Proposal No. 2 7 - 2 5 5

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	Complete Dealer Chapters
10. Specific NSSP Guide Reference	Section II Model Ordinance; Chapter XI. Shucking and Packing, Chapter XII, Repacking of Shucked Shellfish, Chapter XIII. Shellstock Shipping, Chapter XIV. Reshipping, Chapter XV. Depuration
11. Text of Proposal/ Requested Action	Chapter XI. Shucking and Packing .01 Critical Control Points A. Receiving Critical Control Point - Critical Limits. (1) The dealer shall ~~shuck and pack~~receive only shellstock obtained from a licensed harvester who has: (a) Harvested the shellstock from an Approved or Conditionally Approved area in the open status as indicated by the tag; or[C] (b) Harvested restricted shellstock ~~and~~ which is properly tagged with information describing the restriction; and [C] (c) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; and [C] (d) Harvested the shellstock in compliance with the time temperature requirements of Chapter VIII. @.02 A. (1), (2), or (3) as determined from records supplied by the harvester described in Chapter VIII. .02 G. (2) [C]. (2) The dealer shall ~~shuck and pack~~ receive only shell~~stock~~fish obtained ~~and transported~~ from a dealer who has: (a) Identified the shellstock with a tag on each container, or a bulk tag on each lot, as outlined in Chapter X. .05 ~~or transaction record with each bulk shipment as outlined in Chapter VIII. .02 F. (8)~~, identified the in shell product with a tag or label as outlined in Chapter X. .07, and/or identified the shucked shellfish with a label as outlined in Chapter X. .06; and [C]. - (b) Provided a shipping document~~ation~~ as required in Chapter IX. .05; and [C] (c) Adequately iced the shellstock~~;~~ or ~~[C]~~ ~~(d) C~~cooled the shellstock to an internal temperature of 50 °F (10 °C) or less~~.~~; and [C] (d) Supplied the shucked shellfish adequately iced or in a conveyance at or below 45 ºF (7.2 ºC) ambient air temperature; and [C] (e) Supplied the in-shell product adequately iced or in a conveyance at or below 45 °F (7.2 °C) ambient air temperature or cooled the in-shell product to an internal

temperature of 45 °F (7.2 °C) or less. [C]

(3) A dealer may receive shellstock from a dealer who has ~~elected to ship~~supplied ~~shellstock in accordance with Chapter XIII. .01 D. (2)~~ restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and supplyed prior to achieving the internal temperature of 50 °F (10 °C without the shellstock meeting the receiving requirements of Chapter XI. .01 A. (2) (c) ~~or (d)~~. Where the transportation time is greater than four (4) hours, ~~T~~the ~~product~~ shellstock ~~must be accompanied with documentation as outlined in Chapter IX. .05 A. and B. and~~ must be accompanied with a time/temperature recording device indicating that continuing cooling has occurred. ~~Shipments of four (4) hours or less will not be required to have a time/temperature device or comply with Chapter XI. .01 A. (2) (c) or (d). Shipments of four (4) hours or less must have documentation as required in Chapter IX..05 A.~~ [C]

~~(4) The dealer shall shuck and pack only in-shell product obtained from a dealer who has:~~

~~(a) Shipped the in-shell product adequately iced; or in a conveyance at or below 45 °F (7.2 °C) ambient air temperature; or 45 °F (7.2 °C) internal temperature or less; and [C]~~

~~(b) Identified the in-shell product with a tag on each container. [C]~~

B. Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ensure that:

(1) If wet storage in artificial bodies of water is practiced, water quality meets the requirements outlined in Chapter VII. .04; and [C]

(2) Once placed under temperature control and until shucked or until sale to the processor or final consumer, the shellstock shall;

(a) Be iced; or [C]

(b) Be placed and stored in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less; and [C]

(c) Not be permitted to remain without ice~~,~~ or mechanical refrigeration ~~or other approved methods of storage, as required in Section .01 B. (1) or Section .01 B. (2) (a) or (b)~~ for more than two (2) hours at points of processing or transfer such as loading docks. [C]

(3) All oysters harvested under State Vibrio Control Plans other than those labeled for a restricted use shall meet the following temperature requirements:

(a) Cooled to an internal temperature of 55 °F (12.7 °C) within the time periods outlined in the State V.v. Control Plans. [C]

(b) Cooled to an internal temperature of 50 °F (10 °C) within the time periods outlined in the State V.p. Control Plans. Shellstock cooled to an internal temperature of 55 °F (12.7 °C) to comply with a V.v. Control Plan is considered in compliance with this requirement. [C]

(4) All other shellstock obtained from a licensed harvester or received prior to reaching an internal temperature of 50 °F (10 °C) shall be placed in a conveyance pre chilled or a storage area maintained to 45 °F (7.2 °C) or less and cooled to an internal temperature of 50 °F (10 °C)

prior to shipment, unless shipped in accordance with Chapter XI. .01 F. (2). [C]

(5) 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 requirement listed above in .01 B. (4) above. [C]

C. In-shell Product Storage Critical Control Point - Critical Limits. The dealer shall ensure that in-shell product shall ~~be~~:

(1) Be ~~I~~iced; or [C]

(2) Be ~~P~~placed ~~and stored~~ in a storage area or conveyance maintained at an ambient air temperature of 45 °F (7.2 °C) or less. [C]

D. Shucked Meat Storage Critical Control Point - Critical Limits. The dealer shall ensure that shucked shellfish shall:

(1) Be iced; or [C]

