

Dealer_Education_ISSC_8-7-14

1. 1 - Intro

1.1 SHELLFISH DEALERS Training Program



1.2 SHELLFISH DEALERS Training Program



Notes:

Narrative:

This is a training program for processing and handling of molluscan shellfish products including oysters, clams and mussels. The goal of this education program is to improve the safety of shellfish products to reduce the risk of illness for shellfish consumers. These illnesses can be caused by naturally occurring vibrios and pathogens associated with human waste such as norovirus. The approach is intended to provide a better understanding of the current regulatory requirements specified in the Model Ordinance of the National Shellfish Sanitation Program (NSSP).

During the presentation, please use the green arrows to progress through the slides.

1.3 Dealer Certification for Processing

Dealer Certification for Processing

Shellfish Dealers

- Shucker-Packers
- Repacker
- Shellstock Shipper
- Reshippers

**National Shellfish Sanitation Program
(NSSP)**

Guide for the Control of Molluscan Shellfish



From the U.S. Food and Drug Administration website:
<http://www.fda.gov/3rd/foodanddrugregulation/foodanddrugregulation/2015>

Notes:

Narrative:

The Model Ordinance defines processing as any activity associated with the handling, shucking, freezing, packing, labeling or storing of shellfish in preparation for distribution. This would include the activities of shucker packers, repackers, shellstock shippers, and reshippers.

All dealers requesting the required certifications for processing are subject to a comprehensive, onsite inspection to assure their operations meet the most current regulations specified in the most current version of the NSSP Model Ordinance.

1.4 Dealer Certification and Inspection

[illegible]

Notes:

Narrative:

The required inspections are conducted by State Shellfish Control Authorities using appropriate, standardized inspection forms. The inspections are scheduled within 120-days immediately prior to issuing or renewing certifications.

The state authorities will only issue one certification number for one dealer at one location and all dealer certifications will expire annually or after 12 months from date of issuance.

1.5 Dealer Certification Records

Dealer Certification Records

Dealer compliance records must be maintained for at least 3 years!

- Inspection reports of dealers;
- Notification letters and enforcement actions;
- Shellfish sample results and follow-up actions taken;
- Records of complaints or inquiries and follow-up actions taken; and
- Administrative hearing transcripts and records




Notes:


Narrative:

However, it must be noted that the authority compliance records for each dealer's certification can be maintained for at least three years. These records include:

- Inspection reports of dealers;
- Notification letters and enforcement actions;
- Shellfish sample results and follow-up actions taken;
- Records of complaints or inquiries, and follow-up actions taken; and
- Administrative hearing transcripts and records.

1.6 Periodic Inspections

Periodic Inspections




Within thirty (30) days of beginning activities

At least monthly for depuration processors

At least quarterly for shucker-packers or repackers

At least semi-annually for other dealer activities.



Notes:

Narrative:

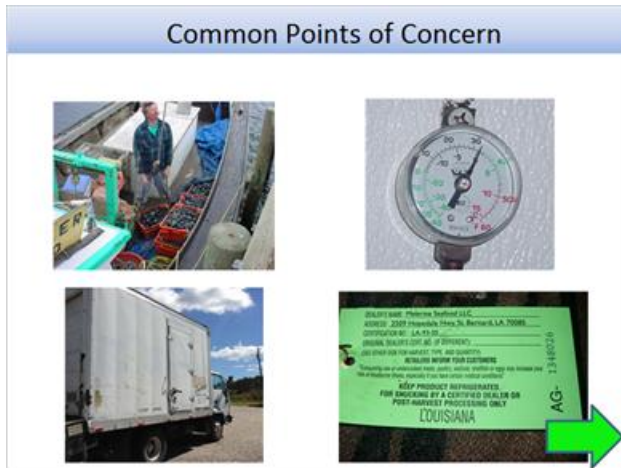
After a dealer operation is certified, the responsible State or Federal authorities will make unannounced inspections of the processing facilities during periods of activity. The inspections occur at the following minimum frequencies:

- Within thirty (30) days of beginning activities if the dealer was certified on the basis of a pre-operational inspection;
- At least monthly for dealer facilities certified as depuration processors;

- At least quarterly for dealer's activities certified as shucker-packer or repacker; and
- At least semiannually for other dealer activities.

The Authority will provide copies of the completed inspection form to the responsible party at the time of inspection. The inspection forms will contain a list of deficiencies by area and items inspected with citations corresponding to the requirements in the NSSP Model Ordinance.

1.7 Common Points of Concern



Notes:

Narrative:

Based on experience, some common points of concern during inspections have included:

1. Time and temperature controls at harvest
2. Temperature controls during storage
3. Temperature controls during transportation
4. Proper identification of shellstock to facilitate illness trace backs

This common points are featured through the entire Dealer Education Program

1.8 Enforcement Actions

Enforcement Actions

- Administrative hearings
- Fines
- Withdrawal of certification
- Temporary suspension of operating licenses
- Embargoes
- Product condemnations
- Product seizures
- Stop Sales



Notes:

Narrative:

Although most dealers strive for the best operations with full compliance, there can be unintentional problems or actual oversights, which can lead to enforcement actions. The authority can use any combination of administrative hearings, fines, withdrawal of certification, temporary suspension of operating licenses, embargoes, product condemnations or product seizures and stop sales.

When a dealer has failed to satisfy compliance, the Authority shall: Consider whether it is appropriate to revise the compliance schedule, suspend or revoke the dealer's certification, or seek other administrative remedies including stop sales. These actions are accomplished with documentation for 'why' an enforcement option was selected.

1.9 Enforcement Actions

[illegible]

Notes:

Narrative:

If a critical deficiency is found during an inspection, then the described deficiency shall be corrected during that inspection; or the dealer must cease production

affected by the deficiency. Should the dealer fail to comply with this action, the State Shellfish Control Authorities can immediately begin actions to suspend or revoke the dealer's certification. Product affected by any critical deficiency shall be controlled, through stopping sales, seizures, and recalls, to prevent contaminated or adulterated product from reaching consumers.

Some common critical deficiencies include improper harvest records, shellstock without proper identification tags, lack of proper temperature controls for storage, and inadequate sanitation controls.

1.10 Type of Dealers



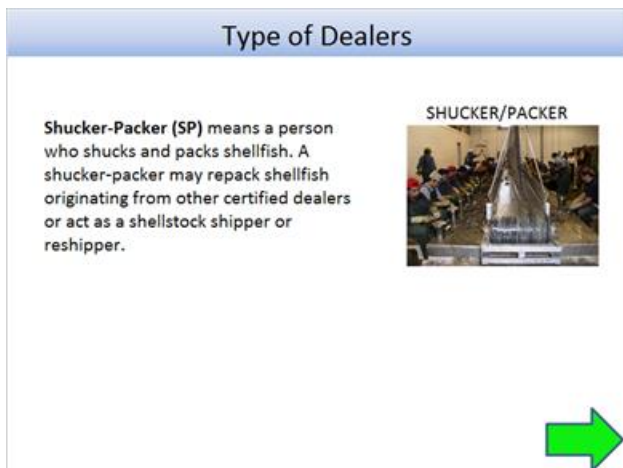
Notes:

Narrative:

Now that we covered the basics of dealer certification and inspections, its time to take a look into the specific requirements for compliance.

This training program is designed to address each of four type of processing operations or dealer categories as defined in the Model Ordinance.

1.11 Type of Dealers



Notes:


Narrative:

Shucker-Packer (SP) means a dealer who shucks and packs shellfish. A shucker-packer may repack shellfish originating from other certified dealers or act as a shellstock shipper or reshipper


1.12 Type of Dealers

Type of Dealers

REPACKER



Repacker (RP) means any person, other than the original certified shucker-packer, who repackages shucked shellfish into other containers. A repacker may act as a shellstock shipper or a reshipper.



Notes:


Narrative:

Repacker (RP) means any person, other than the original certified shucker-packer, who repackages shucked shellfish into other containers. A repacker may act as a shellstock shipper or a reshipper.


1.13 Type of Dealers

Type of Dealers

SHELLSTOCK SHIPPER



Shellstock Shipper (SS) means a dealer who grows, harvests, buys, or repacks and sells shellstock. They are not authorized to shuck shellfish nor to repack shucked shellfish. A shellstock shipper may also act as a reshipper.



Notes:

Narrative:



Shellstock Shipper (SS) means a dealer who grows, harvests, buys, or repacks and sells shellstock (whole oysters, clams or mussels). They are 'not' authorized to shuck shellfish nor to repack shucked shellfish. A shellstock shipper may also act as a reshipper.

1.14 Type of Dealers

Type of Dealers

RESHIPPER

Reshipper (RS) means a person who purchases shellstock or shucked shellfish from dealers and sells the product **without repacking or relabeling** to other dealers, wholesalers, or retailers.







Notes:

Narrative:

Reshipper (RS) means a dealer who purchases shellfish from other dealers and sells the product without repacking or relabeling to other certified dealers, wholesalers, or retailers.

1.15 Type of Dealers

Type of Dealers

<p>SHUCKER-PACKER</p> 	<p>REPACKER</p> 
<p>SHELLSTOCK SHIPPER</p> 	<p>RESHIPPER</p> 

Notes:

Narrative:

To continue simply select the dealer category that applies to your operations.

2. 2 - Shucker Packer Branch

2.1 Untitled Slide



Notes:

Narrative:

As a Shucker-Packer, dealers are certified to work with a large variety of processing activities that require multiple controls.

The processing activities include:

- Receiving from harvesters
- Receiving from other dealers
- Shucking and packing
- Repacking of shucked shellfish
- Shellstock shipping
- Reshipping

2.2 Receiving from Harvesters



Notes:

Narrative:

When receiving product, there are many things you need to be aware of to ensure the shellfish are harvested from 'approved sources' and they are 'properly handled' before accepting for processing.

The dealer must ensure that the 'live shellstock' is only obtained from a 'licensed harvester' who has:

- Harvested the shellstock from an Approved or Conditionally Approved area during open status as indicated by the 'required' tags,
- Identified the shellstock with a tag on each container or transaction record on each bulk shipment,
- and delivered the daily harvest within the time/temperature requirements of the current state harvest control plan.
- Each State is required to implement Harvest Control Plans to address risk associated with water and air temperatures.

2.3 Harvest Control Plans



Notes:

Narrative:

State Harvest Control Plans may differ by location. The time/temperature requirements will differ in various harvest locations based on the plans required per state.

Harvest Control Plans based on:

- Water temperatures in the harvest area,
- Air temperatures in the harvest area,
- Salinity in the harvest area,
- Harvesting techniques, and
- Other factors which can be used to reduce potential risks due to certain bacteria

There are 3 general plans depending on the product and processing location.

- The State *Vibrio vulnificus* Control Plan
- The State *Vibrio parahaemolyticus* Control Plan
- And a general State Harvest Control Plan for all other shellstock

These plans are necessary to reduce potential health risks associated with consumption of raw shellfish.

2.4 State Harvest Control Plans



Notes:

Narrative:



Dealers that receive shellstock from a harvester that does not bear a restricted use tag must document that the shellstock were harvested and delivered within the time periods outlined in the state harvest control plan. Many states have *Vibrio* control plans that require short time intervals between harvest and refrigeration. Most shellstock for shucking is not required to be harvested under a *Vibrio* control plan. Dealers must consult with State Shellfish Control Authorities regarding the harvest control plan that is in effect.


2.5 General State Control Plan

SHUCKER-PACKER

General State Control Plan

Action Level	Avg. Monthly Maximum AIR Temperature	Maximum Exposure Time
1	Less than 50°F	36 hrs.
2	50°F to 60°F	24 hrs.
3	Greater than 60°F to 80°F	18 hrs.
4	Greater than 80°F	12 hrs.





Notes:

Narrative:


If there is 'no' specific *Vibrio* control plan, then a general State control plan will apply. This plan is based on the average monthly maximum "air" temperature and limits the hours of exposure as the temperature rises. Exposure is the length of time that the shellfish product are exposed to the warm air. Harvesters that harvest shellstock for restricted use are required to meet the general state control plan.


2.6 Receiving from Harvesters


SHUCKER-PACKER


Receiving From Harvesters
Harvester Tagging


HARVESTER TAG
Traditional Harvest / Rapid Cool / Complete On-Board/ Partial On-Board


HARVESTER SPL # or AG # 


DATE OF HARVEST 


TIME OF HARVEST 


Time of Refrigeration, if applicable 


Legal Harvest Area Name or # 

Specific Harvest Location Name or # 

Type of Shellfish 

Quantity of Shellfish 

 THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

4 W's = Who, When, Where, and What 

Notes:

Narrative:

Regardless of the harvest plan, all harvested shellstock require proper tagging.

Dealers can only accept product which was obtained and transported from a harvester that has identified the shellstock with a tag on each container as outlined in the model ordinance. Harvesters are taught to include the 4 W's of each tag..... The 'who, when, where, and what'. The dealer should know this information, and must keep the harvester tags on each container of shellstock until the container is either shipped or emptied during processing. The harvester tags must include:

- the certification number assigned by the authority,
- the harvest date and time,
- the harvest location,
- type and quantity of shellstock, and
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days.

