Proposal No. 2 7 - 2 4 3

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

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9. Proposal Subject	A(3) Matrix Clarification
10. Specific NSSP Guide Reference	Section II. Model Ordinance, Chapter VIII. Control of Shellfish Harvesting, @.02 Shellstock Time to Temperature Controls, A(3) Matrix
11. Text of Proposal/ Requested Action	Chapter VIII. Control of Shellfish Harvesting @.02 Shellstock Time to Temperature Controls 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: (1) The State V.v. Control Plan as outlined in Chapter II. @.06; or (2) The State V.p. Plan as outlined in Chapter II. @.07; or (3) All other shellstock shall comply with the matrix below:
12. Public Health Significance	This is intended as housekeeping to ensure clarity, not as a change to any existing requirements. The wording of "Maximum Hours from Exposure to Receipt at a Dealer's Facility" is imprecise because some shellstock shippers don't have facilities. Also, in some states, some harvesters are certified as dealers so that they can load their product from the landing dock onto the truck of an out-of-state dealer. The rewording in this proposal clarifies how the A(3) matrix is to be applied in these situations. This rewording is consistent with the existing purpose of the matrix.
13. Cost Information	None
14. Changes Needed to	Section IV. Guidance Documents Chapter XI., XII., XIII., and XIV. Shellfish Processing .03 Time and Temperature Controls

Action Level	**Average Monthly Maximum Air Temperature**	**Maximum Hours from Exposure to ~~Receipt at a Dealer's Facility~~Temperature Control By a Dealer**
Level 1	<50 °F (10 °C)	36 hours
Level 2	50 - 60 °F (10 - 15 °C)	24 hours
Level 3	>60 - 80 °F (15 - 27 °C)	18 hours
Level 4	>80 °F (27 °C)	12 hours

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<tr>
<td>Guidance (if proposed change is adopted)</td>
<td>Chapter VIII Harvesters Time to Temperature Control
B. Harvesters.

Harvesters must be aware of the applicable time to temperature requirements. Harvesters can obtain this information by contacting the Authority responsible for regulating shellfish harvesting. Harvesters must adhere to the time to temperature requirements of the individual State Vibrio Plans or follow the matrix below.
<table>
<tr><th>Action Level</th><th>Average Monthly Maximum Air Temperature</th><th>Maximum Hours from Exposure to ~~Receipt at a Dealer's Facility~~Temperature Control After Landing</th></tr>
<tr><td>Level 1</td><td><50 °F (10 °C)</td><td>36 hours</td></tr>
<tr><td>Level 2</td><td>50 - 60 °F (10 - 15 °C)</td><td>24 hours</td></tr>
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