(2) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less. [C]

~~D~~E. Processing Critical Control Point - Critical Limits. The dealer shall ensure that:

(1) For shellstock which has not been refrigerated prior to processing:

(a) Shucked meats are chilled to an internal temperature of 45 °F (7.2 °C) or less within three (3) hours of shucking. [C]

(b) In-shell product is chilled to an internal temperature of 45 °F (7.2 °C) or less within three (3) hours of processing. [C]

(2) For shellstock refrigerated prior to processing:

(a) Shucked meats are chilled to an internal temperature of 45 °F (7.2 °C) or less within four (4) hours of removal from refrigeration. [C]

(b) In-shell product is chilled to an internal temperature of 45 °F (7.2 °C) or less within four (4) hours of removal from refrigeration. [C]

(3) If heat shock is used~~.~~:

(a) ~~o~~Once heat shocked shellstock is shucked, the shucked shellfish meats shall be cooled to 45 °F (7.2 °C) or less within two (2) hours after the heat shock process~~.~~; and [C]

(~~4~~b) When heat shock shellstock are cooled and held under refrigeration for later shucking, the heat shocked shellstock shall be cooled to an internal temperature of 45 °F (7.2 °C) within two (2) hours from time of heat shock. [C]

(5) For in-shell product the internal temperature of meats does not exceed 45 °F (7.2 °C) for more than two (2) hours during processing. [C]

(6) Repacked shucked shellfish do not exceed an internal temperature of 45 °F (7.2 °C) for more than two (2) hours. [C]

(7) For shellstock received bearing a restricted use tag, the dealer shall ensure that:

(a) The shellstock is processed consistent with the stated purpose on the tag; or [C]

(b) The shellstock is supplied to a certified dealer bearing a tag containing specific language detailing the intended use of the shellstock and that the shipment is accompanied by a transaction record indicating the quantity of restricted use shellstock containers. [C]

~~E. Shucked Meat Storage Critical Control Point - Critical Limit. The dealer shall~~

~~store shucked and packed shellfish in covered containers at an ambient temperature of 45 °F (7.2 °C) or less or covered with ice. [C]~~

F. Shipping Critical Control Point – Critical Limits. The dealer shall ensure that:

(1) Shellstock that is received bearing a restricted shellstock tag shall only be supplied to a certified dealer and shall include specific language detailing the intended use of the shellstock. The transaction record shall indicate the quantity of restricted use shellstock containers. [C]

(2) For restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and shipped prior to achieving the internal temperature of 50 °F (10 °C), if the transportation time is greater than four (4) hours, the shipment shall be accompanied with a time/temperature recording device. [C]

G. Other Critical Limits. The dealer shall ensure that shellfish comply with all other critical limits identified in the dealer's HACCP plan.

.02 Sanitation

B. Condition and Cleanliness of Food Contact Surfaces.

(1) Equipment and utensil construction for food contact surfaces.

(a) The dealer shall use only equipment which conforms to *Shellfish Industry Equipment Construction Guide~~lines~~*. [K]

(2) Cleaning and sanitizing of food contact surfaces.

(e) If used, the finger cots or gloves shall be:

(i) Made of impermeable materials except where the use of such material is inappropriate or incompatible with the work being done; [O]

(ii) Sanitized at least twice daily; [K]

(iii) Cleaned more often, if necessary; [K]

(~~iii~~iv) Properly stored until used; and [K]

(~~iv~~v) Maintained in a clean, intact, and sanitary condition. [K]

C. Prevention of Cross Contamination.

(3) Employee practices.

(d) In any area where shellfish are shucked or packed and in any area which is used for the cleaning or storage of utensils, the dealer shall not allow employees to:

~~a.~~(i) Store clothing or other personal belongings; [O]

~~b.~~(ii) Eat or drink; [K]

~~c.~~(iii) Spit; and [K]

~~d.~~(iv) Use tobacco in any form. [K]

F. Proper Labeling, Storage and Use of Toxic Compounds.

(2) Use and labeling of toxic compounds.

(d) The dealer shall ~~P~~provide a test kit, strips or other device that accurately measures the parts per million concentration of the chemical sanitizing agent in use. [K]

.03 Other Model Ordinance Requirements

E. Equipment Condition, Cleaning, Maintenance, and Construction of Non-Food Contact Surfaces.

(4) Cleaning activities for equipment shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellfish and non-food contact surfaces. [K]

F. Shellfish Storage and Handling

The dealer shall:

(10) Not commingle lots of shellstock, lots of in-shell product, or lots of

shucked shellfish ~~during shucking~~ unless the dealer is included in the Authority's commingling plan. [K]

(11) Ensure that during storage frozen shellfish shall be maintained frozen. [SK/0]

Chapter XII. Repacking of Shucked Shellfish

.01 Critical Control Points

A. Receiving Critical Control Point - Critical Limits.

(1) The dealer shall receive only shellstock obtained from a licensed harvester who has:

(a) Harvested the shellstock from an Approved or Conditionally Approved area in the open status as indicated by the tag; or[C]

(b) Harvested restricted shellstock which is properly tagged with information describing the restriction; and [C]

(c) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; and [C]

(d) Harvested the shellstock in compliance with the time temperature requirements of Chapter VIII. @.02 A. (1), (2), or (3) as determined from records supplied by the harvester described in Chapter VIII. .02 G. (2) [C].