2.7 Receiving from Harvesters

SHUCKER-PACKER

Receiving From Harvesters

BULK AQUACULTURIST TAG

Harvester SPL# or AQ# AQ 5555555

Date of Harvest March 11th 2013 Time of Harvest 05 AM

Time of Refrigeration, if applicable _____

Legal Harvest Area Name or # 3202

Specific Harvest Location Name or # Lease# 55-AQ-555

Type of Shellfish Clams

Quantity of Shellfish 10 bags

Sold to: ABC Seafood Company

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED, AND THEREAFTER KEPT ON FILE FOR 90 DAYS.

HARVEST TAG

Name John Smith

Address 123 Shellfish Rd

Phone # 555-555-5555

Harvester's Cert. No. SPL 11111

Harvest Date March 11th 2013

Harvest Area E-5

Type & Quantity _____

Oyster 10 Bu. Clams _____ # _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS

TO: _____

Find the 4 W's!

Notes:

Narrative:

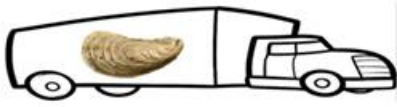
For example, here are several filled out harvester tags. Notice how they convey all the important information that is vital to traceability and seafood safety.

Look for the 4 W's!

2.8 Untitled Slide

SHUCKER-PACKER

Receiving From Other Dealers



- Properly labeled and tagged products
- Shipped in a conveyance prechilled to $\leq 45^{\circ}\text{F}$ (7.2°C), adequately covered in ice, or cooled to internal temp of 50°F (10°C)

Notes:

Narrative:

A Shucker Packer can also process and repack shellstock received from other dealers.


All Shellstock received from another dealer must be:

1. Identified with a tag on each container
2. Adequately iced or Shipped in a conveyance prechilled at or below 45°F (7.2°C) ambient air temperature or cooled to an internal temperature of 50°F (10°C) or less
3. Accompanied by documentation indicating the time of shipment, that the conveyance was prechilled, notice of any shellstock that was shipped prior to meeting required internal temperature, and notice of a time/temperature device indicating that continuous cooling has occurred since time of shipment .

2.9 Receiving from Other Dealers

SHUCKER-PACKER

Receiving From Other Dealers



Notes:

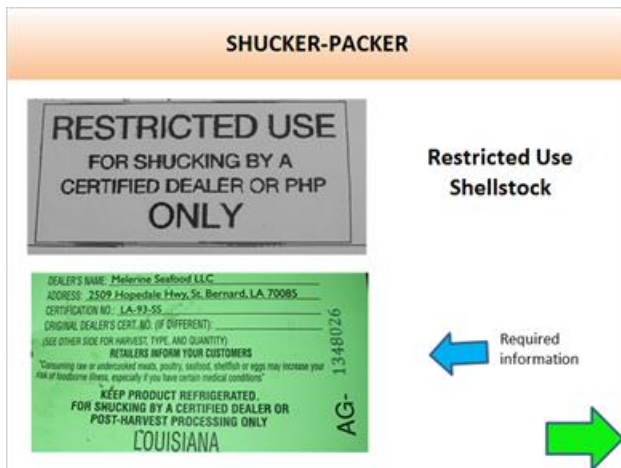
Narrative:

When a Shucker Packer receives shellstock from another certified dealer, they can only accept it if provided a complete dealer tag.

The dealer tag must include:

- the dealers name and address,
- the certification number assigned by the authority,
- the original shellstock shippers certification number,
- the harvest date,
- the harvest location,
- type and quantity of shellstock,
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days,
- a consumer advisory for shellstock intended for raw consumption,
- and a keep refrigerated statement.

2.10 Untitled Slide



Notes:


Narrative:

In some situations harvesters are allowed to harvest shellfish for 'restricted uses'. The options allow long time periods between harvest and refrigeration. In addition to the required temperature controls, this product must include a special, restricted use tag. This special tag must include specific information detailing the intended use of the shellstock and the transaction records must indicate the quantity of restricted use shellstock received and shucked.


2.11 Untitled Slide


SHUCKER-PACKER

Common Storage - Shellstock



- Adequately iced, or
- Stored at or below 45°F (7.2°C), and
- Not out of ice or refrigeration for more than 2 hours total exposure time during handling





Notes:

Narrative:


Immediate temperature control is necessary when receiving shellstock from directly from harvesters or from another dealer. The dealer must ensure that the shellstock is;

- Adequately iced; or
- Placed in a storage area or conveyance maintained at or below 45° F (7.2° C) ; and
- Processed within two (2) hours of receipt: and
- Not be permitted to remain without ice, mechanical refrigeration or other approved methods of storage, for more than two (2) hours at points of processing or transfers such as loading docks.

2.12 Processing Steps – Shucked Meats


SHUCKER-PACKER

Processing Steps - Shucked Meats





Total time for shucking shellstock until returning to refrigeration , at or below 45°F (7.2°C)	
SHELLSTOCK CONDITION	TOTAL EXPOSURE (Hours)
Previously refrigerated shellstock, less than 45°F (7.2°C)	4 hrs.
Unrefrigerated shellstock	3 hrs.
Heat Shocked shellstock	2 hrs.



Notes:

Narrative:

After receiving the shellstock, dealers must to ensure that the product is properly cooled:

- For shellstock refrigerated prior to shucking, the shucked meats must be chilled to an internal temperature at or below 45°F (7.2°C) within four (4) hours of removal from refrigeration.
- For shellstock which has not been refrigerated prior to shucking, the shucked meats are chilled to an internal temperature at or below 45°F (7.2°C) within three (3) hours of shucking.
- If heat shocking is used, the shucked shellfish meats must be cooled at or below 45°F (7.2°C) within two (2) hours after the heat shock process.

2.13 Labeling

SHUCKER-PACKER

Labeling




Notes:

Narrative:

At a minimum the dealer shall label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with CFR 21, Part 101; Part 161, Subpart B (161.30, and 161.136) and the Federal Fair Packaging and Labeling Act.

The dealer shall assure that the shucker-packer's or repacker's certification number is on the label of each package of fresh or frozen shellfish.

The dealer shall label each individual package containing less than 64 fluid ounces of fresh or fresh frozen shellfish with the following:

- The words "SELL BY" or "BEST IF USED BY" followed by a reasonable date when the product would be expected to reach the end of its shelf life;
- The date shall consist of the abbreviation for the month and number of the day of the month; and
- For fresh frozen shellfish, the year shall be added to the date.

2.14 Labeling



Notes:

Narrative:

The dealer shall label each individual package containing 64 fluid ounces or more of fresh or fresh frozen shellfish with the following:

- The words "DATE SHUCKED" followed by the date shucked located on both the lid and sidewall or bottom of the container;
- The date shall consist of either the abbreviation for the month and number of the day of the month or in Julian format (YDDD), the last digit of the four digit year and the three digit number corresponding the day of the year; and
- For fresh frozen shellfish, the year shall be added to the date (for non-Julian format).

2.15 Receiving from Other Dealers



Notes:

Narrative:

If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.

If the dealer freezes fresh shucked shellfish, the dealer shall label all frozen shellfish as frozen in type of equal prominence immediately adjacent to the type of the shellfish and the year shall be added to the date (for non-Julian format).

If the dealer uses lot codes to track shellfish containers, the lot codes shall be distinct and set apart from any date listed on the container.

The dealer shall assure that each package of fresh or frozen shucked shellfish shall include a consumer advisory. The following statement, from Section 3-603.11 of the Current Food Code, or an equivalent statement, shall be included on all packages: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

2.16 Storage - Shucked Meats



Notes:

Narrative:

After shucking, the dealer must store shucked and packed shellfish in covered containers at an ambient temperature of 45°F (7.2°C) or less or covered with an appropriate amount of ice.

2.17 Shipping – Shucked Meat

SHUCKER-PACKER

Shipping - Shucked Meat





- Adequately covered in ice, or
- Prechilled and maintained truck at or below 45°F (7.2°C)

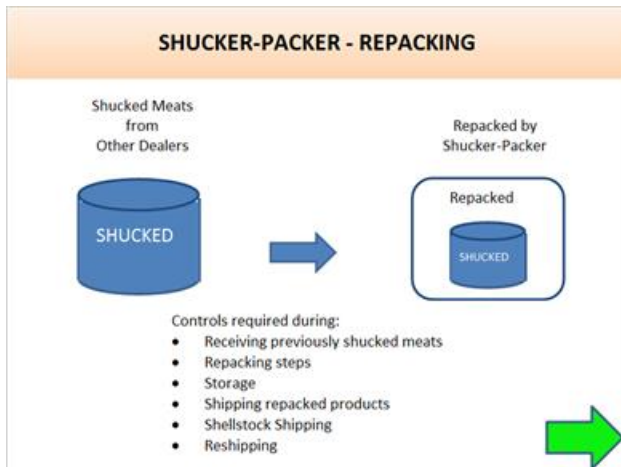


Notes:

Narrative:

The same temperature controls are necessary when shipping the shucked meats. Dealers must ship product adequately iced; or in a conveyance prechilled and maintained at or below 45°F (7.2°C) ambient air temperature.

2.18 Untitled Slide



Notes:

Narrative:

A shucker-packer may also engage in repacking shellfish.

2.19 Untitled Slide

SHUCKER-PACKER - REPACKING

Receiving Meats From Other Dealers



- At or below 45°F (7.2°C) or adequately covered in ice
- Time/Temperature control documentation
- Properly labeled



Notes:

Narrative:

Shucker packers engaged in repacking process shucked meats previously processed by other certified dealers. They are responsible for ensuring the products meet temperature requirements at receipt, and can only repack previously shucked meats which originated from a dealer who has:

- Shipped the shucked meats iced, or in a conveyance at or below 45°F (7.2°C) ambient air temperature or cooled to an internal temperature of 50°F (10°C).

The dealer receiving the products is responsible for all information regarding original product identification.

2.20 Receiving from Other Dealers

SHUCKER-PACKER - REPACKING

Receiving From Other Dealers



ARNOLD'S SEAFOOD SALES
The BEST Little Oyster in Texas
100% SHUCKER-PACKED
TX DTS NO. 047400004-RAT OYSTERS
047400004 TX TEXAS 07/28/00-0000

100% SHUCKER-PACKED (100% Shucked and packed into convenient 16oz. bags for easy shuck of the oyster. Shuck is done in a clean, hygienic, and safe manner. The oyster is then packed into a clean, dry, and sealed bag. The oyster is then packed into a clean, dry, and sealed bag. The oyster is then packed into a clean, dry, and sealed bag.

CAUTION: Do not consume raw oysters. Oysters may contain bacteria and other pathogens. Cook oysters thoroughly before eating. Do not consume raw oysters if you are pregnant, nursing, or have a compromised immune system. Do not consume raw oysters if you have a shellfish allergy. Do not consume raw oysters if you have a history of liver disease. Do not consume raw oysters if you have a history of heart disease. Do not consume raw oysters if you have a history of kidney disease. Do not consume raw oysters if you have a history of diabetes. Do not consume raw oysters if you have a history of high blood pressure. Do not consume raw oysters if you have a history of asthma. Do not consume raw oysters if you have a history of allergies. Do not consume raw oysters if you have a history of other medical conditions. Do not consume raw oysters if you are taking any medication. Do not consume raw oysters if you are taking any other substances. Do not consume raw oysters if you are taking any other substances. Do not consume raw oysters if you are taking any other substances.

047400004-RAT OYSTERS 16 OZ. (1 LB. 0 OZ.)
1400

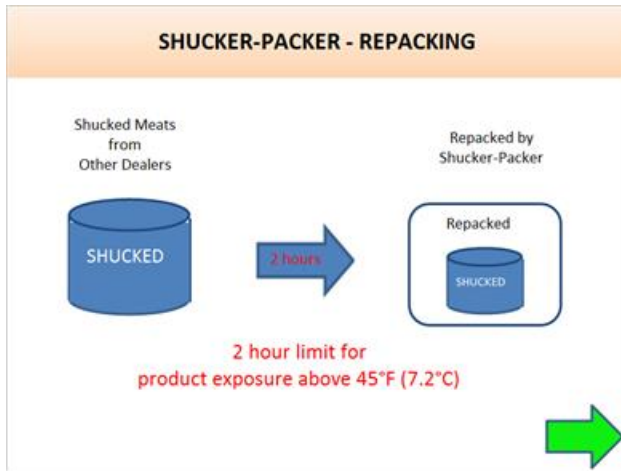
Packed By:
Arnold's Seafood Sales
1313 Ferguson Street
Galveston, TX 77550

Notes:

Narrative:

A Shucker-Packer engaged in repacking is required to ensure all product received from a shucker packer meets all shucker packer labeling requirements previously discussed in the program.

