



Interstate Shellfish Sanitation Conference
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MEMORANDUM

TO: Post Harvest Handling Workgroup Members

FROM: Ken B. Moore, Executive Director *Ken B. Moore*

DATE: May 20, 2009

RE: Post Harvest Handling Workgroup Appointment

This memorandum is to confirm your appointment by the Conference Executive Board Chairman to the Post Harvest Handling Workgroup. Angela Ruple will serve as Workgroup Chairperson. The workgroup will report to the *Vibrio* Management Committee.

The Post Harvest Handling Workgroup is assigned the following task for 2009:

- Review and edit proposal (attached) to be submitted to ISSC for deliberation at the October 2009 Biennial Meeting that develops a new chapter for Post Harvest Handling that shall include dealer requirements for labeling, HACCP, validation, verification and enforcement, new definitions and other areas.

If you are unable to participate in the activities of this Workgroup, please contact me at 803-788-7559 or at issc@issc.org. Thank you for your interest and support of the ISSC and we look forward to working with you.

Post Harvest Handling Workgroup:			
2009	Last Name	First Name	Email Address
Chair:	Ruple	Angela	angela.ruple@noaa.gov
Members:			
	DiStefano	Paul	Paul.Distefano@fda.hhs.gov
	Hickey	Mike	michael.hickey@state.ma.us
	Howell	Lori	lahowell@spinneycreek.com
	Voisin	Mike	mike.voisin@motivait.com

Proposal for Task Force Consideration at the 2009 Biennial Meeting Interstate Shellfish Sanitation Conference		<input checked="" type="checkbox"/> Growing Area <input type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
Name of Submitter:	Vibrio Management Committee	
Affiliation:	ISSC	
Address:	209-2 Dawson Road Columbia, SC 29223-1740	
Phone:	803-788-7559	
Fax:	803-788-7576	
Email:	issc@issc.org	
Proposal Subject:	Post Harvest Handling	
Specific NSSP Guide Reference:	Section II. Model Ordinance	
Text of Proposal/ Requested Action	<p>Add a new chapter to the NSSP Guide Section II. Model Ordinance as follows:</p> <p><u>Chapter XVII. Post Harvest Handling</u></p> <p>A. <u>If a dealer elects to use a post harvest handling process to reduce the levels some target pathogens of public health concern in shellfish, the dealer shall:</u></p> <p><u>(1) Have a HACCP plan approved by the Authority for the process that reduces the target pathogen(s) and are at reduced levels for oyster consumers in product that has been subjected to the post harvest handling process.</u></p> <p><u>(a) The dealer must demonstrate that the post harvest handling process reduces the level of <i>Vibrio vulnificus</i> in the post harvest handled product to be determined by the State Shellfish Authority or other method approved for NSSP use.</u></p> <p><u>(b) The dealer must demonstrate that the post harvest handling process reduces the level of <i>Vibrio parahaemolyticus</i> in the post harvest handled product to be determined by the State Shellfish Authority or other method approved for NSSP use.</u></p> <p><u>(c) For handling procedure that target other pathogens the dealer must demonstrate that the level of those pathogens in the post harvest handled product have been reduced to levels below the appropriate FDA action level, or, in the absence of such a level, below the appropriate level as determined by the ISSC.</u></p> <p><u>(d) The ability of the post harvest handling to reliably achieve the appropriate reduction in the target pathogen(s) shall be validated by a study as outlined in Guidance Documents</u></p>	

	<p><u>Chapter IV Naturally Occurring Pathogens, Section .04 approved by the Authority, with the concurrence of FDA.</u></p> <p><u>(e) The HACCP plan shall include:</u></p> <p><u>(i) Post harvest handling controls to ensure that the end point criteria are met for every lot; and,</u></p> <p><u>(ii) A sampling program to periodically verify that the end point criteria are met.</u></p> <p><u>(2) Package and label all shellfish in accordance with all requirements of this Ordinance. This includes labeling all shellfish which have been subjected to the process but which are not frozen in accordance with applicable shellfish tagging and labeling requirements in Chapter X. 05 and X. 06.</u></p> <p><u>(3) Keep records in accordance with Chapter X. 07.</u></p>
Public Health Significance:	None submitted.
Cost Information (if available):	None submitted.