(2) The dealer shall ~~repack~~receive only shellfish ~~which originated~~obtained ~~-~~from a dealer who has:

(a) Identified the shellstock with a tag on each container, or a bulk tag on each lot, as outlined in Chapter X. .05, identified the in shell product with a tag or label as outlined in Chapter X. .07, and/or identified the shucked shellfish with a label as outlined in Chapter X. .06; and [C];

(b) Provided a shipping document as required in Chapter IX. .05; and [C]

(c) Adequately iced the shellstock or cooled the shellstock to an internal temperature of 50 °F (10 °C) or less; and [C]

(e) Supplied the shucked shellfish adequately iced or in a conveyance at or below 45 ºF (7.2 ºC) ambient air temperature; and [C]

(e) Supplied the in-shell product adequately iced or in a conveyance at or below 45 °F (7.2 °C) ambient air temperature or cooled the in-shell product to an internal temperature of 45 °F (7.2 °C) or less. [C]

~~(1) Shipped the shellfish iced, or in a conveyance at or below 45 °F (7.2 °C) ambient air temperature; [C] and~~

~~(2) Identified the shellfish with a label as outlined in Chapter X. .06. [C]~~

(3) A dealer may receive shellstock from a dealer who has elected to supply restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and supplied prior to achieving the internal temperature of 50 °F (10 °C) without the shellstock meeting the receiving requirements of Chapter XII. .01 A. (2) (c). Where the transportation time is greater than four (4) hours, the shellstock must be accompanied with a time/temperature recording device indicating that continuing cooling has occurred. [C]

B. Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ensure that:

(1) If wet storage in artificial bodies of water is practiced, water quality meets the requirements outlined in Chapter VII. .04; and [C]
(2) Once placed under temperature control and until sale to the processor or final consumer, shellstock shall:
(a) Be iced; or [C]
(b) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less; and [C]
(c) Not be permitted to remain without ice or mechanical refrigeration for more than two (2) hours at points of processing or transfer such as loading docks. [C]
(3) All oysters harvested under State Vibrio Control Plans other than those labeled for a restricted use shall meet the following temperature requirements:
(a) Cooled to an internal temperature of 55 °F (12.7 °C) within the time periods outlined in the State V.v. Control Plans. [C]
(b) Cooled to an internal temperature of 50 °F (10 °C) within the time periods outlined in the State V.p. Control Plans. Shellstock cooled to an internal temperature of 55 °F (12.7 °C) to comply with a V.v. Control Plan is considered in compliance with this requirement. [C]
(4) All other shellstock obtained from a licensed harvester or received prior to reaching an internal temperature of 50 °F (10 °C) shall be placed in a conveyance pre chilled or a storage area maintained to 45 °F (7.2 °C) or less and cooled to an internal temperature of 50 °F (10 °C) prior to shipment, unless shipped in accordance with Chapter XII. .01 F. (2). [C]
(5) 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 requirement listed above in .01 B. (4) above. [C]
C. In-shell Product Storage Critical Control Point - Critical Limits. The dealer shall ensure that in-shell product shall:
(1) Be iced; or [C]
(2) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less. [C]
D. Shucked Meat Storage Critical Control Point - Critical Limits. The dealer shall ensure that shucked shellfish shall:
(1) Be iced; or [C]
(2) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less. [C]
~~B~~E. Processing Critical Control Point - Critical Limits. The dealer shall ensure that repacked shucked shellfish do not exceed an internal temperature of 45 °F (7.2 °C) for more than two (2) hours. [C]
~~C. Shucked Meat Storage Critical Control Point - Critical Limit. The dealer shall store repacked shellfish in covered containers at an ambient temperature of 45 °F (7.2 °C) or less or covered with ice. [C]~~
F. Shipping Critical Control Point – Critical Limits. The dealer shall ensure that:
(1) For shellstock received bearing a restricted use tag, the dealer shall ensure that the shellstock is supplied to a certified dealer bearing a tag containing specific language detailing the intended use of the shellstock and that the shipment is accompanied by a transaction record indicating the quantity of restricted use shellstock containers. [C]

(2) For restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and shipped prior to achieving the internal temperature of 50 °F (10 °C), if the transportation time is greater than four (4) hours, the shipment shall be accompanied with a time/temperature recording device. [C]

G. Other Critical Limits. The dealer shall ensure that shellfish comply with all other critical limits identified in the dealer's HACCP plan.

.02 Sanitation

A. Safety of Water for Processing and Ice Production.

(3) Shellstock Washing.

(a) Water from either a potable water supply or a growing area in the approved classification shall be used to wash shellstock. [C]

(b) If the dealer uses any system to wash shellstock which recirculates water, the dealer shall:

(i) Obtain approval for the construction or remodeling of the system from the Authority. [K]

(ii) Provide a water treatment and disinfection system to treat an adequate quantity of water to a quality acceptable for shellstock washing which, after disinfection, meets the coliform standards for drinking water, and does not leave any unacceptable residues in the shellstock; and [C]

(iii) Test bacteriological water quality daily; [SC/K]

(c) The dealer may use ultra-violet (UV) disinfection in the recirculating wash water system, provided that the turbidity of the water to be disinfected shall not exceed twenty (20) nephelometric turbidity units (NTUs) measured using the method in the APHA Standard Methods for the Examination of Water and Wastewater. [K]

B. Condition and Cleanliness of Food Contact Surfaces.

(1) Equipment and utensil construction for food contact surfaces.