2.21 Untitled Slide



Notes:

Narrative:

When handling the previously shucked meats for repacking, the shucker packer engaged in repacking must ensure that shucked meats do not exceed an internal temperature of 45°F (7.2°C) for more than two (2) hours cumulative exposure time during handling until returned to refrigeration or icing.

2.22 Labeling Repacked Meats



Notes:

Narrative:

A shucker packer engaged in repacking must meet all the labeling requirements of a shucker packer as previously discussed in the program. Additionally the repacked product label must include the original date of shucking or the original date of shucking must be used to establish the sell by date.

2.23 Untitled Slide

SHUCKER-PACKER - REPACKING

Storage Step for Repacked Meats



- All repacked meats must be protected with coverings and
- Stored with adequate icing or
- Refrigerated at or below 45°F(7.2°C)



Notes:

Narrative:

The dealer must store repacked meats in covered containers at an ambient temperature of 45°F (7.2°C) or less or covered in ice.

2.24 Shipping repacked Shellfish

SHUCKER-PACKER - REPACKING

Shipping Repacked Shellfish



Repacked


- Adequately covered in ice, or
- Prechilled truck at or below 45°F (7.2°C)




Notes:

Narrative:



The same temperature controls are necessary when shipping the shucked meats. Dealers must ship product adequately iced; or in a conveyance prechilled and maintained at or below 45°F (7.2°C) ambient air temperature.

2.25 Untitled Slide

SHUCKER-PACKER - SHELLSTOCK SHIPPING



Shellstock Shipping typically includes the handling of oysters, clams or mussels in the shell received from direct harvest or other dealers.



Notes:

Narrative:

A Shucker-Packer may also engage in shellstock shipping. Shellstock Shipping typically includes the handling of oysters, clam or mussels in the shell received from direct harvest or other dealers.

2.26 Untitled Slide

SHUCKER-PACKER - SHELLSTOCK SHIPPING

Direct Harvest



Notes:

Narrative:

The controls for Shellstock Shipping will be first discussed for products received 'directly from harvests'. The products received from other dealers will be discussed later.

2.27 Untitled Slide

SHUCKER-PACKER - SHELLSTOCK SHIPPING

Receiving From Harvesters



- Licensed Harvester
- Required tags
- Time and temperature limits for harvest
- Possible *Vibrio* control plans



Notes:

Narrative:

When receiving product, there are many things you need to be aware of to ensure the shellfish are harvested from 'approved sources' and they are 'properly handled' before accepting for processing.

The dealer must ensure that the 'live shellstock' is only obtained from a 'licensed harvester' who has:

- Harvested the shellstock from an Approved or Conditionally Approved area as indicated by the 'required' tags,
- Identified the shellstock with a tag on each container or transaction record on each bulk shipment,
- and delivered the daily harvest within the time/temperature requirements of the current state harvest control plans

Each state is required to implement Harvest Control Plans to address risk associated with water and air temperatures.

2.28 Harvest Control Plans

SHUCKER-PACKER - SHELLSTOCK SHIPPING

State Harvest Control Plans



- Water temperatures,
- Air temperatures,
- Salinity,
- Harvesting techniques, and
- Other factors

Issued and maintained by responsible State Authorities



Notes:

Narrative:

State Harvest Control Plans may differ by location. The time/temperature requirements will differ in various harvest locations based on the plans required per state.

Harvest Control Plans may be based on:




- Water temperatures in the harvest area,
- Air temperatures in the harvest area,
- Salinity in the harvest area,
- Harvesting techniques, and
- Other factors which can be used to reduce potential risk due to certain bacteria

There are 3 general plans depending on the product and processing location.

- The State *Vibrio vulnificus* Control Plan
- The State *Vibrio parahaemolyticus* Control Plan
- And a general State Harvest Control Plan for all other shellstock

These plans are necessary to reduce potential health risk associated with consumption of raw shellfish.

2.29 *Vibrio vulnificus* Control Plan

SHUCKER-PACKER - SHELLSTOCK SHIPPING	
<i>Vibrio vulnificus</i> Control Plan	
	
Avg. Monthly Max. Water Temperature	Action and Practices
Greater than 70°F	<ul style="list-style-type: none">• "For shucking by a certified dealer"• Post-Harvest Processing• Reduce Time of Exposure• BMPs Applied• Alternative Controls 

Notes:

Narrative:

States are required to use controls that achieve established risk per serving levels.

The specified controls may include:

- If the Average Monthly Maximum Water Temperature exceeds 70°F:
 - oysters are labeled with the phrase "For shucking by a certified dealer", or
 - Subjecting all oysters intended for the raw, half-shell market to Authority approved post harvest processing
 - Reducing time of exposure to ambient air temperature prior to delivery to the initial certified dealer based on modeling or sampling, as determined by the Authority in consultation with FDA.
- If the Average Monthly Maximum Water temperature is between 70°F and 80 °F.

- Authority approved Best Management Practices (BMPs) to minimize V.v. growth to the extent possible.
- Alternative controls that will reduce the risk when water temperatures exceed 70°F.

2.30 *Vibrio parahaemolyticus* Control Plan



Notes:

Narrative:

As for the potential risk associated with the natural occurrence of *Vibrio vulnificus*, some states may also include controls plans for potential *Vibrio parahaemolyticus*. These plans may vary by regions but are all based on average monthly maximum harvest water or air temperatures.

If a State has a harvest area that was linked to an outbreak of *Vibrio parahaemolyticus* within the prior five years, that State must develop and implement a Control Plan for the harvesting area.

For States required to implement *Vibrio parahaemolyticus* Control Plans, the plan must:




- Establish temperature triggers for when control measures are needed.
- Implement control measures to reduce the risk of *Vibrio parahaemolyticus* illness at times when it is reasonably likely to occur.
- Require the original dealer to cool oysters to an internal temperature of $\leq 50^{\circ}\text{F}$ (10°C) within ten (10) hours during periods when risk of *Vibrio* is present. Without compliance with this cooling requirement, oysters must be diverted to PHP or shucking.

2.31 General State Control Plan

SHUCKER-PACKER - SHELLSTOCK SHIPPING

General State Control Plan

Action Level	Avg. Monthly Maximum AIR Temperature	Maximum Exposure Time
1	Less than 50°F	36 hrs.
2	50°F to 60°F	24 hrs.
3	Greater than 60°F to 80°F	18 hrs.
4	Greater than 80°F	12 hrs.



Notes:

Narrative:

If there is 'no' specific *Vibrio vulnificus* or *Vibrio parahaemolyticus* plan, then a general State control plan may apply. This plan is based on the average monthly maximum "air" temperature and limits the hours of exposure as the temperature rises. Exposure is the length of time that the shellstock are exposed the warm air. Harvesters that harvest shellstock for restricted use are required to meet the general state control plan.

2.32 Receiving from Harvester

SHUCKER-PACKER - SHELLSTOCK SHIPPING

Receiving From Harvester
Harvester Tagging

HARVESTER TAG

Traditional Harvest / Rapid Cool / Complete On-Board/ Partial On-Board

HARVESTER SPL # or AQ # _____

DATE OF HARVEST _____ TIME OF HARVEST _____

Time of Refrigeration, if applicable _____

Legal Harvest Area Name or # _____

Specific Harvest Location Name or # _____

Type of Shellfish _____ Quantity of Shellfish _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY
OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

4 W's = Who, When, Where, and What 

Notes:

Narrative:

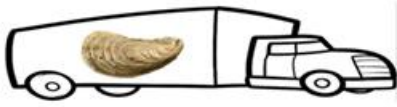
Regardless of the harvest plan, all harvested shellstock must be properly tagged.

These tag requirements were discussed earlier in the shucker-packer portion section of this program.


2.33 Untitled Slide

SHUCKER-PACKER - SHELLSTOCK SHIPPING

Receiving From Other Dealers



- Properly labeled and tagged products
- Shipped in a conveyance prechilled to $\leq 45^{\circ}\text{F}$ (7.2°C), adequately covered in ice, or cooled to internal temp of $\leq 50^{\circ}\text{F}$ (10°C)



Notes:

Narrative:

A Shellstock Shipper can also process and repack shellstock received from other dealers.

The requirements for receiving shellstock from another dealer are the same as receiving shellstock from another dealer for the purposes of shucking. These requirements were discussed in the shucker-packer portion of this program.

2.34 Untitled Slide

SHUCKER-PACKER - SHELLSTOCK SHIPPING

Shellstock Storage





- Adequately iced, or
- Stored at or below 45°F (7.2°C), and
- Not out of ice or refrigeration for more than 2 hours total exposure time during handling



Notes:

Narrative:

Immediate temperature control is necessary when receiving shellstock from directly from harvesters or from another dealer. The dealer must ensure that the shellstock is;

- Adequately iced; or
- Placed in a storage area or conveyance maintained at or below 45°F (7.2°C); and
- Processed within two hours of receipt; and
- Not be permitted to remain without ice, mechanical refrigeration or other approved methods of storage, for more than two (2) hours at points of processing or transfers such as loading docks.

2.35 Untitled Slide

SHUCKER-PACKER - SHELLSTOCK SHIPPING

Special Storage Requirements - (Shellstock)



Cool to internal temperature within required times

- 55°F for *Vibrio vulnificus*
- 50°F for *V. parahaemolyticus*



Notes:

Narrative:

All oysters harvested under Vibrio Control Plans must be cooled to an internal temperature of 55°F or 50°F within _required time_ depending on which state harvest control plan is in effect.

2.36 Shipping Shellstock

SHUCKER-PACKER - SHELLSTOCK SHIPPING

Shipping Shellstock



Internal product temperature at or below 50°F (10°C) prior to shipment



Notes:

Narrative:

Dealers must only ship shellstock adequately iced or in a prechilled conveyance or truck. The shellstock must be cooled to an internal temperature of 50°F (10°C) prior to shipment.

Dealers that decide to ship shellstock that has not been cooled to an internal temperature of 50°F (10°C), must provide documentation to the receiving dealer indicating time of shipment, that the shellstock were adequately iced or a conveyance prechilled at or below 45°F (7.2°C), the product was not cooled to an internal temperature of 50°F (10°C) and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

2.37 Shipping Shellstock



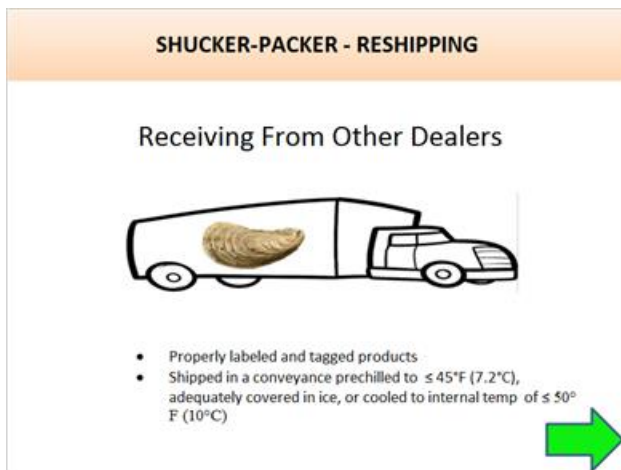
Notes:

Narrative:

In addition to temperature controls, certain special products will require special labeling information.

- Shellstock that is received bearing a 'restricted use tag' must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.

2.38 Untitled Slide



Notes:

Narrative:

A Shucker-Packer may engage in the activity of reshipping.

If reshipping, the dealer may handle both shellstock and previous shucked products from another dealer that provides a complete dealer tag for shellstock and is properly labeled if shucked products.

All Shellstock received from another dealer must be:


- 1) Identified with a tag on each container
- 2) Accompanied by documentation indicating the time of shipment, that all shellstock was adequately iced or the conveyance was prechilled to at or below 45°F (7.2°C) ambient air temperature and the presence of a time/temperature device for any shellstock harvested that has not been cooled to an internal temperature of 50°F (10°C) prior to shipment
- 3)
 - Adequately iced or
 - Shipped in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature or
 - Cooled to an internal temperature of 50°F (10°C) or less

2.39 Receiving from other Dealers

SHUCKER-PACKER - RESHIPING

Receiving From Other Dealers

Bay Center Mariculture Co., POB 356, 98527 WA-475-SP	
ORIGINAL SHEPPER'S CERT. NO. IF OTHER THAN ABOVE:	
HARVEST DATE: 1/26/09	SHIPPING DATE: 1/26/09
HARVEST LOCATION: Willapa Bay/Stony Point/WA/B-95	
TYPE OF SHELLFISH: Pacific Oysters	
QUANTITY OF SHELLFISH: 10 dozen sm	
FARM RAISED PRODUCT OF USA	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	
TO: Goose Point, Inc.	RESHIPPERS CERT. NO. DATES RESHIPED:



Notes:


Narrative:

If receiving product from other dealers, the product shall meet the labeling requirements of the shucker packer or the repacking requirements as discussed earlier in the program.


