Proposal No. 2 7 - 2 4 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	Shucked Meat Dislodging
10. Specific NSSP Guide Reference	Section II. Model Ordinance, Chapter IX. Shucking and Packing & Chapter XII. Repacking
11. Text of Proposal/ Requested Action	Section II. Model Ordinance, Chapter IX. Shucking and Packing F. Shellfish Storage and Handling. The dealer shall: (1) Assure that shellstock is: (a) Reasonably free of sediment [O]; and (b) Culled; [K] (2) Assure shucking buckets are completely empty at the packing room so that no overage is returned to the shucker. [K] (3) Inspect incoming shipments and shall reject dead or inadequately protected shellstock. [K] (4) Not allow the use of dip buckets for hand or knife rinsing. [K] (5) Not have on the premises any usable containers or container covers bearing a certification number different from the one issued for those premises unless documentation exists to verify the legitimate source of the containers and the containers contain shellfish from that source. [K] (6) Wash, blow, and rinse all shellfish meats in accordance with 21 CFR 161 Section 130. [K] (7) Thoroughly drain, clean as necessary, and pack shucked shellfish meats promptly after delivery to the packing room. [K] (8) Conduct packing activities so as to conform to applicable food additive regulations; [K] (9) Assure that shellfish are maintained frozen during storage frozen. [SK/O] (10) Not commingle shellstock during shucking unless the dealer is included in the Authority's commingling plan. [K] (11) For mechanical shucking operations, not allow shucked meats to become entangled or lodged on equipment for more than 30 minutes during processing operations. [K] (a) Actions shall be taken to dislodge meats from equipment at intervals not to exceed 30 minutes. [K] These meats may be reintroduced into processing operations. (b) Meats which have become entangled or lodged for more than 30 minutes shall be removed and discarded. [K] (1~~1~~2) Ensure that all shellstock obtained from a licensed harvester are (a) Adequately iced within two (2) hours of receipt; (b) Placed in a storage area maintained at 45 °F (7.2 °C) within two (2) hours of receipt; or (c) Shucked within two (2) hours of receipt. [SC/K] (d) Product intended for relay, wet storage or depuration, or either geoduck

	clams (Panopea generosa), or Mercenaria spp. which are being cooled utilizing an Authority approved tempering plan are exempt from the requirements listed above in .03 F. (11). Section II. Model Ordinance, Chapter XII. Repacking F. Shellfish Storage and Handling. ~~(1)~~ The dealer shall: (~~a~~1) Not commingle shellfish from different lots; [K] (~~b~~2) Repack shucked shellfish meats only into containers labeled with the authorized certification number; [K] (~~c~~3) Not have on the premises any usable containers or container covers bearing a certification number different from the one issued for those premises unless documentation exists to verify the legitimate source of the containers and the containers contain shellfish from that source; [K] (~~d~~4) Wash, blow, and rinse all shellfish meats in accordance with 21 CFR 161 Section 130; [K] (~~e~~5) Thoroughly drain, clean as necessary, and repack shucked shellfish meats promptly; [K] (~~f~~6) Conduct repacking activities so as to conform to applicable food additive regulations; and [K] (~~g~~7) During storage frozen shellfish shall be maintained frozen. [SK/0] (8) For mechanical repacking operations, not allow shucked meats to become entangled or lodged on equipment for more than 30 minutes during processing operations. [K] (a) Actions shall be taken to dislodge meats from equipment at intervals not to exceed 30 minutes. [K] These meats may be reintroduced into processing operations. (b) Meats which have become entangled or lodged for more than 30 minutes shall be removed and discarded. [K]
12. Public Health Significance	The Model Ordinance already requires rapid product handling. This proposal adds specifications to ensure that rapid product handling is achieved during mechanical shucking or repacking operations. In mechanical operations, shucked meats frequently become hung up at locations along the processing line, and it is necessary to take actions to dislodge these meats at regular intervals. Regular dislodging of meat ensures that all shellfish meet the existing required critical limits that shucked meats are cooled to 45°F within 3 hours of shucking or within 4 hours of removal from refrigeration – it is necessary to dislodge hung up meats from the shucking line at 30 minutes intervals to ensure that these critical limits will be met for all meats. Additionally, dislodging meats at 30 minute intervals is necessary to ensure compliance with the existing MO requirement "The dealer shall wash, blow, and rinse all shellfish meats in accordance with 21 CFR 161 Section 130," which requires that shellfish do not spend 30 minutes or more in contact with water.
13. Cost Information	None
14. Changes Needed to Guidance (if proposed change is adopted)	None