(d) All equipment used to handle ice shall be kept clean and stored in a sanitary manner, and shall meet the construction requirements in Chapter XII. .02 B. (1) (a), (b), and (c). [K]

(h) Shellstock washing storage tanks and related plumbing shall be fabricated from safe materials and tank construction shall be such that it:

(i) Is easily accessible for cleaning and inspection; [K]

(ii) Is self-draining; and [K]

(iii) Meets the requirements for food contact surfaces. [K]

(2) Cleaning and sanitizing of food contact surfaces.

(b) Shellfish shall be protected from contamination by washing and rinsing repacking containers and sanitizing before each filling. [K]

C. Prevention of Cross Contamination.

(1) Protection of shellfish.

(a) Shellstock shall be stored in a manner to protect shellstock from contamination in dry storage and at points of transfer. [SC/K]

(~~a~~b) ~~Shucked s~~Shellfish shall be protected from

contamination. [SC/K]

(c) Shellstock shall not be placed in containers with standing water for the purposes of washing shellstock or loosening sediment. [K]

(~~b~~d) Equipment and utensils shall be stored in a manner to prevent splash, dust, and contamination. [SK/O]

(2) Separation of operations.

(a) Manufacturing activities which could result in the contamination of the shellfish shall be separated by adequate barriers. [K]

(~~2~~3) Employee practices

~~(a) The dealer shall assure that all employees working in direct contact with shellfish processing activities or food contact surfaces maintain a high level of personal hygiene and cleanliness. [K]~~

F. Proper Labeling, Storage and Use of Toxic Compounds.

(2) Use and labeling of toxic compounds.

(d) The dealer shall ~~P~~provide a test kit, strips or other device that accurately measures the parts per million concentration of the chemical sanitizing agent in use. [K]

.03 Other Model Ordinance Requirements

F. Shellfish Storage and Handling.

(1) The dealer shall:

(a) Assure that shellstock is reasonably free of sediment [O] and culled; [K]

(b) Inspect incoming shipments and shall reject dead or inadequately protected shellstock; [K]

(c) Not allow the use of dip buckets for hand or utensil rinsing; [K]

(a) Not commingle lots of shellstock, lots of in-shell product, or lots of shucked shellfish ~~from different lots~~unless the dealer is included in the Authority's commingling plan; [K]

(b) Repack shucked shellfish meats only into containers labeled with the authorized certification number; [K]

(c) 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) Wash, blow, and rinse all shellfish meats in accordance with 21 CFR 161 Section 130; [K]

(e) Thoroughly drain, clean as necessary, and repack shucked shellfish meats promptly; [K]

(f) Conduct repacking activities so as to conform to applicable food additive regulations; and [K]

(g) During storage frozen shellfish shall be maintained frozen. [SK/0] (h) Ensure that all shellstock obtained from a licensed harvester are

(i) Adequately iced within two (2) hours of receipt;

(ii) Placed in a storage area maintained at 45 °F (7.2 °C) within two (2) hours of receipt; or

(iii) Shucked within two (2) hours of receipt. [SC/K]

(iv) 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).

Chapter XIII. Shellstock Shipping

.01 Critical Control Points

A. Receiving Critical Control Point - Critical Limits.

(1) The dealer shall ~~ship or repack~~receive only shellstock obtained from a licensed harvester who has:

(a) Harvested the shellstock from an Approved or Conditionally Approved area in the open status as identified by the tag; and [C]

(b) Harvested restricted shellstock which is properly tagged with information describing the restriction; and [C]

(~~b~~c) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; and [C]

(~~c~~d) Harvested the shellstock in compliance with the time temperature requirements of Chapter VIII. @.02 A. (1), (2), or (3) as determined from records supplied by the harvester described in Chapter VIII. .02 G. (2) [C].

(2) The dealer shall ~~ship or repack~~ receive only shell~~stock~~fish obtained ~~and transported~~ from a dealer who has:

(a) Identified the shellstock with a tag on each container, or a bulk tag on each lot, as outlined in Chapter X. .05, identified the in shell product with a tag or label as outlined in Chapter X. .07, and/or identified the shucked shellfish with a label as outlined in Chapter X. .06; and [C]

(b) Provided a shipping document~~ation~~ as required in Chapter IX. .05; and [C]

(c) Adequately iced the shellstock~~;~~ or ~~[C]~~

~~(d) C~~cooled the shellstock to an internal temperature of 50 °F (10 °C) or less~~.~~; and [C]

(d) Supplied the shucked shellfish adequately iced or in a conveyance at or below 45 ºF (7.2 ºC) ambient air temperature; and [C]

(e) Supplied the in-shell product adequately iced or in a conveyance at or below 45 °F (7.2 °C) ambient air temperature or cooled the in-shell product to an internal temperature of 45 °F (7.2 °C) or less. [C]

(3) A dealer may receive shellstock from a dealer who has ~~elected to ship~~supplied ~~shellstock in accordance with Chapter XIII. .01 D. (2)~~ restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and supplied prior to achieving the internal temperature of 50 °F (10 °C without the shellstock meeting the receiving requirement of Chapter XIII. .01 A. (2) (c) ~~or (d)~~. Where the transportation time is greater than four (4) hours, ~~T~~the ~~product must be accompanied with documentation as outlined in Chapter IX. .05 A. and B. and~~shellstock must be accompanied with a

time/temperature recording device indicating that continuing cooling has occurred. ~~Shipments of four (4) hours or less will not be required to have a time/temperature device or comply with Chapter XIII. .01 A. (2) (c) or (d). Shipments of four (4) hours or less must have documentation as required in Chapter IX. .05 A.~~ [C]