2.40 Untitled Slide

SHUCKER-PACKER - RESHIPPING

Shellstock From Other Dealers



- Adequately iced;
or
- Maintained at or below 45°F ambient air temperature;
or
- Cooled to an internal temperature of 50°F or less.



Notes:

Narrative:

In addition to product information regarding source, the dealer can only receive shellstock that is:

- Adequately iced; or
- Shipped in a conveyance maintained at or below 45°F ambient air temperature; or
- Cooled to an internal temperature of 50°F or less.

If the dealer receives shellstock from another dealer who has elected to ship shellstock without the being cooled to an internal temperature of 50°F, the documentation must indicate the product was not cooled to an internal temperature of 50°F and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

2.41 Shucked Meats from other Dealers

SHUCKER-PACKER - RESHIPPING

Shucked Meats From Other Dealers

- Adequately covered in ice,
or
- Shipped in conveyance at or below 45°F (7.2°C)



Notes:

Narrative:



When receiving shucked shellfish, the dealer can only receive shucked meats that are:

- Adequately iced; or
- Shipped in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature


2.42 Untitled Slide

SHUCKER-PACKER - RESHIPPING

Storage



- Adequately iced, or
- Stored at or below 45°F (7.2°C), and
- Not out of ice or refrigeration for more than 2 hours total exposure time during handling



Notes:

Narrative:

Immediate temperature control is necessary when receiving shellstock or shucked shellfish. The shucker packer engaged in reshipping must ensure that the shellstock or shucked shellfish are:

- Adequately iced; or
- Placed in a storage area or conveyance maintained at or below 45°F (7.2°C); and
- Not be permitted to remain without ice, mechanical refrigeration or other approved methods of storage, for more than two (2) hours at points of processing or transfers such as loading docks.

2.43 Shipping Shellstock

SHUCKER-PACKER - RESHIPPING

Shipping Shellstock



Internal product temperature at or below 50°F (10°C) prior to shipment



Notes:

Narrative:

Dealers must only ship shellstock adequately iced or in a prechilled conveyance or truck. The shellstock must be cooled to an internal temperature of 50°F (10°C) prior to shipment.

Dealers that decide to ship shellstock that has not been cooled to an internal temperature of 50°F (10°C) , must provide documentation to the receiving dealer indicating time of shipment, that the shellstock were adequately iced or a conveyance prechilled at or below 45°F (7.2°C), the product was not cooled to an internal temperature of 50°F (10°C) and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

2.44 Shipping Shellstock



Notes:

Narrative:

In addition to temperature controls, certain special products will require special labeling information.

- Shellstock that is received bearing a 'restricted use tag' must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.

2.45 Shipping – Shucked Meat

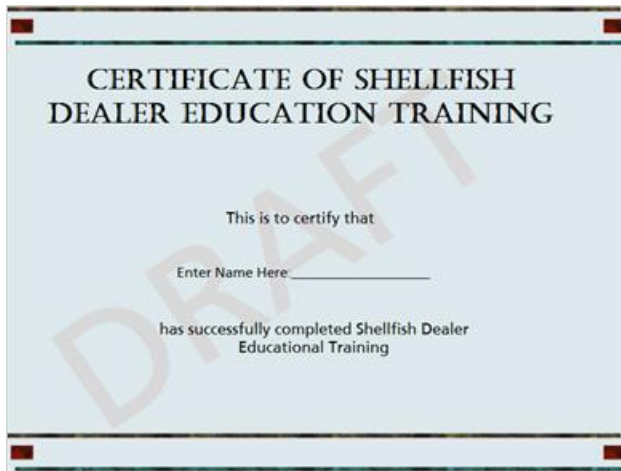


Notes:

Narrative:

The same temperature controls are necessary when shipping the shucked meats. Dealers must ship product adequately iced; or in a conveyance prechilled and maintained at or below 45°F (7.2°C) ambient air temperature.

2.46 Untitled Slide



Notes:

Narrative:

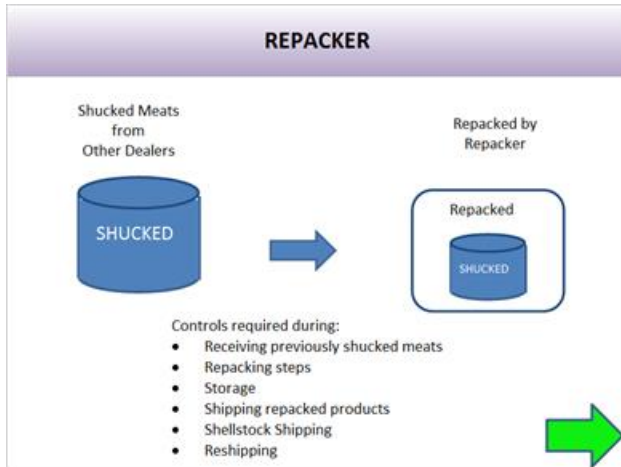
This concludes the Training program for shucker packers. Should you have additional questions, please contact "your state's authority information".

2.47 Thanks and Considerations



3.3 - Repacker

3.1 Untitled Slide



Notes:

Narrative:

A dealer certified as a Repacker are allowed to conduct the following activities:

- Repacking of shucked shellfish
- Shellstock Shipping
- Reshipping shellstock and shucked shellfish

This training for repacking will focus on these activities.

3.2 Untitled Slide



Notes:

Narrative:

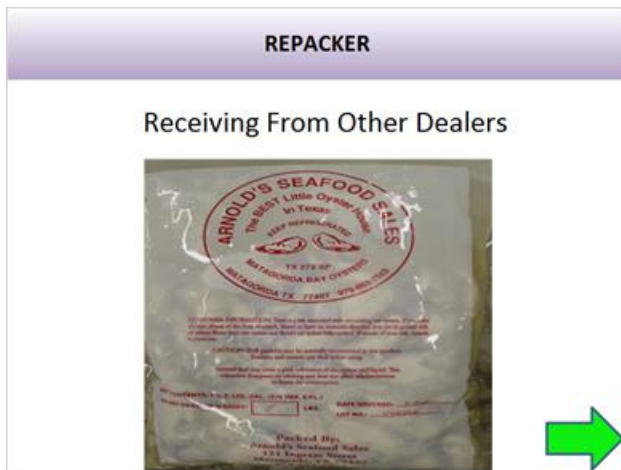
Repackers process shucked meats previously processed by other certified dealers. The Repacker is responsible for ensuring the products meet temperature

requirements at receipt. Repackers can only repack previously shucked meats which originated from a dealer who has:

- Shipped the shucked meats iced, or in a conveyance at or below 45°F (7.2°C) ambient air temperature or cooled to an internal temperature of 50°F (10°C).

The Repacker receiving the products is responsible for all information regarding original product identification.

3.3 Labeling



Notes:

Narrative:

A Repacker can only accept product from another dealer that provides the following labeling information:

At a minimum the dealer shall label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with CFR 21, Part 101; Part 161, Subpart B (161.30, and 161.136) and the Federal Fair Packaging and Labeling Act.

The dealer shall assure that the shucker-packer's or repacker's certification number is on the label of each package of fresh or frozen shellfish.

The dealer shall label each individual package containing less than 64 fluid ounces of fresh or fresh frozen shellfish with the following:

- The words "SELL BY" or "BEST IF USED BY" followed by a reasonable date when the product would be expected to reach the end of its shelf life;
- The date shall consist of the abbreviation for the month and number of the day of the month; and
- For fresh frozen shellfish, the year shall be added to the date.

3.4 Labeling



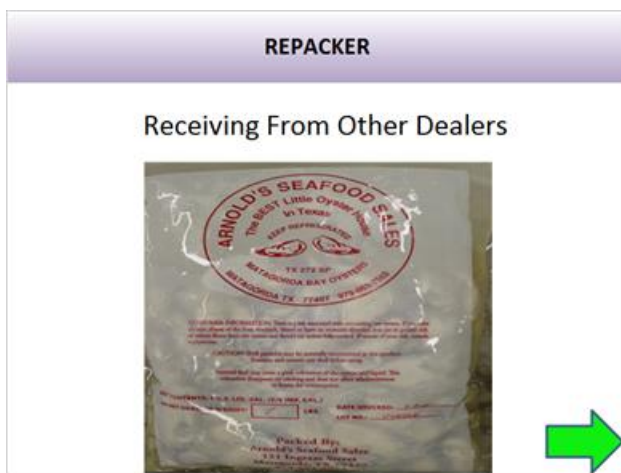
Notes:

Narrative:

The dealer shall label each individual package containing 64 fluid ounces or more of fresh or fresh frozen shellfish with the following:

- The words "DATE SHUCKED" followed by the date shucked located on both the lid and sidewall or bottom of the container;
- The date shall consist of either the abbreviation for the month and number of the day of the month or in Julian format (YDDD), the last digit of the four digit year and the three digit number corresponding the day of the year; and
- For fresh frozen shellfish, the year shall be added to the date (for non-Julian format).

3.5 Receiving from Other Dealers



Notes:

Narrative:

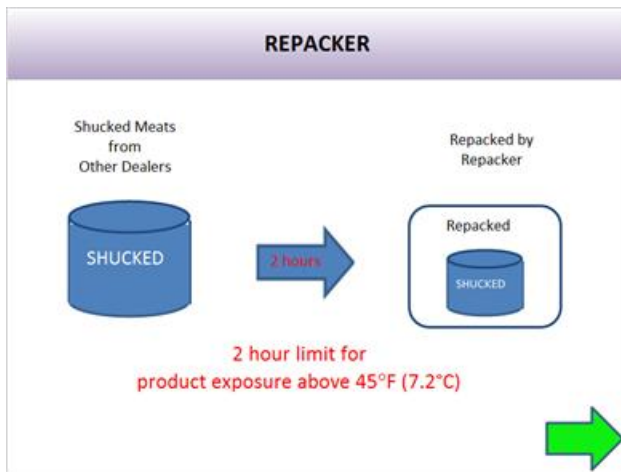
If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.

If the dealer freezes fresh shucked shellfish, the dealer shall label all frozen shellfish as frozen in type of equal prominence immediately adjacent to the type of the shellfish and the year shall be added to the date (for non-Julian format).

If the dealer uses lot codes to track shellfish containers, the lot codes shall be distinct and set apart from any date listed on the container.

The dealer shall assure that each package of fresh or frozen shucked shellfish shall include a consumer advisory. The following statement, from Section 3-603.11 of the Current Food Code, or an equivalent statement, shall be included on all packages: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

3.6 Untitled Slide



Notes:

Narrative:

When handling the previously shucked meats for repacking, the Repacker must ensure that shucked meats do not exceed an internal temperature of 45°F (7.2°C) for more than two (2) hours cumulative exposure time during handling until returned to refrigeration or icing.

3.7 Untitled Slide

REPACKER

Storage Step for Repacked Meats

- All repacked meats must be protected with coverings and
- Stored with adequate icing or
- Refrigerated below 45°F

A large green arrow points right at the bottom.

Notes:

Narrative:

The dealer must store repacked meats in covered containers at an ambient temperature of 45°F (7.2°C) or less or covered in ice.

3.8 Labeling Repacked Meats



Notes:

Narrative:

A repacker must meet all the labeling requirements as previously discussed in the receiving from another dealer section. Additionally the repacked product label must include the original date of shucking or the original date of shucking must be used to establish the sell by date.

3.9 Shipping Repacked Meats



Notes:

Narrative:

Repackers must ship product adequately iced; or in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature and provide documentation that the truck was pre-chilled to 45°F.

3.10 Untitled Slide

REPACKER - SHELLSTOCK SHIPPING



Shellstock Shipping typically includes the handling of whole oysters, clams or mussels received from direct harvest or other dealers.





Notes:

Narrative:

A Repacker may also engage in shellstock shipping. Shellstock Shipping typically includes the handling of whole oysters, clam or mussels.

3.11 Untitled Slide

REPACKER - SHELLSTOCK SHIPPING

Direct Harvest







Notes:

Narrative:

The controls for Shellstock Shipping will be first discussed for products received 'directly from harvests'. The products received from other dealers will be discussed later.

3.12 Untitled Slide

REPACKER - SHELLSTOCK SHIPPING

Receiving From Harvesters



- Proper harvest license
- Required tags
- Time and temperature limits for harvest



Notes:

Narrative:

When receiving product, there are many things you need to be aware of to ensure the shellfish are harvested from 'approved sources' and they are 'properly handled' before accepting for processing.

The dealer must ensure that the 'live shellstock' is only obtained from a 'licensed harvester' who has:

- Harvested the shellstock from an Approved or Conditionally Approved area during open status as indicated by the 'required' tags,
- Identified the shellstock with a tag on each container or transaction record on each bulk shipment,
- and delivered the daily harvest within the time/temperature requirements of the current state harvest control plans

3.13 Harvest Control Plans

REPACKER - SHELLSTOCK SHIPPING

State Harvest Control Plans



- Water temperatures,
- Air temperatures,
- Salinity,
- Harvesting techniques, and
- Other factors

Issued and maintained by responsible State Authorities



Notes:

Narrative:

State Harvest Control Plans may differ by location. The time/temperature requirements will differ in various harvest locations based on the plans

required per state.

