

## **Chapter VIII. Control of Shellfish Harvesting**

### **@.02 Shellstock Time to Temperature Controls**

~~C. The Authority shall establish the water or air temperature to be applied to the requirements in @.02 A. (3) above for each growing area by averaging the previous five (5) years maximum monthly water or air temperatures.~~

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

### **.02 Shellstock Harvesting and Handling**

~~G. (2) All harvesters shall provide trip records to The initial dealer must demonstrating maintain records demonstrating compliance with the time to temperature requirements.~~

## **Chapter IX. Transportation**

### **.01 Trucks or Other Vehicles Conveyances Used to Transport Shellstock to the Original Dealer.**

A. The harvester or dealer who transports shellstock from the harvester to the original dealer, shall assure that all conveyances used to transport shellstock are properly constructed, operated, and maintained to prevent contamination deterioration, and decomposition.

#### Section I. Definitions B. Definition of terms.

(22) Conveyance means any vehicle or other means of transport.

~~FG.~~ Cats, dogs, and other animals shall not be allowed in any part of the ~~truck or other vehicle~~ conveyance where shellstock is stored.

### **.05 Transportation Records**

~~All shipments of shellstock shall be accompanied with documentation indicating that at the time of shipment all shipping containers comply with the requirements of Chapter IX..02,03 and 04.~~  
(Note: Requirement is onerous and unnecessary. Shellfish dealers receiving shellfish that are from dealers listed on the ICSSL must assume that containers have been cleaned in compliance with the M.O. and ice used to cool met the requirements of the M.O. A document providing this statement will not prove or disprove. - JAH)

## **Chapter XI. Shucking and Packing**

### **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 and transported from a licensed harvester who has:

(c) Harvested the shellstock in compliance with the time temperature requirements of Chapter VIII. .01-.02A. (1), (2), or (3) [C].

(2)(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 or transaction record with each bulk shipment.  
(Note: the tag requirement for shellstock was removed. -JAH)

(2)(d) Identified the shellstock with a tag on each container or transaction record with each bulk shipment.

(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

(Note: way too many requirements here, including internal temperature requirement of the product at the time of shipment? Needs more discussion at board meeting. -JAH)

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

(4) (b) Identified the in-shell product with a tag or label on each container.

### **Chapter XIII. Shellstock Shipping**

#### **.01 Critical Control Points**

##### **A. Receiving Critical Control Point-**

(2) (d) Identified the shellstock with a tag on each container.

(4) (d) Identified the in-shell product with a tag or label on each container.

##### **B. Shellstock Storage Critical Control Point**

(5) Product intended for relay, wet storage, depuration, or Mercenaria Merceria which is being cooled utilizing an Authority approved tempering plan are exempt from the requirement listed above in .01B. (4).  
(Note: if relay is not included in this exemption then relayed shellstock would be required to be placed in a storage area or conveyance pre-chilled or maintained at 45°F or less within 2 hours of receipt and cooled to an internal temperature of 50°F within 10 hours. -JAH)

D. Shellstock Shipping Critical Control Point. (2) (Note: see notes for Shucker Packer receiving requirements)

### **Chapter XIV. Reshipper**

#### **.01 Critical Control Points**

##### **A. Receiving Critical Control Point**

(3) At an internal temperature of 50°F or less for shellstock and at an internal temperature of 45°F or less for shucked shellfish and in shell product.

(4) Identified the shellstock with a tag as outlined in Chapter X.05, identified the in shell product with a tag or label as outlined in Chapter X. 0, and/or identified the shucked shellfish with a label as outlined in Chapter X. 06.

(4) Should a dealer receive shellstock from the original dealer which does not meet the requirements of A. 1.,2.,or 3, above, the shellstock must be.

(Note: Reshippers are often truck operations without a building who cannot cool shellstock or process and can only maintain temperature.-JAH)