~~(4) The dealer shall ship or repack only in-shell product obtained from a dealer who has:~~

~~(a) Shipped the in-shell product (i) Adequately iced; or (ii) In a conveyance at or below 45 °F (7.2 °C) ambient air temperature; or (iii) At an internal temperature of 45 °F (7.2 °C) or less; and [C]~~

~~(b) Identified the in-shell product with a tag on each container. [C]~~

B. Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ensure that:

(1) If wet storage in artificial bodies of water is practiced, water quality meets the requirements outlined in Chapter VII. .04; and [C]

(2) Once placed under temperature control and until sale to the processor or final consumer, shellstock shall:

(a) Be iced; or [C]

(b) Be placed in a storage area or conveyance maintained at an ambient temperature 45 °F (7.2 °C) or less; and [C]

(c) Not be permitted to remain without ice~~,~~ or mechanical refrigeration ~~or other approved methods of storage, as required in Section .01 B. (1) or Section .01 B. (2) (a) or (b)~~ for more than two (2) hours at points of processing or transfer such as loading docks. [C]

(3) All oysters harvested under State Vibrio Control Plans other than those labeled for a restricted use shall meet the following temperature requirements:

(a) Cooled to an internal temperature of 55 °F (12.7 °C) within the time periods outlined in the State V.v. Control Plans. [C]

(b) Cooled to an internal temperature of 50 °F (10 °C) within the time periods outlined in the State V.p. Control Plans. Shellstock cooled to an internal temperature of 55 °F (12.7 °C) to comply with a V.v. Control Plan is considered in compliance with this requirement. [C]

(4) All other shellstock obtained from a licensed harvester or received prior to reaching an internal temperature of 50 °F (10 °C) shall be placed in a conveyance pre chilled or a storage area maintained to 45 °F (7.2 °C) or less and cooled to an internal temperature of 50 °F (10 °C) prior to shipment, unless shipped in accordance with Chapter XIII. .01 E. (2). [C]

(5) 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 requirement listed above in .01 B. (4) above. [C]

C. In-shell Product Storage Critical Control Point - Critical Limits. The dealer shall ensure that in-shell product shall ~~be~~:

(1) Be ~~I~~iced; or [C]

(2) Be ~~P~~placed ~~and stored~~ in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less. [C]

D. Shucked Meat Storage Critical Control Point - Critical Limits. The dealer shall ensure that shucked shellfish shall:

(1) Be iced; or [C]

(2) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less. [C]

~~D~~E. Shellstock Shipping Critical Control Point ~~-~~ Critical Limits. The dealer shall ensure that:~~-~~

(1) ~~Shellstock that is received bearing a restricted shellstock tag shall only be shipped to a certified dealer and shall include specific language detailing the intended use of the shellstock. The transaction record shall indicate the quantity of restricted use shellstock containers.[C]~~ For shellstock received bearing a restricted use tag, the shellstock is supplied to a certified dealer bearing a tag containing specific language detailing the intended use of the shellstock and that the shipment is accompanied by a transaction record indicating the quantity of restricted use shellstock containers. [C]

(2) ~~All shellstock is cooled to meet the requirements outlined in .01 B. (3) and (4) above prior to shipment. The original dealer may elect to ship~~For restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and shipped prior to achieving the internal temperature of 50 °F (10 °C)~~.~~. ~~Should the original dealer choose this option~~ if the transportation time is greater than four (4) hours, the shipment shall be accompanied with a time/temperature recording device ~~indicating continuing cooling~~. ~~Shipments of four (4) hours or less will not be required to have a time/temperature recording device.~~ [C]

F. Other Critical Limits. The dealer shall ensure that shellfish comply with all other critical limits identified in the dealer's HACCP plan.

.02 Sanitation

A. Safety of Water for Processing and Ice Production.

(3) Shellstock Washing.

(a) Water from either a potable water supply or a growing area in the approved classification shall be used to wash shellstock. [C]

(b) If the dealer uses any system to wash shellstock which recirculates water, the dealer shall:

(i) Obtain approval for the construction or remodeling of the system from the Authority. [K]

(ii) Provide a water treatment and disinfection system to treat an adequate quantity of water to a quality acceptable for shellstock washing which, after disinfection, meets the coliform standards for drinking water, and does not leave any unacceptable residues in the shellstock; and [C]

(iii) Test bacteriological water quality daily; [SC/K]

(c) The dealer may use ultra-violet (UV) disinfection in the recirculating wash water system, provided that the turbidity of the water to be disinfected shall not exceed twenty (20) nephelometric turbidity units (NTUs) measured using the method in the APHA Standard Methods for the Examination of Water and Wastewater. [K]

B. Condition and Cleanliness of Food Contact Surfaces.

(1) Equipment and utensil construction for food contact surfaces.

(d) All equipment used to handle ice shall be kept clean and stored in a sanitary manner, and shall meet the construction requirements in Chapter XIII. .02 B. (1) (a), (b), and (c). [K]

(3) If used, the finger cots or gloves shall be:

(a) Made of impermeable materials except where the use of such material is inappropriate or incompatible with the work being done; [O]

(b) Cleaned ~~more often, if~~as necessary; [K]

(c) Properly stored until used; and [K]

(d) Maintained in a clean, intact, and sanitary condition. [K]

C. Prevention of Cross Contamination

(2) Separation of operations.