Harvest Control Plans may be based on:

- Water temperatures in the harvest area,
- Air temperatures in the harvest area,
- Salinity in the harvest area,
- Harvesting techniques, and
- Other factors which can be used to reduce potential risk due to the natural presence of certain naturally occurring *Vibrio* bacteria

There are 3 general plans depending on the product and processing location.

- The State *Vibrio vulnificus* Control Plan
- The State *Vibrio parahaemolyticus* Control Plan
- And a general State Control Plan for all other shellstock

These plans are necessary to reduce potential health risk associated with raw consumption of shellfish.

3.14 *Vibrio vulnificus* Control Plan

REPACKER - SHELLSTOCK SHIPPING	
<i>Vibrio vulnificus</i> Control Plan	
	
Avg. Monthly Max. Water Temperature	Action and Practices
Greater than 70°F	<ul style="list-style-type: none">• "For shucking by a certified dealer"• Post-Harvest Processing• Reduce Time of Exposure• BMPs Applied• Alternative Controls 

Notes:

Narrative:

States are required to use controls that achieve established risk per serving levels.

The specified controls may include:

- If the Average Monthly Maximum Water Temperature exceeds 70°F:
 - oysters are labeled with the phrase "For shucking by a certified dealer", or
 - Subjecting all oysters intended for the raw, half-shell market to Authority approved post harvest processing
 - Reducing time of exposure to ambient air temperature prior to delivery to the initial certified dealer based on modeling or sampling, as determined by the Authority in consultation with FDA.
- If the Average Monthly Maximum Water temperature is between 70°F and 80 °F.
 - Authority approved Best Management Practices (BMPs) to minimize V.v. growth to the extent possible.
- Alternative controls that will reduce the risk when water temperatures exceed 70°F.

3.15 *Vibrio parahaemolyticus* Control Plan



Notes:

Narrative:

As for the potential risk associated with the natural occurrence of *Vibrio vulnificus*, some states may also include a controls plans for potential *Vibrio parahaemolyticus*. These plans may vary by regions but are all based on average monthly maximum harvest water or air temperatures.

If a State has a harvest area that was linked to an outbreak of *Vibrio parahaemolyticus* within the prior five years, that State must develop and implement a Control Plan for the involved area.

For States required to implement *Vibrio parahaemolyticus* Control Plans, the plan must:

- Establish temperature triggers for when control measures are needed.
- Implement control measures to reduce the risk of *Vibrio parahaemolyticus* illness at times when it is reasonably likely to occur.
- Require the original dealer to cool oysters to an internal temperature of $\leq 50^{\circ}\text{F}$ within ten (10) hours during periods when risk of *Vibrio* is present Without compliance with this cooling requirement, oysters must be diverted to PHP or shucking.

3.16 General State Control Plan

REPACKER - SHELLSTOCK SHIPPING

General State Control Plan

Action Level	Avg. Monthly Maximum AIR Temperature	Maximum Exposure Time
1	Less than 50°F	36 hrs.
2	50°F to 60°F	24 hrs.
3	Greater than 60°F to 80°F	18 hrs.
4	Greater than 80°F	12 hrs.





Notes:

Narrative:

If there is 'no' specific *Vibrio vulnificus* or *Vibrio parahaemolyticus* plan, then a general State control plan may apply. This plan is based on the average monthly maximum "air" temperature and limits the hours of exposure as the temperature rises. Exposure is the length of time that the shellstock are exposed the warm air. Harvesters that harvest shellstock for restricted use are required to meet the general state control plan.

3.17 Receiving from Harvester

REPACKER - SHELLSTOCK SHIPPING

Receiving From Harvester
Harvester Tagging

HARVESTER TAG

Traditional Harvest / Rapid Cool / Complete On-Board/ Partial On-Board

HARVESTER SPL # or AO # 

DATE OF HARVEST 

TIME OF HARVEST 

Time of Refrigeration, if applicable 

Legal Harvest Area Name or # 

Specific Harvest Location Name or # 

Type of Shellfish 

Quantity of Shellfish 

 THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

4 W's = Who, When, Where, and What



Notes:

Narrative:

Regardless of the harvest plan, all harvested shellstock must be properly tagged.

Dealers can only accept product which was obtained and transported from a harvester that has identified the shellstock with a tag on each container as outlined in the NSSP model ordinance. Harvesters are taught to include the 4 W's of each tag..... The 'who, when, where, and what'. The dealer should know this information, and must keep the harvester tags on each container of shellstock until the container is either shipped or emptied to process. The harvester tags must include:

- the certification number assigned by the authority,
- the harvest date and time,
- the harvest location,
- type and quantity of shellstock, and
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days.

3.18 Receiving from Harvester

REPACKER - SHELLSTOCK SHIPPING

Receiving From Harvester

BULK AQUACULTURIST TAG
Harvester SPL# or AQ: 5555555
Date of Harvest: March 11th 2013 Time of Harvest: 11:05 AM
Time of Refrigeration, if applicable: _____
Legal Harvest Area Name or # 3202
Specific Harvest Location Name or # Lease# 55-AQ-555
Type of Shellfish Clams
Quantity of Shellfish 10 bags
Sold to: ABC Seafood Company
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED, AND THEREAFTER KEPT ON FILE FOR 90 DAYS.

HARVEST TAG
Name John Smith
Address 123 Shellfish Rd
Phone # 555-555-5555
Harvester's Cert No. SPL 11111
Harvest Date March 11th 2013
Harvest Area E-5
Type & Quantity _____
Oyster 10 Bu. Clams _____ #
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.
TO: _____

Find the 4 W's!



Notes:

Narrative:

For example, here are several filled out harvester tags. Notice how they convey all the important information that is vital to traceability and seafood safety.

Look for the 4 W's!

3.19 Untitled Slide

REPACKER - SHELLSTOCK SHIPPING

RESTRICTED USE
FOR SHUCKING BY A
CERTIFIED DEALER OR PHP
ONLY

Restricted Use Shellstock

DEALER'S NAME: Metairie Seafood LLC
ADDRESS: 2509 Hopewell Hwy, St. Bernard, LA 70085
CERTIFICATION NO.: LA-93-55
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____
USE OTHER SIDE FOR HARVEST TYPE AND QUANTITY
RETAILERS INFORM YOUR CUSTOMERS
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
KEEP PRODUCT REFRIGERATED.
FOR SHUCKING BY A CERTIFIED DEALER OR POST-HARVEST PROCESSING ONLY
LOUISIANA
AG-1348026

Required information



Notes:

Narrative:

In some situations dealers may handle shellstock harvested for 'restricted use'. In addition to the required temperature controls, this product must include a special, restricted use tag. This special tag must include specific information detailing the intended use of the shellstock and the transaction records must indicate the quantity of restricted use shellstock containers.

3.20 Untitled Slide

REPACKER - SHELLSTOCK SHIPPING

Receiving From Other Dealers



- Properly labeled and tagged products
- ≤45°F, adequately covered in ice, or cooled to internal temp of ≤50°F



Notes:

Narrative:

A repacker engaged in shellstock shipping can also process and repack shellstock received from other dealers.

All Shellstock received from another dealer must be:

- 1) Identified with a tag on each container
- 2) Accompanied by documentation indicating the time of shipment, that all shellstock was adequately iced or the conveyance was pre-chilled to at or below 45°F (7.2°C) ambient air temperature and the presence of a time/temperature device for any shellstock harvested that has not been cooled to an internal temperature of 50°F (10°C) prior to shipment
- 3)
 - Adequately iced or
 - Shipped in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature or
 - Cooled to an internal temperature of 50°F (10°C) or less

3.21 Receiving from Other Dealers

REPACKER - SHELLSTOCK SHIPPING

Receiving From Other Dealers





Notes:

Narrative:

A repacker engaged in Shellstock Shipping can only accept shellstock from other certified dealers that provide a complete dealer tag.

The dealer tag must include the following:

- the dealers name and address,
- the certification number assigned by the authority,
- the original shellstock shippers certification number,
- the harvest date,
- the harvest location,
- type and quantity of shellstock,
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days,
- a consumer advisory for shellstock intended for raw consumption,
- and a keep refrigerated statement.

3.22 Untitled Slide

REPACKER - SHELLSTOCK SHIPPING

Shellstock Storage



- Adequately iced,
or
- Stored at at or below 45°F,
and
- Not out of ice or refrigeration for
more than 2 hours total exposure
time during handling



Notes:

Narrative:

Immediate temperature control is necessary when receiving shellstock from direct harvest. The dealer must ensure that the shellstock is;

- Adequately iced;
or
- Placed in a storage area or conveyance maintained at or below 45° F ;
and
- Not be permitted to remain without ice, mechanical refrigeration or other approved methods of cold storage, for more than two (2) hours during processing steps and transfers such as loading docks.

3.23 Untitled Slide

REPACKER - SHELLSTOCK SHIPPING

Special Storage Requirements - (Shellstock)



Cool to internal temperature within required times

- 55°F for *Vibrio vulnificus*
- 50°F for *V. parahaemolyticus*



Notes:

Narrative:

All oysters harvested under *Vibrio* Control Plans must be cooled to an internal temperature of 55°F or 50°F within _required time_ depending on which state harvest control plan is in effect.

3.24 Shipping Shellstock

REPACKER - SHELLSTOCK SHIPPING

Shipping Shellstock



Internal product temperature below 50°F prior to shipment



Notes:

Narrative:

Dealers must only ship shellstock adequately iced or in a pre-chilled conveyance or truck. The shellstock must be cooled to an internal temperature of 50° F prior to shipment.

Dealers that decide to ship shellstock that has not been cooled to an internal temperature of 50°F, must provide documentation to the receiving dealer indicating time of shipment, that the shellstock were adequately iced or a conveyance prechilled at or below 45°F, the product was not cooled to an internal temperature of 50° F and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

3.25 Shipping Shellstock



Notes:

Narrative:

In addition to temperature controls, certain special products will require special labeling information.

- Shellstock that is received bearing a 'restricted use tag' must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.

3.26 Untitled Slide



Notes:

Narrative:

A Repacker may engage in the activity of reshipping.

If reshipping, the dealer may handle both shellstock and previous shucked products from another dealer that provides a complete dealer tag for shellstock and is properly labeled if shucked products.

All Shellstock received from another dealer must be:

- 1) Identified with a tag on each container
- 2) Accompanied by documentation indicating the time of shipment, that all shellstock was adequately iced or the

conveyance was pre-chilled to at or below 45°F (7.2°C) ambient air temperature and the presence of a time/temperature device for any shellstock harvested that has not been cooled to an internal temperature of 50°F (10°C) prior to shipment

3)


- Adequately iced or
- Shipped in a conveyance maintained at or below 45°F(7.2°C) ambient air temperature or
- Cooled to an internal temperature of 50°F (10°C) or less

3.27 Receiving from other Dealers

REPACKER - RESHIPPING

Receiving From Other Dealers

Bay Center Mariculture Co., POB 356, 98527 WA-475-SP	
ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE:	
HARVEST DATE: 1/26/09	SHIPPING DATE: 1/26/09
HARVEST LOCATION: Willapa Bay/Stony Point/WA/B-95	
TYPE OF SHELLFISH: Pacific Oysters	
QUANTITY OF SHELLFISH: 10 dozen sm	
FARM RAISED PRODUCT OF USA	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	
TO: Goose Point, Inc.	RESHIPPERS CERT. NO. DATES RESHIPED:



Notes:

Narrative:

The dealer tags must include:

- the dealers name and address,
- the certification number assigned by the authority,
- the original shellstock shippers certification number,
- the harvest date,
- the harvest location,
- type and quantity of shellstock,
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days,
- a consumer advisory for shellstock intended for raw consumption,
- and a keep refrigerated statement.

For shucked shellfish, the container must bear the following information:

At a minimum the dealer shall label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with CFR 21, Part 101; Part 161, Subpart B (161.30, and 161.136) and the Federal Fair Packaging and Labeling Act.

The dealer shall assure that the shucker-packer's or repacker's certification number is on the label of each package of fresh or frozen shellfish.

The dealer shall label each individual package containing less than 64 fluid ounces of fresh or fresh frozen shellfish with the following:

- The words "SELL BY" or "BEST IF USED BY" followed by a reasonable date when the product would be expected to reach the end of its shelf life;
- The date shall consist of the abbreviation for the month and number of the day of the month; and
- For fresh frozen shellfish, the year shall be added to the date.

The dealer shall label each individual package containing 64 fluid ounces or more of fresh or fresh frozen shellfish with the following:

- The words "DATE SHUCKED" followed by the date shucked located on both the lid and sidewall or bottom of the container;

- The date shall consist of either the abbreviation for the month and number of the day of the month or in Julian format (YDDD), the last digit of the four digit year and the three digit number corresponding the day of the year; and
- For fresh frozen shellfish, the year shall be added to the date (for non-Julian format).

If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.

