

Proposal Subject: Shellfish Storage and Handling-Shucking

Specific NSSP Guide Reference: NSSP Guide for the Control of Molluscan Shellfish, Section II. Chapter XIII. .03 F. (6) (c)

Text of Proposal/ Requested Action Section II. Chapter XIII. .03 F.

- (6) All shellstock obtained from a licensed harvester shall be
 - (a) Adequately iced;
 - (b) Placed in a storage area maintained at 45° F (7.2° C); or
 - (c) Processed within two (2) hours of receipt. If the dealer is shucking quantities of shellfish that cannot be shucked within two (2) hours the Authority may allow a dealer to exceed the two (2) hours. To exceed the two (2) hour requirement the dealer must reduce the time from harvest exposure to receipt at the dealer facility. The dealer must not exceed the total amount of time between harvest exposure and shucking [Chapter VIII. @ .02 A. (3)] and the two (2) hour requirement of Chapter XI. .03 F. (11). These time/temperature modifications must be included in the dealers HACCP Plan. =^{S^C/K}

Public Health Significance:

Cost Information (if available):

Action by 2013 Task Force II Recommended no action on Proposal 13-217.

Rationale: This issue is adequately addressed in the NSSP Guide Model Ordinance.

Action by 2013 General Assembly Adopted recommendation of 2013 Task Force II on Proposal 13-217.

Action by FDA May 5, 2014 Concurred with Conference action on Proposal 13-217.