Proposal No. 2 7 - 2 0 4

Proposal for Task Force Consideration at the ISSC 2027 Biennial Meeting *(Tab to go to next field)*	1. a. ☐ Growing Area b. X Harvesting/Handling/Distribution c. ☐ Administrative
2. Submitter	Andrew Bell
3. Affiliation	State of Delaware, Department of Natural Resources & Environmental Control
4. Address Line 1	285 Beiser Boulevard
5. Address Line 2	Suite 102
6. City, State, Zip	Dover, DE 19904
7. Phone	302-608-5511
8. Email	andrew.bell@delaware.gov
9. Proposal Subject	Definition Housekeeping
10. Specific NSSP Guide Reference	Section II Model Ordinance, Section I. Purposes & Definitions, Definitions
11. Text of Proposal/ Requested Action	**Authority** means the State or local shellfish control authority or authorities or its designated agents, which are responsible for the enforcement of this ~~Code~~Ordinance. **Certification or Certify** means the issuance of a numbered certificate to a person for a particular activity or group of activities that indicates: (a) Permission from the Authority to conduct the activity; and (b) Compliance with the requirements of this ~~Code~~Ordinance. **Equipment** means shucking tables, shucking benches, blowers, skimmers, sinks, refrigerators, and similar items, used in the operation of a shellfish processing facility. **Floating ~~Aquaculture~~ Gear** means ~~open water~~ aquaculture containers where the shellfish product is suspended at the water surface using floats. **Food Contact Surface** means an equipment surface or utensil which normally comes into direct or indirect contact with shucked shellfish or ice. ~~**Monoculture** means the culture of a single bivalve species.~~ **Lot of Shucked Shellfish** means a collection of containers of no more than one day's shucked shellfish product produced from a single lot of shellstock, produced under conditions as nearly uniform as possible, and designated by a common container code or marking. **Non-Food Contact Surfaces** means all exposed surfaces of equipment and utensils other than food contact surfaces. **Original Dealer** means the dealer who initially received the shellstock from the harvester. The original dealer may be the harvester, if the harvester is certified by the Authority as a dealer. ~~**Repacking**~~ **In-Shell Product Repacking** means the practice of removing in-shell product from containers and placing it into other containers. ~~**Repacking**~~ **Shellstock Repacking** means the practice of removing shellstock from containers and placing it into other containers. **Shucked Shellfish Repacking** means the practice of removing shucked shellfish from containers packed by other dealers and placing it into other containers.

	Shucked Shellfish Packing means the process of placing shucked shellfish in containers for introduction into commerce. **Returnable Container** means a multiple use container for holding or shipping of shucked shellfish. **Shucked Shellfish** means shellfish, or parts thereof, which have been removed from their shells. **Shucking Bucket** means containers for temporarily holding shucked shellfish during the shucking process. **Swing Deficiency** means a deficiency noted on the NSSP Standardized Shellfish Processing Plant Inspection Form which, depending upon the severity and circumstances, can be either a "Critical" or a "Key" deficiency or can be either a "Key" or "Other" deficiency. **Tag** means a durable, waterproof paper which complies with the specifications of Chapter VIII. .02 F. for harvester tags and Chapter X. .05 for dealer tags and which is affixed by a harvester or by a dealer, except a reshipper, to an individual container of shellstock, or to an individual lot of shellstock when a bulk tag is used. **Temperature Control** means the use of adequate icing, mechanical refrigeration, or other means approved by the Authority that is capable of achieving and maintaining the temperature requirements of this Ordinance.
12. Public Health Significance	Housekeeping of the Definitions. One term is defined but used nowhere in the Guide so should be removed. The term "float aquaculture" is not used, but the term "floating gear" is used, so this proposal changes the definition to the latter term. Two terms refer to the Ordinance as a "Code" while the other definitions properly call it the Ordinance. The definition of "lot of shucked shellfish" does not include that a lot of shucked shellfish is produced from shellstock from a single harvest date and a single harvest area (unless commingled under the Authority's commingling plan, which this definition clarification does not affect). There are definitions for "shellstock" and "in-shell product" but no definition for shucked shellfish. Similarly, there are definitions for "repacking shellstock" and "repacking in-shell product" but no definition for repacking shucked shellfish – and there is a definition for "shellstock packing" and "in-shell product packing" but no definition for shucked shellfish packing. The definition for "food contact surface" does not currently specify that it includes surfaces which touch ice, though that is already specified in the dealer chapters. The Model Ordinance contains Swing deficiencies that are either a Key or Other deficiency, but the definition for Swing Deficiency does not state this. Some other definitions added by this proposal are taken from the Shellfish Industry Equipment Construction Guide found in the Guidance Documents, sometimes with slight rewording, while others are new additions that are advisable based on their repeated use within the Model Ordinance.
13. Cost Information	None
14. Changes Needed to Guidance (if	None

proposed change is adopted)	