Proposal No. 27-224

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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	Joseph J. Myers
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9. Proposal Subject	Task Force on End-Product Testing and Clearence
10. Specific NSSP Guide Reference	The Marine Biotoxin Management Plan Section II. MO Ch IV. Shellstock Growing Areas @.04 Marine Biotoxin Control (B)
11. Text of Proposal/ Requested Action	The Heat Processing section compels the Authority to "develop and implement procedures to control the harvesting and transportation of the affected shellfish to the processing plant, as well as end product testing of processed shellfish." The submitter requests the ISSC Executive Office to charge the appropriate committee with developing and recommending a research protocol to understand the parameters under which the many facets of heat processing, which may also include thermal processing, can result in end products that are safe for consumption. If the appropriate committee doesn't already exist, the submitter requests the ISSC Executive Office establish one, possibly comprising of members of the Research Guidance and Management Committee, Study Design Guidance Committee and/or Biotoxin Committee, and others, and task it with the charge above.
12. Public Health Significance	The combined effect of heating and dilution across multiple steps could render product safe to enter commerce from shellstock with previously detected biotoxin levels.
13. Cost Information	None at this time
14. Changes Needed to Guidance (if proposed change is adopted)	Although no specific language change is proposed with this specific proposal, the Heat Processing paragraph in the Marine Biotoxin Management Plan of the MO may require further elaboration on the multiple steps of heat processing and dilution that may reduce biotoxin levels from mechanical shucking through blanching that precedes thermal processing of canned product.