If the dealer freezes fresh shucked shellfish, the dealer shall label all frozen shellfish as frozen in type of equal prominence immediately adjacent to the type of the shellfish and the year shall be added to the date (for non-Julian format).

If the dealer uses lot codes to track shellfish containers, the lot codes shall be distinct and set apart from any date listed on the container.

The dealer shall assure that each package of fresh or frozen shucked shellfish shall include a consumer advisory. The following statement, from Section 3-603.11 of the Current Food Code, or an equivalent statement, shall be included on all packages: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

3.28 Untitled Slide

REPACKER - RESHIPPING

Shellstock From Other Dealers



- Adequately iced;
or
- Maintained at or below 45°F ambient air temperature;
or
- Cooled to an internal temperature of 50°F or less.



Notes:

Narrative:

In addition to product information regarding source, the dealer can only receive shellstock that is:

- Adequately iced; or
- Shipped in a conveyance maintained at or below 45°F ambient air temperature; or
- Cooled to an internal temperature of 50°F or less.

If the dealer receives shellstock from another dealer who has elected to ship shellstock without the being cooled to an internal temperature of 50°F, the documentation must indicate the product was not cooled to an internal temperature of 50°F and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

3.29 Shucked Meats from other Dealers

REPACKER - RESHIPPING

Shucked Meats From Other Dealers

- Adequately covered in ice, or
- Shipped in conveyance below 45°F



Notes:

Narrative:

When receiving shucked shellfish, the dealer can only receive shellstock that is:

- Adequately iced; or
- Shipped in a conveyance maintained at or below 45°F ambient air temperature; or
- Cooled to an internal temperature of 50°F or less.

3.30 Untitled Slide

REPACKER - RESHIPPING

Storage - Shellstock



- Adequately iced, or
- Stored at or below 45°F, and
- Not out of ice or refrigeration for more than 2 hours total exposure time during handling



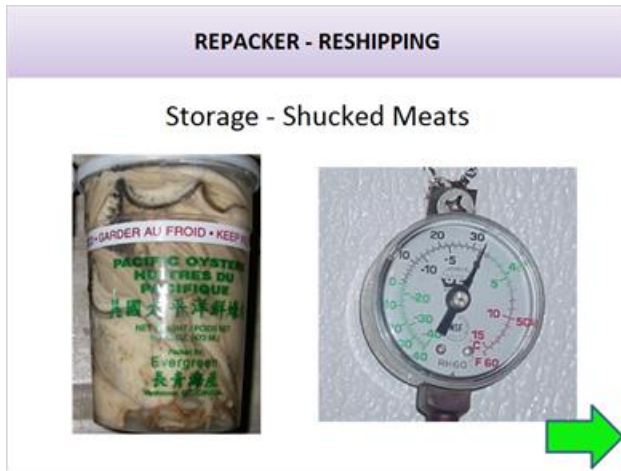
Notes:

Narrative:

Immediate temperature control is necessary when receiving shellstock. The repacker engaged in Reshipping must ensure that the shellstock or shucked shellfish are:

- Adequately iced; or
- Placed in a storage area or conveyance maintained at or below 45° F ; and
- Not be permitted to remain without ice, mechanical refrigeration or other approved methods of cold storage, for more than two (2) hours during the 'cumulative' time for all processing steps and transfers such as loading docks.

3.31 Storage - Shucked Meats



Notes:

Narrative:

The dealer must store shucked shellfish at an ambient temperature of 45°F (7.2°C) or less.

3.32 Shipping Shellstock



Notes:

Narrative:

Dealers must only ship shellstock adequately iced or in a pre-chilled conveyance or truck. The shellstock must be cooled to an internal temperature of 50°F prior to shipment.

Dealers that decide to ship shellstock that has not been cooled to an internal temperature of 50°F, must provide documentation to the receiving dealer indicating time of shipment, that the shellstock were adequately iced or a conveyance prechilled at or below 45°F, the product was not cooled to an internal temperature of 50°F and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

3.33 Shipping Shellstock



Notes:

Narrative:

In addition to temperature controls, certain special products will require special labeling information.

- Shellstock that is received bearing a 'restricted use tag' must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.

3.34 Shipping – Shucked Meat

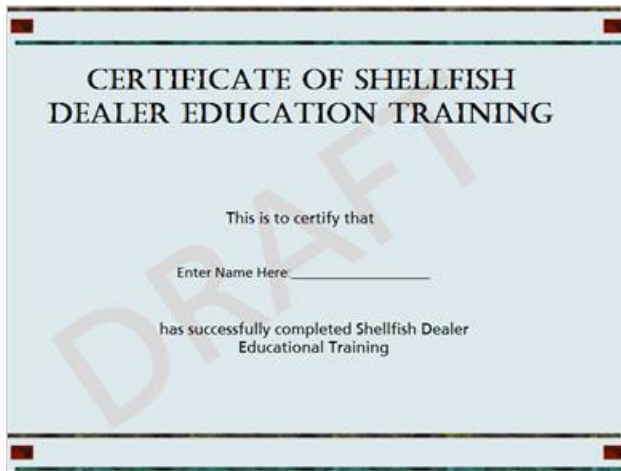


Notes:

Narrative:

The same temperature controls are necessary when shipping the shucked meats. Dealers must ship product adequately iced; or in a conveyance prechilled and maintained at or below 45°F (7.2°C) ambient air temperature.

3.35 Untitled Slide



Notes:

Narrative:

This concludes the Training program for repackers. Should you have additional questions, please contact "your state's authority information".

3.36 Thanks and Considerations



4. 4 - Shellstock Shipper Branch

4.1 Untitled Slide

SHELLSTOCK SHIPPER



Shellstock Shippers typically handle whole oysters, clams or mussels received from direct harvest or other dealers. Although they are not approved to shuck products they can reship previously shucked products.



Notes:

Narrative:



Shellstock Shippers typically handle whole oysters, clam or mussels. They may also engage in reshipping shellfish. So, the training for Shellstock Shippers focuses on two activities

- Shellstock Shipping
- Reshipping Shellstock and Shucked Shellfish

4.2 Untitled Slide

SHELLSTOCK SHIPPER

Direct Harvest



Notes:

Narrative:

The controls for Shellstock Shipping will be first discussed for products received 'directly from harvests'. The products received from other dealers will be discussed later.

4.3 Untitled Slide

SHELLSTOCK SHIPPER

Receiving From Harvesters



- Proper harvest license
- Required tags
- Time and temperature limits for harvest



Notes:

Narrative:

When receiving product, there are many things you need to be aware of to ensure the shellfish are harvested from 'approved sources' and they are 'properly handled' before accepting for processing.

The dealer must ensure that the 'live shellstock' is only obtained from a 'licensed harvester' who has:

- Harvested the shellstock from an Approved or Conditionally Approved area during open status as indicated by the 'required' tags,
- Identified the shellstock with a tag on each container or transaction record on each bulk shipment,
- and delivered the daily harvest within the time/temperature requirements of the current state harvest control plans

4.4 State Harvest Control Plans

SHELLSTOCK SHIPPER

State Harvest Control Plans



- Water temperatures,
- Air temperatures,
- Salinity,
- Harvesting techniques, and
- Other factors

Issued and maintained by responsible State Authorities



Notes:

Narrative:

State Harvest Control Plans will differ by location. The time/temperature requirements will differ in various harvest locations based on the plans required per state.

State Harvest Control Plans may be based on:


- Water temperatures in the harvest area,
- Air temperatures in the harvest area,
- Salinity in the harvest area,
- Harvesting techniques, and
- Other factors which can be used to reduce potential risk due to certain bacteria

There are 3 general plans depending on the product and processing location.

- The State *Vibrio vulnificus* Control Plan
- The State *Vibrio parahaemolyticus* Control Plan
- And a general State Harvest Control Plan for all other shellstock

These plans are necessary to reduce potential health risk associated with raw consumption of shellfish.

4.5 *Vibrio vulnificus* Control Plan

SHELLSTOCK SHIPPER	
<i>Vibrio vulnificus</i> Control Plan	
	
Avg. Monthly Max. Water Temperature	Action and Practices
Greater than 70°F	<ul style="list-style-type: none">• "For shucking by a certified dealer"• Post-Harvest Processing• Reduce Time of Exposure• BMPs Applied• Alternative Controls

Notes:

Narrative:

States are required to use controls that achieve established risk per serving levels.

The specified controls may include:

- If the Average Monthly Maximum Water Temperature exceeds 70°F:
 - oysters are labeled with the phrase "For shucking by a certified dealer", or
 - Subjecting all oysters intended for the raw, half-shell market to Authority approved post harvest processing
 - Reducing time of exposure to ambient air temperature prior to delivery to the initial certified dealer based on modeling or sampling, as determined by the Authority in consultation with FDA.
- If the Average Monthly Maximum Water temperature is between 70°F and 80 °F.
 - Authority approved Best Management Practices (BMPs) to minimize V.v. growth to the extent possible.
- Alternative controls that will reduce the risk when water temperatures exceed 70°F.

4.6 *Vibrio parahaemolyticus* Control Plan



Notes:

Narrative:

As for the potential risk associated with the natural occurrence of *Vibrio vulnificus*, some states may also include a controls plans for potential *Vibrio parahaemolyticus*. These plans may vary by regions but are all based on average monthly maximum harvest water or air temperatures.

If a State has a harvest area that was linked to an outbreak of *Vibrio parahaemolyticus* within the prior five years, that State must develop and implement a Control Plan for the involved area.

For States required to implement *Vibrio parahaemolyticus* Control Plans, the plan must:

- Establish temperature triggers for when control measures are needed.
- Implement control measures to reduce the risk of *Vibrio parahaemolyticus* illness at times when it is reasonably likely to occur.
- Require the original dealer to cool oysters to an internal temperature of $\leq 50^{\circ}\text{F}$ within ten (10) hours during periods when risk of *Vibrio* is present Without compliance with this cooling requirement, oysters must be diverted to PHP or shucking.

4.7 General State Control Plan

SHELLSTOCK SHIPPER

General State Control Plan

Action Level	Avg. Monthly Maximum AIR Temperature	Maximum Exposure Time
1	Less than 50°F	36 hrs.
2	50°F to 60°F	24 hrs.
3	Greater than 60°F to 80°F	18 hrs.
4	Greater than 80°F	12 hrs.

Harvesters that harvest shellstock for restricted use are required to meet the general state control plan.

Notes:

Narrative:

If there is 'no' specific *Vibrio vulnificus* or *Vibrio parahaemolyticus* plan, then a general State control plan may apply. This plan is based on the average monthly maximum "air" temperature and limits the hours of exposure as the temperature rises. Exposure is the length of time that the shellstock are exposed the warm air. Harvesters that harvest shellstock for restricted use are required to meet the general state control plan.

4.8 Receiving from Harvester

SHELLSTOCK SHIPPER

Receiving From Harvester
Harvester Tagging

HARVESTER TAG
Traditional Harvest / Rapid Cool / Complete On-Board / Partial On-Board

HARVESTER SPL # or AQ # _____

DATE OF HARVEST _____ TIME OF HARVEST _____

Time of Refrigeration, if applicable _____

Legal Harvest Area Name or # _____

Specific Harvest Location Name or # _____

Type of Shellfish _____ Quantity of Shellfish _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY
OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS

4 W's = Who, When, Where, and What 

Notes:

Narrative:

Regardless of the harvest plan, all harvested shellstock must be properly tagged.

Dealers can only accept product which was obtained and transported from a harvester that has identified the shellstock with a tag on each container as outlined in the NSSP model ordinance. Harvesters are taught to include the 4 Ws of each tag..... The 'who, when, where, and what'. The dealer should know this information, and must keep the harvester tags on each container of shellstock until the container is either shipped or emptied to process. The harvester tags must include:

- the certification number assigned by the authority,
- the harvest date and time,
- the harvest location,
- type and quantity of shellstock, and
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days.

4.9 Receiving from Harvester

SHELLSTOCK SHIPPER

Receiving From Harvester

BULK AQUACULTURIST TAG

Harvester SPL or AQ # AQ 5555555

Date of Harvest March 11th 2013 Time of Harvest 11:05 AM

Time of Refrigeration, if applicable _____

Legal Harvest Area Name or # 3202

Specific Harvest Location Name or # Lease# 55-AQ-555

Type of Shellfish Clams

Quantity of Shellfish 10 bags

Sold to: ABC Seafood Company

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL
CONTAINER IS EMPTY OR RETAGGED, AND THEREAFTER
KEPT ON FILE FOR 90 DAYS

HARVEST TAG

Name John Smith

Address 123 Shellfish Rd

Phone # 555-555-5555

Harvester's Cert. No. SPL 11111

Harvest Date March 11th 2013

Harvest Area E-5

Type & Quantity _____

Oyster 10 Bu. Clams _____ # _____

THIS TAG IS REQUIRED TO BE
ATTACHED UNTIL CONTAINER IS
EMPTY AND THEREAFTER KEPT ON
FILE FOR 90 DAYS

TO: _____

Find the 4 W's! 

