**Proposal No. 2 7 - 2 3 6**

| | |
|---|---|
| **Proposal for Task Force Consideration at the ISSC 2027 Biennial Meeting** *(Tab to go to next field)* | 1. a. ☐ Growing Area<br>b. X Harvesting/Handling/Distribution<br>c. ☐ Administrative |
| 2. Submitter | US Food & Drug Administration (FDA) |
| 3. Affiliation | US Food & Drug Administration (FDA) |
| 4. Address Line 1 | 5001 Campus Drive |
| 5. Address Line 2 | CPK1, HFS-325 |
| 6. City, State, Zip | College Park, MD 20740 |
| 7. Phone | 240-402-1401 |
| 8. Email | Melissa.Abbott@fda.hhs.gov |
| 9. Proposal Subject | A3 exemption for raw product |
| 10. Specific NSSP Guide Reference | Section II Model Ordinance – Chapter VIII. Control of Shellfish Harvesting @.02 |
| 11. Text of Proposal/ Requested Action | @.02 Shellstock Time to Temperature Controls<br>A. Each shellfish producing State shall establish time to temperature requirements for the harvesting of all shellstock to ensure that harvesters shall comply with one (1) of the following:<br>(1) The State V.v. Control Plan as outlined in Chapter II. @.06; or<br>(2) The State V.p. Plan as outlined in Chapter II. @.07; or<br>(3) All other shellstock shall comply with the matrix below….<br><br>**Action Level** / **Average Monthly Maximum Air Temperature** / **Maximum Hours from Exposure to Receipt at a Dealer's Facility**<br>**Level 1** / <50 °F (10 °C) / 36 hours<br>**Level 2** / 50 - 60 °F (10 - 15 °C) / 24 hours<br>**Level 3** / >60 - 80 °F (15 - 27 °C) / 18 hours<br>**Level 4** / >80 °F (27 °C) / 12 hours<br><br>B. If the Authority's Vibrio Control Plan…<br>C. For the purposes of this section, temperature control is defined as…<br>D. The Authority shall establish…<br>E. For the purpose of time to temperature control…<br>F. The Authority shall ensure…<br>G. Shellstock intended for…<br>H. Ocean quahogs (*Arctica islandica*) and surf clams (*Spisula solidissima*) are not subject to ~~exempt from~~this temperature control plan ~~when these~~ except when products are intended for raw consumption ~~thermal processing~~.<br>I. Authorities shall… |
| 12. Public Health Significance | Current language allows an exemption of ocean quahogs and surf clams from time-to-temperature requirements when intended for thermal processing. The intent of the time-to-temperature controls is to minimize growth of human pathogenic bacteria (e.g., *Vibrio* spp.), which is primarily a risk from raw or undercooked product. The proposed language is allowing an exemption of time-to-temperature controls for these particular species unless they are specifically intended for raw consumption. |
| 13. Cost Information | Potential for additional cost associated with implementing appropriate time-to-temperature controls for ocean quahogs and surf clams intended for raw consumption. |

| | |
|---|---|
| 14. Changes Needed to Guidance (if proposed change is adopted) | TBD |