(a) Manufacturing activities which could result in the contamination of the shellfish shall be separated by adequate barriers. [K]

F. Proper Labeling, Storage and Use of Toxic Compounds.

(2) Use and labeling of toxic compounds.

(d) The dealer shall ~~P~~provide a test kit, strips or other device that accurately measures the parts per million concentration of the chemical sanitizing agent in use. [K]

.03 Other Model Ordinance Requirements

E. Equipment Condition, Cleaning, Maintenance, and Construction of Non-Food Contact Surfaces.

(4) Cleaning activities for equipment shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellfish and non-food contact surfaces. [K]

F. Shellfish Storage and Handling.

(1) The dealer shall assure that shellstock is:

~~(a) Alive; [K]~~

(~~b~~a) Reasonably free of sediment [O]; and

(~~c~~b) Culled. [K]

(3) The dealer shall not allow the use of dip buckets for hand or knife rinsing. [K]

(6) The dealer shall not commingle lots of shellstock or lots of in-shell product unless the dealer is included in the Authority's commingling plan

Chapter XIV. Reshipping

.01 Critical Control Points

A. Receiving Critical Control Point - Critical Limits.

(1) The dealer shall ~~reship~~ receive only shellfish obtained ~~and transported~~ from a dealer who has:

(a) Identified the shellstock with a tag on each container as outlined in Chapter X. .05, identified the in shell product with a tag or label as outlined in Chapter X. .07, and/or identified the shucked shellfish with a label as outlined in Chapter X. .06; and [C]

(b) Provided a shipping document~~ation~~ as required in Chapter IX. .05; and [C]

(c) Adequately iced the shellstock~~;~~ or ~~[C]~~

~~(d) C~~cooled the shellstock to an internal temperature of 50 °F

(10 °C) or less~~.~~; ~~or~~ and [C]

(~~e~~d) ~~Shipped~~ Supplied the shucked shellfish ~~and/or in-shell product~~ adequately iced or in a conveyance at or below 45 ºF (7.2 ºC) ambient air temperature~~.~~; and [C]

(e) Supplied the in-shell product adequately iced or in a conveyance at or below 45 °F (7.2 °C) ambient air temperature or cooled the in-shell product to an internal temperature of 45 °F (7.2 °C) or less. [C]

(2) A dealer may receive shellstock from a dealer who has ~~elected to ship~~ supplied ~~shellstock in accordance with Chapter XIII. .01 D. (2)~~ restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and supplied prior to achieving the internal temperature of 50 °F (10 °C) without the shellstock meeting the receiving requirements of Chapter XIV. .01 A. (2) (c) ~~or (d)~~. Where the transportation time is greater than four (4) hours, ~~T~~the ~~product must be accompanied with documentation as outlined in Chapter IX. .05 A. and B. and~~shellstock must be accompanied with a time/temperature recording device indicating that continuing cooling has occurred. ~~Shipments of four (4) hours or less will not be required to have a time/temperature device or comply with Chapter XIII. 01 A. (2) (c) or (d). Shipments of four (4) hours or less must have documentation as required in Chapter IX. .05 A.~~ [C]

B. Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ensure that once placed under temperature control and until sale to the processor or final consumer, shellstock shall:

(1) Be iced; or [C]

(2) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less; ~~and~~ [C]

(3) Not be permitted to remain without ice~~,~~ or mechanical refrigeration~~, or other approved means of storage~~ for more than two (2) hours at points of processing or transfer such as loading docks~~.~~; and [C]

(4) If received prior to reaching an internal temperature of 50 °F (10 °C), be placed in a conveyance pre chilled or a storage area maintained to 45 °F (7.2 °C) or less and cooled to an internal temperature of 50 °F (10 °C) prior to shipment, unless shipped in accordance with Chapter XIV. .01 E. (2). [C]

C. In-shell Product Storage Critical Control Point - Critical Limits. The dealer shall ensure that in-shell product shall ~~be~~:

(1) Be ~~I~~iced; or [C]

(2) Be ~~P~~placed ~~and stored~~ in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less. [C]

D. Shucked Meat Storage Critical Control Point - Critical Limits. The dealer shall ~~store~~ ensure that shucked shellfish shall:

(1) Be iced; or [C]

(2) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less ~~or covered with ice~~. [C]

E. Shellstock Shipping Critical Control Point – Critical Limits. The dealer shall ensure that:

(1) ~~Shellstock that is received bearing a restricted shellstock tag shall only be shipped to a certified dealer and shall include specific language detailing the intended use of the shellstock. The transaction record shall indicate the quantity of restricted use shellstock containers. [C]~~ For shellstock received bearing a restricted use tag, the shellstock is

supplied to a certified dealer bearing a tag containing specific language detailing the intended use of the shellstock and that the shipment is accompanied by a transaction record indicating the quantity of restricted use shellstock containers. [C]

(2) ~~All shellstock received from a dealer which elected to ship restricted use shellstock or shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) prior to achieving the internal temperature of 50 °F (10 °C) must be cooled to an internal temperature of 50 °F (10 °C) prior to shipment. The dealer may elect to ship~~For restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and shipped prior to achieving the internal temperature of 50 °F (10 °C)~~.~~, ~~Should the dealer choose this option~~ if the transportation time is greater than four (4) hours, the shipment shall be accompanied with a time/temperature recording device ~~indicating continuing cooling~~. ~~Shipments of four (4) hours or less will not be required to have a time/temperature recording device.~~ [C]

F. Other Critical Limits. The dealer shall ensure that shellfish comply with all other critical limits identified in the dealer's HACCP plan.