Notes:

Narrative:

For example, here are several filled out harvester tags. Notice how they convey all the important information that is vital to traceability and seafood safety.

Look for the 4 W's!

4.10 Untitled Slide

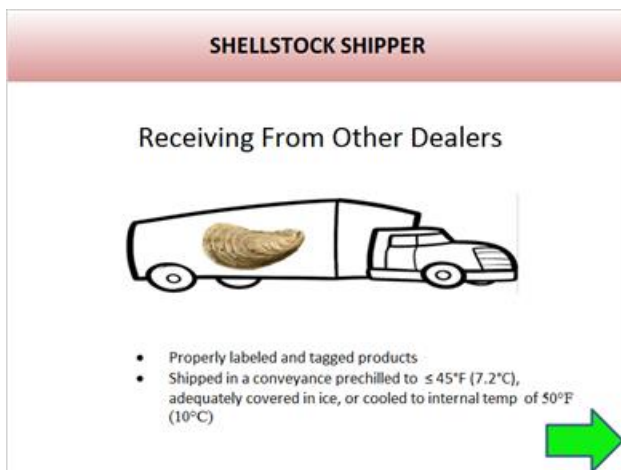


Notes:

Narrative:

In some situations dealers may handle shellstock harvested for 'restricted use'. In addition to the required temperature controls, this product must include a special, restricted use tag. This special tag must include specific information detailing the intended use of the shellstock and the transaction records must indicate the quantity of restricted use shellstock containers.

4.11 Untitled Slide



Notes:

Narrative:

A Shellstock Shipper can also process and repack shellstock received from other dealers.

All Shellstock received from another dealer must be:

- 1) Identified with a tag on each container
- 2) Accompanied by documentation indicating the time of shipment, that all shellstock was adequately iced or the conveyance was prechilled to at or below 45°F (7.2°C) ambient air temperature and the presence of a time/temperature recording device for any shellstock harvested that has not been cooled to an internal temperature of 50°F (10°C) prior to shipment
- 3) Adequately iced or Shipped in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature or cooled to an internal temperature of 50°F (10°C) or less

4.12 Receiving from Other Dealers

SHELLSTOCK SHIPPER

Receiving From Other Dealers



Bay Center Mariculture Co., POB 356, 98527 WA-475-SP

ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE: _____

HARVEST DATE: 1/26/09 SHIPPING DATE: 1/26/09

HARVEST LOCATION: Willapa Bay/Stony Point/WA./B-95

TYPE OF SHELLFISH: Pacific Oysters

QUANTITY OF SHELLFISH: 10 dozen sm

FARM RAISED PRODUCT OF USA

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.

TO: _____

GOOSE POINT, INC.

RESHIPPER'S CERT. NO. _____ DATES RESHIPPED: _____

Notes:

Narrative:

The Shellstock Shipper must tag the product with the following information:

- the dealers name and address,
- the certification number assigned by the authority,
- the original shellstock shippers certification number,
- the harvest date,
- the harvest location,
- type and quantity of shellstock,
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days,
- a consumer advisory for shellstock intended for raw consumption,
- and a keep refrigerated statement.

4.13 Untitled Slide

SHELLSTOCK SHIPPER

Shellstock Storage



- Adequately iced, or
- Stored at or below 45°F (7.2°C), and
- Not out of ice or refrigeration for more than 2 hours total exposure time during handling



Notes:

Narrative:

Immediate temperature control is necessary when receiving shellstock from directly from harvesters or from another dealer. The dealer must ensure that the shellstock is;

- Adequately iced; or
- Placed in a storage area or conveyance maintained at or below 45°F (7.2°C); and
- Processed within two hours of receipt; and
- Not be permitted to remain without ice, mechanical refrigeration or other approved methods of storage, for more than two (2) hours at points of processing or transfers such as loading docks.

4.14 Untitled Slide

SHELLSTOCK SHIPPER

Special Storage Requirements - (Shellstock)



Cool to internal temperature within required times

- 55°F for *Vibrio vulnificus*
- 50°F for *V. parahaemolyticus*



Notes:

Narrative:

All oysters harvested under *Vibrio* Control Plans must be cooled to an internal temperature of 55°F or 50°F within required time depending on which state harvest control plan is in effect.

4.15 Shipping Shellstock



Notes:

Narrative:

Dealers must only ship shellstock adequately iced or in a prechilled conveyance or truck. The shellstock must be cooled to an internal temperature of 50°F (10°C) prior to shipment.

Dealers that decide to ship shellstock that has not been cooled to an internal temperature of 50°F (10°C), must provide documentation to the receiving dealer indicating time of shipment, that the shellstock were adequately iced or a conveyance prechilled at or below 45°F (7.2°C), the product was not cooled to an internal temperature of 50°F (10°C) and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

4.16 Shipping Shellstock



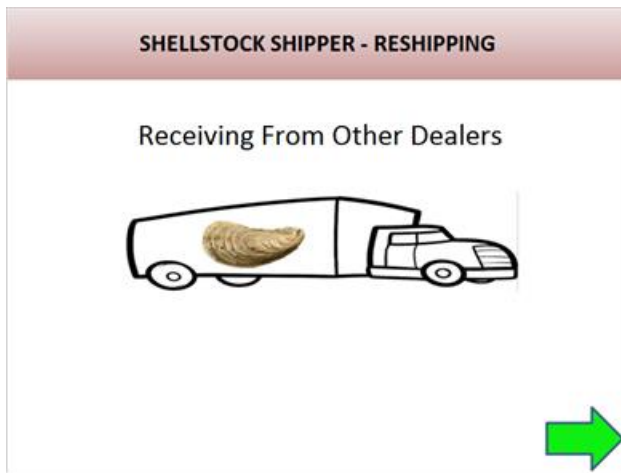
Notes:

Narrative:

In addition to temperature controls, certain special products will require special labeling information.

- Shellstock that is received bearing a 'restricted use tag' must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.

4.17 Untitled Slide



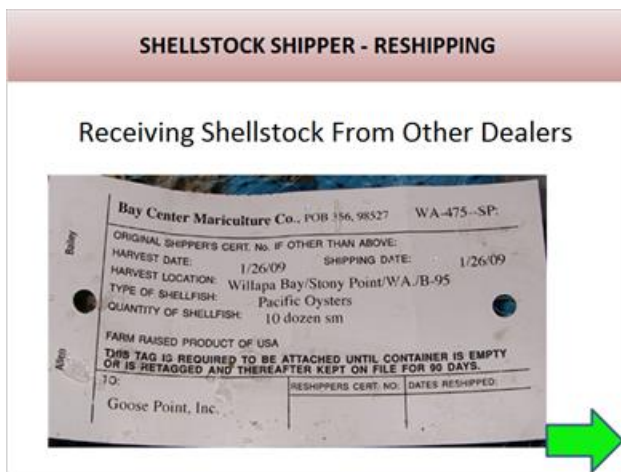
Notes:

Narrative:

A Shellstock Shipper may engage in the activity of reshipping.

If reshipping, the dealer may handle both shellstock and previous shucked products from another dealer who provides a complete dealer tag for shellstock and is properly labeled if shucked products. The shellfish must also meet several other requirements associated with cooling.

4.18 Receiving from other Dealers



Notes:

Narrative:

When receiving shellstock from another dealer, the dealer tags must include:

- the dealers name and address,
- the certification number assigned by the authority,
- the original shellstock shippers certification number,
- the harvest date,

- the harvest location,
- type and quantity of shellstock,
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days,
- a consumer advisory for shellstock intended for raw consumption,
- and a keep refrigerated statement.

For shucked shellfish, the container must bear the following information:

At a minimum the dealer shall label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with CFR 21, Part 101; Part 161, Subpart B (161.30, and 161.136) and the Federal Fair Packaging and Labeling Act.

The dealer shall assure that the shucker-packer's or repacker's certification number is on the label of each package of fresh or frozen shellfish.

The dealer shall label each individual package containing less than 64 fluid ounces of fresh or fresh frozen shellfish with the following:

- The words "SELL BY" or "BEST IF USED BY" followed by a reasonable date when the product would be expected to reach the end of its shelf life;
- The date shall consist of the abbreviation for the month and number of the day of the month; and
- For fresh frozen shellfish, the year shall be added to the date.

The dealer shall label each individual package containing 64 fluid ounces or more of fresh or fresh frozen shellfish with the following:

- The words "DATE SHUCKED" followed by the date shucked located on both the lid and sidewall or bottom of the container;
- The date shall consist of either the abbreviation for the month and number of the day of the month or in Julian format (YDDD), the last digit of the four digit year and the three digit number corresponding the day of the year; and
- For fresh frozen shellfish, the year shall be added to the date (for non-Julian format).

If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.

If the dealer freezes fresh shucked shellfish, the dealer shall label all frozen shellfish as frozen in type of equal prominence immediately adjacent to the type of the shellfish and the year shall be added to the date (for non-Julian format).

If the dealer uses lot codes to track shellfish containers, the lot codes shall be distinct and set apart from any date listed on the container.

The dealer shall assure that each package of fresh or frozen shucked shellfish shall include a consumer advisory. The following statement, from Section 3-603.11 of the Current Food Code, or an equivalent statement, shall be included on all packages: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

4.19 Labeling



Notes:

Narrative:

For shucked shellfish, the container must bear the following information:

At a minimum the dealer shall label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with CFR 21, Part 101; Part 161, Subpart B (161.30, and 161.136) and the Federal Fair Packaging and Labeling Act.

The dealer shall assure that the shucker-packer's or repacker's certification number is on the label of each package of fresh or frozen shellfish.

The dealer shall label each individual package containing less than 64 fluid ounces of fresh or fresh frozen shellfish with the following:

- The words "SELL BY" or "BEST IF USED BY" followed by a reasonable date when the product would be expected to reach the end of its shelf life;
- The date shall consist of the abbreviation for the month and number of the day of the month; and
- For fresh frozen shellfish, the year shall be added to the date.

4.20 Labeling



Notes:

Narrative:

The dealer shall label each individual package containing 64 fluid ounces or more of fresh or fresh frozen shellfish with the following:

- The words "DATE SHUCKED" followed by the date shucked located on both the lid and sidewall or bottom of the container;
- The date shall consist of either the abbreviation for the month and number of the day of the month or in Julian format (YDDD), the last digit of the four digit year and the three digit number corresponding the day of the year; and
- For fresh frozen shellfish, the year shall be added to the date (for non-Julian format).

4.21 Receiving from Other Dealers



Notes:

Narrative:

If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.

If the dealer freezes fresh shucked shellfish, the dealer shall label all frozen shellfish as frozen in type of equal prominence immediately adjacent to the type of the shellfish and the year shall be added to the date (for non-Julian format).

If the dealer uses lot codes to track shellfish containers, the lot codes shall be distinct and set apart from any date listed on the container.

The dealer shall assure that each package of fresh or frozen shucked shellfish shall include a consumer advisory. The following statement, from Section 3-603.11 of the Current Food Code, or an equivalent statement, shall be included on all packages: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

4.22 Untitled Slide



Notes:

Narrative:

In addition to product information regarding source, the dealer can only receive shellstock that is:

- Adequately iced; or
- Shipped in a conveyance maintained at or below 45°F ambient air temperature; or
- Cooled to an internal temperature of 50°F or less.

If the dealer receives shellstock from another dealer who has elected to ship shellstock without the being cooled to an internal temperature of 50°F, the documentation must indicate the product was not cooled to an internal temperature of 50°F and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

4.23 Shucked Meats from other Dealers

SHELLSTOCK SHIPPER - RESHIPPING

Shucked Meats From Other Dealers

- Adequately iced, or
- Shipped in conveyance at or below 45°F



Notes:

Narrative:

When receiving shucked shellfish, the dealer can only receive shellstock that is:

- Adequately iced; or
- Shipped in a conveyance maintained at or below 45°F ambient air temperature; or

4.24 Untitled Slide

SHELLSTOCK SHIPPER - RESHIPPING

Storage - Shellstock



- Adequately iced, or
- Stored at or below 45°F, and
- Not out of ice or refrigeration for more than 2 hours total exposure time during handling



Notes:

Narrative:

Immediate temperature control is necessary when receiving shellstock. The dealer must ensure that the shellstock or shucked shellfish are:

- Adequately iced; or
- Placed in a storage area or conveyance maintained at or below 45° F ; and
- Not be permitted to remain without ice, mechanical refrigeration or other approved methods of cold storage, for more than two (2) hours during the 'cumulative' time for all processing steps and transfers such as loading docks.

4.25 Storage - Shucked Meats



Notes:

Narrative:

The dealer must store shucked shellfish at an ambient temperature of 45°F (7.2°C) or less.

4.26 Shipping Shellstock



Notes:

Narrative:

Dealers must only ship shellstock adequately iced or in a prechilled conveyance or truck. The shellstock must be cooled to an internal temperature of 50°F (10°C) prior to shipment.

