**Proposal Subject:** Post Harvest Handling Definition

**Guide Reference:** B. Definitions of Terms

**Text of Proposal/ Requested Action** 

Add a new definition for Post Harvest Handling as follows and renumber Definitions Section appropriately.

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.

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.

Action by 2011 Post Harvest Processing Committee Recommended no action on Proposal 09-201.

Rationale: Consider Proposal 09-231 as a substitute.

Action by 2011 Task Force II Recommended adoption of Post Harvest Processing Committee recommendation of no

action on Proposal 09-201.

Rationale: This proposal was addressed by Committee action on Proposal 09-231.

Action by 2011 General Assembly Action by FDA February 26, 2012 Adopted recommendation of 2011 Task Force II on Proposal 09-201.

Concurred with Conference action on Proposal 09-201.