet the required State Control Plans for naturally occurring pathogens.	

Cost Information (if available):	
Action by 2009 Task Force II:	Recommended referral of Proposal 09-231 to an appropriate committee as determined by the Conference Chairman.
Action by 2009 General Assembly	Adopted recommendation of 2009 Task Force II on Proposal 09-231.
Action by USFDA 02/16/2010	Concurred with Conference action on Proposal 09-231.