Proposal No. 2 7 - 2 0 7

Proposal for Task Force Consideration at the ISSC 2027 Biennial Meeting	1. a. ☐ Growing Area b. ☒ Harvesting/Handling/Distribution c. ☐ Administrative

2. Submitter	U.S. Food & Drug Administration (FDA)
3. Affiliation	U.S. Food & Drug Administration (FDA)
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9. Proposal Subject	Tempering and tempering plan definitions
10. Specific NSSP Guide Reference	NSSP Model Ordinance, Section I Purposes & Definitions
11. Text of Proposal/ Requested Action	**(125) 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. **(126) Tempering** is the gradual reduction of shellstock temperature under controlled conditions after harvest to reduce thermal shock and mortality of cold-sensitive bivalve molluscan shellfish prior to cold storage. Tempering processes that extend the allowed time from placement under temperature control until cooled to an internal temperature of 50°F require an Authority-approved tempering plan. **(127) Tempering plan** is a written document, describing how tempering is conducted which shall be approved by the Authority prior to the tempering of shellstock. ~~**(126)**~~ **(128) Transaction Record** means the form or forms used to document each purchase or sale of shellfish at the wholesale level and includes shellfish harvest and sales records, ledgers, purchase records, invoices and bills of lading. Re-number rest of section.
12. Public Health Significance	Tempering is mentioned in several sections of the Model Ordinance as is an authority approved tempering plan but there is no definition of either one.
13. Cost Information	No cost.
14. Changes Needed to Guidance (if proposed change is adopted)	TBD