Dealers that decide to ship shellstock that has not been cooled to an internal temperature of 50°F (10°C), must provide documentation to the receiving dealer indicating time of shipment, that the shellstock were adequately iced or a conveyance prechilled at or below 45°F (7.2°C), the product was not cooled to an internal temperature of 50°F (10°C) and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

4.27 Shipping Shellstock



Notes:

Narrative:

In addition to temperature controls, certain special products will require special labeling information.

- Shellstock that is received bearing a 'restricted use tag' must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.

4.28 Shipping – Shucked Meat

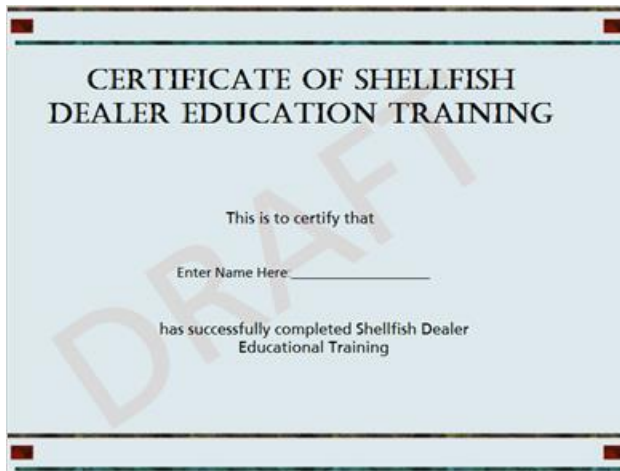


Notes:

Narrative:

The same temperature controls are necessary when shipping the shucked meats. Dealers must ship product adequately iced; or in a conveyance prechilled and maintained at or below 45°F (7.2°C) ambient air temperature.

4.29 Untitled Slide



Notes:

Narrative:

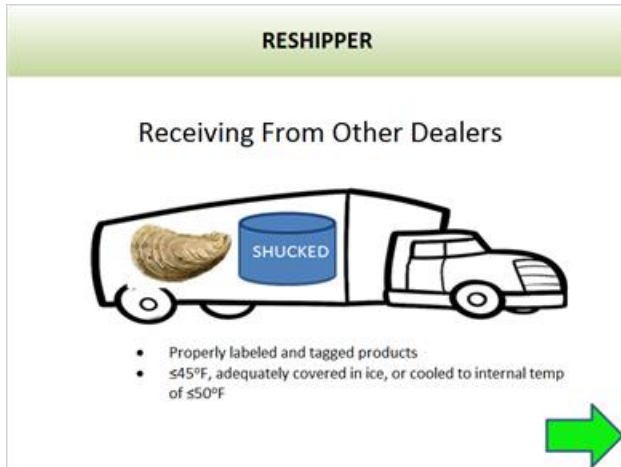
This concludes the Training program for shellstock shippers. Should you have additional questions, please contact "your state's authority information".

4.30 Thanks and Considerations



5. 5 - Reshipper Branch

5.1 Untitled Slide



Notes:

Narrative:

As a Reshipper, the dealer can be handling both shellstock and previous shucked products from another dealer who provides a complete dealer tag for shellstock and is properly labeled if shucked products. The shellfish must also meet several other requirements associated with cooling.

All Shellstock received from another dealer must be:

1. Identified with a tag on each container
2. Adequately iced or Shipped in a conveyance prechilled at or below 45°F(7.2°C) ambient air temperature or cooled to an internal temperature of 50°F (10°C) or less
3. Accompanied by documentation indicating the time of shipment, that the conveyance was prechilled, notice of any shellstock that was shipped prior to meeting required internal temperature, and notice of a time/temperature device indicating that continuous cooling has occurred since time of shipment .

5.2 Receiving from other Dealers

RESHIPPER

Receiving Shellstock From Other Dealers



Bay Center Mariculture Co., POB 156, 98527 WA-475-SP:

ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE: _____

HARVEST DATE: 1/26/09 SHIPPING DATE: 1/26/09

HARVEST LOCATION: Willapa Bay/Stony Point/WA/B-95

TYPE OF SHELLFISH: Pacific Oysters

QUANTITY OF SHELLFISH: 10 dozen sm

FARM RAISED PRODUCT OF USA

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.

TO: Goose Point, Inc.

RESHIPPER'S CERT. NO. _____ DATES RESHIPPED: _____

Notes:

Narrative:

When receiving shellstock from another dealer, the dealer tags must include:

- the dealers name and address,
- the certification number assigned by the authority,
- the original shellstock shippers certification number,
- the harvest date,
- the harvest location,
- type and quantity of shellstock,
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days,
- a consumer advisory for shellstock intended for raw consumption,
- and a keep refrigerated statement.

For shucked shellfish, the container must bear the following information:

At a minimum the dealer shall label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with CFR 21, Part 101; Part 161, Subpart B (161.30, and 161.136) and the Federal Fair Packaging and Labeling Act.

The dealer shall assure that the shucker-packer's or repacker's certification number is on the label of each package of fresh or frozen shellfish.

The dealer shall label each individual package containing less than 64 fluid ounces of fresh or fresh frozen shellfish with the following:

- The words "SELL BY" or "BEST IF USED BY" followed by a reasonable date when the product would be expected to reach the end of its shelf life;
- The date shall consist of the abbreviation for the month and number of the day of the month; and
- For fresh frozen shellfish, the year shall be added to the date.

The dealer shall label each individual package containing 64 fluid ounces or more of fresh or fresh frozen shellfish with the following:

- The words "DATE SHUCKED" followed by the date shucked located on both the lid and sidewall or bottom of the container;
- The date shall consist of either the abbreviation for the month and number of the day of the month or in Julian format (YDDD), the last digit of the four digit year and the three digit number corresponding the day of the year; and
- For fresh frozen shellfish, the year shall be added to the date (for non-Julian format).

If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.

If the dealer freezes fresh shucked shellfish, the dealer shall label all frozen shellfish as frozen in type of equal prominence immediately adjacent to the type of the shellfish and the year shall be added to the date (for non-Julian format).

If the dealer uses lot codes to track shellfish containers, the lot codes shall be distinct and set apart from any date listed on the container.

The dealer shall assure that each package of fresh or frozen shucked shellfish shall include a consumer advisory. The following statement, from Section 3-603.11 of the Current Food Code, or an equivalent statement, shall be included on all packages: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

5.3 Labeling



Notes:

Narrative:

For shucked shellfish, the container must bear the following information:

At a minimum the dealer shall label each individual package containing fresh or frozen shucked shellfish meat in a legible and indelible form in accordance with CFR 21, Part 101; Part 161, Subpart B (161.30, and 161.136) and the Federal Fair Packaging and Labeling Act.

The dealer shall assure that the shucker-packer's or repacker's certification number is on the label of each package of fresh or frozen shellfish.

The dealer shall label each individual package containing less than 64 fluid ounces of fresh or fresh frozen shellfish with the following:

- The words "SELL BY" or "BEST IF USED BY" followed by a reasonable date when the product would be expected to reach the end of its shelf life;
- The date shall consist of the abbreviation for the month and number of the day of the month; and
- For fresh frozen shellfish, the year shall be added to the date.

5.4 Labeling



Notes:

Narrative:

The dealer shall label each individual package containing 64 fluid ounces or more of fresh or fresh frozen shellfish with the following:

- The words "DATE SHUCKED" followed by the date shucked located on both the lid and sidewall or bottom of the container;
- The date shall consist of either the abbreviation for the month and number of the day of the month or in Julian format (YDDD), the last digit of the four digit year and the three digit number corresponding the day of the year; and
- For fresh frozen shellfish, the year shall be added to the date (for non-Julian format).

5.5 Receiving from Other Dealers



Notes:

Narrative:

If the dealer thaws and repacks frozen shellfish, the dealer shall label the shellfish container as previously frozen.

If the dealer freezes fresh shucked shellfish, the dealer shall label all frozen shellfish as frozen in type of equal prominence immediately adjacent to the type of the shellfish and the year shall be added to the date (for non-Julian format).

If the dealer uses lot codes to track shellfish containers, the lot codes shall be distinct and set apart from any date listed on the container.

The dealer shall assure that each package of fresh or frozen shucked shellfish shall include a consumer advisory. The following statement, from Section 3-603.11 of the Current Food Code, or an equivalent statement, shall be included on all packages: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

5.6 Untitled Slide



Notes:

Narrative:

In addition to product information regarding source, the reshipper can only receive shellstock that is:

- Adequately iced; or
- Shipped in a conveyance maintained at or below 45°F ambient air temperature; or
- Cooled to an internal temperature of 50°F or less.

If the Reshipper receives shellstock from another dealer who has elected to ship shellstock without the being cooled to an internal temperature of 50°F, the documentation must indicate the product was not cooled to an internal temperature of 50°F and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

5.7 Shucked Meats from other Dealers

RESHIPPER

Shucked Meats From Other Dealers

- Adequately iced, or
- Shipped in conveyance at or below 45°F



Notes:

Narrative:

When receiving shucked shellfish, the reshipper can only receive shellstock that is:

- Adequately iced; or
- Shipped in a conveyance maintained at or below 45°F ambient air temperature; or

5.8 Untitled Slide

RESHIPPER

Storage - Shellstock



- Adequately iced, or
- Stored at or below 45°F, and
- Not out of ice or refrigeration for more than 2 hours total exposure time during handling



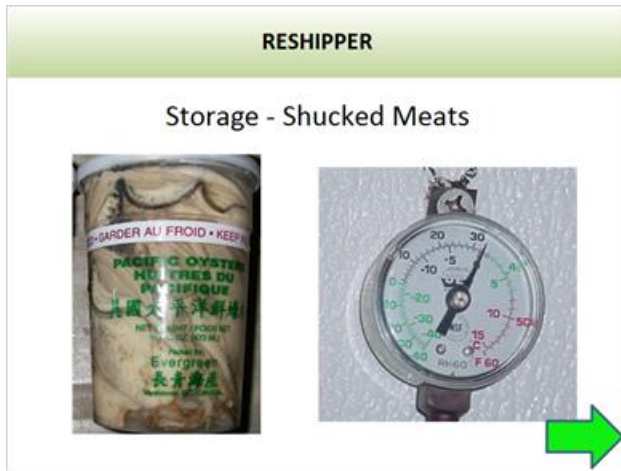
Notes:

Narrative:

Immediate temperature control is necessary when receiving shellstock or shucked shellfish. The Reshipper must ensure that the shellstock or shucked shellfish are:

- Adequately iced; or
- Placed in a storage area or conveyance maintained at or below 45° F ; and
- Not be permitted to remain without ice, mechanical refrigeration or other approved methods of cold storage, for more than two (2) hours during the 'cumulative' time for all processing steps and transfers such as loading docks.

5.9 Storage - Shucked Meats



Notes:

Narrative:

The Reshipper must store shucked shellfish at an ambient temperature of 45°F (7.2°C) or less.

5.10 Shipping Shellstock



Notes:

Narrative:

Dealers must only ship shellstock adequately iced or in a prechilled conveyance or truck. The shellstock must be cooled to an internal temperature of 50°F (10°C) prior to shipment.

Dealers that decide to ship shellstock that has not been cooled to an internal temperature of 50°F (10°C), must provide documentation to the receiving dealer indicating time of shipment, that the shellstock were adequately iced or a conveyance prechilled at or below 45°F (7.2°C), the product was not cooled to an internal temperature of 50°F (10°C) and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

5.11 Shipping Shellstock



Notes:

Narrative:

In addition to temperature controls, certain special products will require special labeling information.

- Shellstock that is received bearing a 'restricted use tag' must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.

5.12 Shipping – Shucked Meat

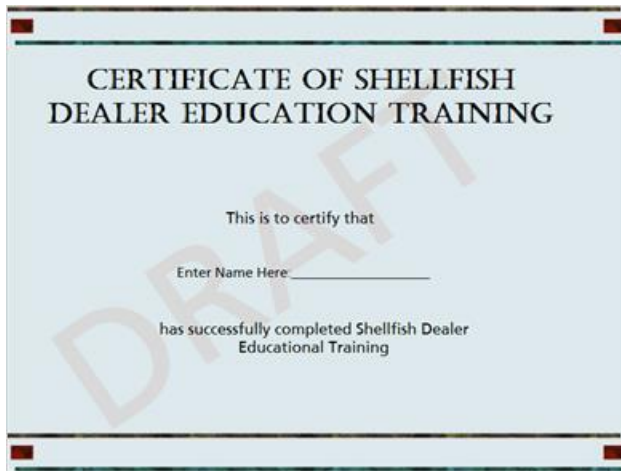


Notes:

Narrative:

The same temperature controls are necessary when shipping the shucked meats. Dealers must ship product adequately iced; or in a conveyance prechilled and maintained at or below 45°F (7.2°C) ambient air temperature.

5.13 Untitled Slide



Notes:

Narrative:

This concludes the Training program for reshippers. Should you have additional questions, please contact "your state's authority information".

5.14 Thanks and Considerations