.02 Sanitation

B. Condition and Cleanliness of Food Contact Surfaces.

(1) Equipment and utensil construction for food contact surfaces. All equipment used to handle ice shall:

(a) Be constructed in a manner and with materials that can be cleaned and sanitized, maintained or replaced in a manner to prevent contamination of shellfish products; [K]

(b) Be free from any exposed screws, bolts, or rivet heads on food contact surfaces; [K]

(c) Be fabricated from food grade materials; [K]

(d) Have joints with smooth easily cleanable surfaces that are welded; [K]

(d) ~~b~~Be kept clean and stored in a sanitary manner~~, and shall meet the construction requirements in Chapter XI. .02 B. (1), (a), (b), and (c)~~. [K]

C. Prevention of Cross Contamination

(2) Separation of operations.

(a) Manufacturing activities which could result in the contamination of the shellfish shall be separated by adequate barriers. [K]

.03 Other Model Ordinance Requirements

A. Plants and Grounds.

(2) Flooding.

(a) Facilities in which shellfish are stored~~, shucked, packed, repacked~~ or reshipped shall be located so that these facilities are not subject to flooding during ordinary high tides. [C]

(b) If facilities are flooded: (i) Shellfish processing~~, shucking or repacking~~ or reshipping activities shall be discontinued until the flood waters have receded from the building; and the building is cleaned and sanitized. [C]

(ii) Any shellfish coming in contact with the flood waters while in storage shall be destroyed; or discarded in non-food use. [C]

Chapter XV. Depuration

.01 Critical Control Points

A. Receiving Critical Control Point - Critical Limits.

(1) The dealer shall receive and depurate only shellstock ~~which is~~ obtained from a licensed harvester who has:

(a) Harvested the shellstock from an Approved or Conditionally Approved area in the open status as indicated by the tag; [C] and

(b) Harvested restricted shellstock which is properly tagged with information describing the restriction; and [C]

(~~b~~c) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; [C] and

(~~c~~d) Harvested the shellstock in compliance with the time/temperature requirements of Chapter VIII. @.02 A. (1), (2) or (3) as determined from records supplied by the harvester described in Chapter VIII. .02 G. (2). [C]

(2) The dealer shall receive and depurate only shell~~stock~~fish obtained ~~and transported~~ from a dealer who has:

(a) Identified the shellstock with a tag on each container, or a bulk tag on each lot, as outlined in Chapter X. .05 ~~or transaction record with each bulk shipment as outlined in Chapter VIII. .02 F. (8)~~ identified the in shell product with a tag or label as outlined in Chapter X. .07, and/or identified the shucked shellfish with a label as outlined in Chapter X. .06; [C] and

(b) Provided a shipping documentation as required in Chapter IX. .05; and [C]

(c) Adequately iced the shellstock~~,~~ or ~~[C] (d) C~~cooled the shellstock to an internal temperature of 50 °F (10 °C) or less~~.~~; [C]

(d) Supplied the shucked shellfish adequately iced or in a conveyance at or below 45 ºF (7.2 ºC) ambient air temperature; and [C]

(e) Supplied the in-shell product adequately iced or in a conveyance at or below 45 °F (7.2 °C) ambient air temperature or cooled the in-shell product to an internal temperature of 45 °F (7.2 °C) or less. [C]

(3) ~~Should a dealer receive shellstock from a dealer who is shipping shellstock harvested in accordance with Chapter VIII. @.02 A. (3) or restricted use shellstock that has not been cooled to an internal temperature of 50 °F (10 °C), the shellstock must be accompanied with a time/temperature recording device indicating that continuing cooling has occurred. This product can be received without meeting the receiving requirements of Chapter XIII. .01 A. (2) (c) or (d). Shipments of four (4) hours or less will not be required to have a time/temperature device. [C]~~ A dealer may receive shellstock from a dealer who has elected to supply restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and supplied prior to achieving the internal temperature of 50 °F (10 °C without the shellstock meeting the receiving requirement of Chapter XV. .01 A. (2) (c). Where the transportation time is greater than four (4) hours, the shellstock must be accompanied with a time/temperature recording device indicating that continuing cooling has occurred.

(4) The dealer shall receive and depurate only shellstock obtained from a special licensed harvester who has:

(a) Harvested or supervised the harvest of shellstock from a Restricted or Conditionally Restricted area in the open status; [C] and

(b) Identified the shellstock by transaction records which include the harvest area, the special-licensed harvester's name, harvester license number(s), the harvest date, and the amount of shellstock shipped in each lot. [C]

B. Processing Critical Control Points - Critical Limits. The dealer shall ~~assure~~ ensure that:

(1) All depuration lots are treated for a minimum of forty-four (44) hours; and [C]

(2) The water treatment system is operating to design specifications; and [C]

(3) All critical limits established during verification of the specific depuration process are being met. [C]

C. ~~Finished~~ Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ~~assure~~ ensure that:

(1) If wet storage in artificial bodies of water is practiced, water quality meets the requirements outlined in Chapter VII. .04; [C] and

(2) Once placed under temperature control while in the possession of the dealer, shellstock shall be:

(a) Iced; [C] or (b) Placed in a storage area or conveyance maintained at an ambient air temperature of 45 °F (7.2 °C) or less; [C] and

