

CHAPTER VIII Control of Harvesting

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@.02 Shellstock Time to Temperature Controls

A. Each shellfish producing State shall establish time to temperature requirements for the harvesting of all shellstock to ensure that harvesters shall comply with one of the following:

- (1) The State *Vibrio vulnificus* Control Plan as outlined in Chapter II. @.04; or
- (2) The State *Vibrio parahaemolyticus* Plan as outlined in Chapter II. @.05; or

Comment: Need to be combined.

C. The Authority shall establish the water or air temperature to be applied to the requirements above for each growing area by averaging the previous five (5) years maximum monthly water or air temperatures.

Comment: This would be done each year.

E. The Authority shall ensure that harvesters document and provide trip records to the initial dealer demonstrating compliance with the time to temperature requirements.

Comment: Will there be a uniform way of doing this across ISSC membership, just like a FORM to fill up or can the Authority design whatever is needed to comply with this requirement?

G. Ocean Quahogs (*Arctica islandia*) and surf clams (*Spisula solidissima*) are exempted from this temperature control plan when these products are intended for thermal processing.

Comment: Need to be certified.
Why just two species?

CHAPTER IX Transportation

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C. ~~Shellstock shall be transported in adequately refrigerated trucks when the shellstock have been previously refrigerated or when ambient air temperature and time of travel are such that unacceptable bacterial growth or deterioration may occur.~~ When transporting shellstock within the applicable time to temperature controls the temperature inside the conveyance or truck shall not exceed the ambient air temperatures when the ambient air temperatures is above 50° Fahrenheit (10° Centigrade).

D. ~~Prechilling trucks or other vehicles shall be required when ambient air temperatures are such that unacceptable bacterial growth or deterioration may occur.~~

Comment: Record keeping by harvesters, or transporters, or depending on the site and circumstance, could be a nightmare or it can be a great help as covered by their HACCP records.

Section II. Model Ordinance

Chapter XI. Shucking and Packing

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Additional Guidance- Section IV Guidance Documents
Chapter II.15 Decision Tree for Shellfish from Non-MOU Countries

Requirements for Dealers.

.01 Critical Control Points.

- A. Receiving Critical Control Point - Critical Limits. ~~The dealer shall shuck and pack only:~~
- (1) ~~The dealer shall shuck and pack only~~ shellstock obtained from a licensed harvester who has:
 - (a) Harvested the shellstock from an Approved or Conditionally Approved area in the open status as indicated by the tag; and [C]
 - (b) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; or [C]
 - (c) Harvested the shellstock in compliance with the time temperature requirements of Chapter VIII. .01 A. (1), (2), or (3) [C].

Comments: ????? New Regulations?

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- (3) Should a dealer receive shellstock from the original dealer which does not meet the requirements of A. 2. (a), (b), or (c) above, the dealer shall shuck and pack only
- (a) shellstock accompanied with a record indicating:
 - (i) that the product was harvested in accordance with Chapter VIII. @.02 A. 3.;
 - (ii) that the shellstock was not cooled to an internal temperature of 50°F (10°C);
 - (iii) the time the shellstock was placed in refrigeration;
 - (iv) the internal temperature of the product at the time of shipment;
 - (v) the time of shipment; and
 - b) shellstock received at an internal temperature that does not exceed the temperature of the shellstock at the time of shipment as indicated in the shipping record; or
 - (c) shellstock received with a time/temperature recording device indicating that continuous cooling has occurred.

Comment: How will this be measured???? Seattle Presentation.
Does it have to be a standardized thermometer or the recommended barcode reader or RFID reader? What is the proper Corrective Action for this if it was found not to have been cooled down to 50 degrees F?

B. Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ensure that:

- (1) If wet storage in artificial bodies of water is practiced, water quality meets the requirements outlined in Chapter X.08; and [C]
- (2) Once placed under temperature control and until sale to the processor or final consumer, shellstock shall be;
 - (a) Iced; or [C]
 - (b) Placed and stored in a storage area or conveyance maintained at 45° F (7.2° C) or less; and [C]
 - (c) Not permitted to remain without ice, mechanical refrigeration or other approved methods of refrigeration, as required in §B (1) or §B (2) for more than 2 hours at points of processing or transfer such as loading docks. [C]
(Should the ambient air temperature exceed 70°F (21.1°C), the maximum time allowed at points of processing or transfer shall not exceed thirty (30) minutes.)

Comments: ?????? Why only 30 minutes? What happens if they are over 30 minutes? Does this mean they have to be disposed of ? Should the Dealer's HACCP Plan reflect the Corrective Action that need to be followed for this scenario?

Chapter XIII. Shellstock Shipping Page 2 of 3

Exceptions. Shellstock Shippers are not required to pack shellstock in a building that complies with Sections .02 and .03 of this chapter when the Authority has determined that a shellstock shipper's practices and conditions do not warrant requiring shellstock to be packed in a building.

.01 Critical Control Points.

A. Receiving Critical Control Point - Critical Limits. ~~The dealer shall ship or repack only:~~

(1) The dealer shall ship or repack only shellstock obtained from a licensed harvester who has:

(a) Harvested the shellstock from an Approved or Conditionally Approved area in the open status as identified by the tag; and [C]

(b) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; or [C]

(c) Harvested the shellstock in compliance with the time temperature requirements of Chapter VIII. .01 A. (1), (2), or (3) [C].

(2) The dealer shall ship or repack only shellstock obtained and transported from a dealer ~~other than the original harvester who has:~~

~~(a) Shipped the shellstock adequately iced, or in a conveyance at or below 45°F (7.2°C) ambient air temperature or 50°F (10°C) internal temperature or less; or in a conveyance capable of lowering the temperature of the shellstock and will maintain it at 50°F (10°C) or less [C]; and~~

~~(b) In a conveyance at or below 45°F (7.2°C) ambient air temperature; or Identified the shellstock with a tag on each container. [C]~~

~~(c) At an internal temperature of 50°F (10°C) or less. [C]~~

(3) Should a dealer receive shellstock from the original dealer which does not meet the requirements of A. 2. (a), (b), or (c) above, the shellstock must be:

(a) accompanied with a record indicating:

(i) that the product was harvested in accordance with Chapter VIII. @.02 A. 3.;

(ii) that the shellstock was not cooled to an internal temperature of 50°F (10°C);

Comments: No mention of how this will be officially measured or officially approved... Some presentations in Seattle.

(iii) the time the shellstock was placed in refrigeration;

(iv) the internal temperature of the product at the time of shipment;

(v) the time of shipment; and

(b) received at an internal temperature that does not exceed the temperature of the shellstock at the time of shipment as indicated in the shipping record; or

(c) shellstock received with a time/temperature recording device indicating that continuous cooling has occurred.

(4) The dealer shall ship or repack only in-shell product obtained from a dealer who has;

(c) Shipped the in-shell product adequately iced; or in a conveyance or at or below 45°F (7.2°C) ambient air temperature; or 45°F (7.2°C) internal temperature or less; and [C]

(d) Identified the in-shell product with a tag on each container. [C]

B. Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ensure that:

- (1) If wet storage in artificial bodies of water is practiced, water quality meets the requirements outlined in Chapter X.08; and [C]
- (2) Once placed under temperature control and until sale to the processor or final consumer, shellstock shall be:
 - (a) Iced; or [C]
 - (b) Placed in a storage area or conveyance maintained at 45° F (7.2° C) or less; and [C]
 - (c) Not permitted to remain without ice, mechanical refrigeration or other approved methods of refrigeration, as required in §B (1) or §B (2) for more than 2 hours at points of processing or transfer such as loading docks. [C]

Chapter XIV

Shellstock Shipping

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(5) Product intended for wet storage, depuration, or **Mercenaria Mercenaria** which is being cooled utilizing an Authority approved tempering plan are exempt from the requirement listed above in .01 B. (4).

Comments: *Mercenaria mercenaria* or *Mercenaria sp.*