(c) Not permitted to remain ~~outside temperature control~~without ice or mechanical refrigeration for more than two (2) hours at points of processing or transfer such as loading docks. [C]

(3) All oysters harvested under State Vibrio Control Plans other than those labeled for a restricted use shall meet the following temperature requirements:

(a) Cooled to an internal temperature of 55 °F (12.7 °C) within the time periods outlined in the State V.v. Control Plans. [C]

(b) Cooled to an internal temperature of 50 °F (10 °C) within the time periods outlined in the State V.p. Control Plans. Shellstock cooled to an internal temperature of 55 °F (12.7 °C) to comply with a V.v. Control Plan is considered in compliance with this requirement. [C]

(4) All other shellstock obtained from a licensed harvester or received prior to reaching an internal temperature of 50 °F (10 °C) shall be placed in a conveyance pre chilled or a storage area maintained to 45 °F (7.2 °C) or less and cooled to an internal temperature of 50 °F (10 °C) prior to shipment, unless shipped in accordance with Chapter XIII. .01 E. (2). [C]

(5) 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 requirement listed above in .01 B. (4) above. [C]

C. In-shell Product Storage Critical Control Point - Critical Limits. The dealer shall ensure that in-shell product shall:

	(1) Be iced; or [C] (2) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less. [C] D. Shucked Meat Storage Critical Control Point - Critical Limits. The dealer shall ensure that shucked shellfish shall: (1) Be iced; or [C] (2) Be placed in a storage area or conveyance maintained at an ambient temperature of 45 °F (7.2 °C) or less. [C] E. Shellstock Shipping Critical Control Point – Critical Limits. The dealer shall ensure that: (1) For shellstock received bearing a restricted use tag, the shellstock is supplied to a certified dealer bearing a tag containing specific language detailing the intended use of the shellstock and that the shipment is accompanied by a transaction record indicating the quantity of restricted use shellstock containers. [C] (2) For restricted use shellstock and shellstock which has been harvested in accordance with Chapter VIII. @.02 A. (3) and shipped prior to achieving the internal temperature of 50 °F (10 °C), if the transportation time is greater than four (4) hours, the shipment shall be accompanied with a time/temperature recording device. [C] F. Other Critical Limits. The dealer shall ensure that shellfish comply with all other critical limits identified in the dealer's HACCP plan. .02 Sanitation C. Prevention of Cross Contamination. (1) Protection of shellfish. (a) Shellstock shall be stored in a manner to protect shellstock from contamination in dry storage and at points of transfer. [SC/K] (b) Shellfish shall be protected from contamination. [SC/K] (~~b~~c) Shellstock shall not be placed in containers with standing water for the purposes of washing shellstock or loosening sediment. [K] E. Protection from Adulterants. (3) Food contact surfaces shall be protected from contamination by adulterants by using cleaning compounds and sanitizing agents only in accordance with applicable Federal and State laws and regulations. [K] .03 Other Model Ordinance Requirements E. Equipment Condition, Cleaning, Maintenance, and Construction of Non-Food Contact Surfaces. (4) Cleaning activities for equipment shall be conducted in a manner and at a frequency appropriate to prevent contamination of shellfish and non-food contact surfaces. [K] F. Shellstock Storage and Handling. (9) Assure that different ~~harvest~~ lots of ~~shellfish~~ shellstock and lots of in-shell product are not commingled during washing, culling, processing, or packing. If more than one (1) ~~harvest~~ lot of ~~shellfish~~ shellstock is being processed at the same time, the identity of each harvest lot is maintained throughout the stages of depuration. [K]
12. Public Health Significance	This proposal does not add or alter any existing requirements; it is housekeeping to improve the organization of existing Model Ordinance requirements. Currently, Chapter XI through Chapter XV are organized by the type of activity the

	dealer is currently performing (although that method of organization is inconsistent). This method of organization makes these chapters very difficult to understand and apply by both regulators and industry: it requires an arcane knowledge to be able to know where in these chapters to look for the requirements that are applicable to the type of activity the dealer is currently conducting, especially when it comes to figuring out which critical limits apply. One is required to think along the lines of "This dealer is a shucker-packer, but is currently acting as a shellstock shipper, so I need to look in the shellstock shipper chapter to see what requirements apply" and "This dealer is a repacker, but is currently reshipping this product, so I need to look in the reshipper chapter to see what requirements apply." This method of organization (which, again, is currently not even consistent) makes application of the Model Ordinance very confusing and difficult. These chapters should instead be organized so that all the requirements for each type of dealer are fully contained in the chapter for that dealer. That way, shucker-packers need only consult their own chapter, shellstock shippers need only consult their chapter, and so on. This proposal achieves that, by putting all existing requirements applicable to each type of dealer in the chapter of that dealer to ensure ease of use for the Model Ordinance and ready understanding of all applicable requirements for dealers and regulators. Additionally, for the critical limits, certain critical limits are currently required for restricted shellstock in Chapter X but are not listed with the other critical limits in the chapters for each type of dealer, and this proposal fixes that omission. This proposal also makes verbiage consistent across the dealer chapters and fixes a number of typos (if this proposal is passed, there would still be a number of verbiage inconsistencies and typos across these chapters, but this proposal is a step in the right direction by correcting many of them). This proposal does not add or alter any current requirements for dealers, simply ensures that these chapters are self-sufficient so that existing requirements can be readily understood.
13. Cost Information	None – reorganization of existing requirements
14. Changes Needed to Guidance (if proposed change is adopted)	None