

Firm Name: _____
 Firm Address: _____

Product Description: oyster shellstock/shucked meats
 Method of Storage and Distribution: refrigerated truck/cooler
 Intended Use and Consumer: eaten raw or cooked by consumer

1 Critical Control Point (CCP)	2 Significant Hazard(s)	3 Critical Limits for each Preventive Measure	5 Monitoring				8 Corrective Actions	9 Records	10 Verification
			4 What	5 How	6 Frequency	7 Who			
Molluscan Shellfish Receiving Shellstock	Pathogens Chemical Contaminants Natural Toxins Environmental Chemical (Oil Spill Related Contaminants)	a. Identification tags on shellstock containers b. Obtained from a certified dealer Documentation that shellstock was received adequately iced; in a conveyance at or below 45F ambient air temp; or cooled to an internal temp of 50°F or less If from a dealer that elected to ship restricted use shellstock or shellstock prior to achieving an internal temp. of 50°F, shipment shall be accompanied with documentation indicating time of shipment and presence of ice or temp. of conveyance pre-chilled at or below 45°F and TTR device to indicate continuous cooling	a. Harvester or dealer's tag	Visual check	a. Each container b. Each delivery	HACCP Monitoring Person	Reject if from closed areas or non-certified dealer Reject if not properly tagged and/or For tags with missing information that cannot be reasonably or logically determined, hold sacks/containers until correct information is placed on the tag directly by the supplying dealer or harvester, otherwise reject.	Receiving Record	Weekly record review
			b. Harvester's license number or Dealer's certification number		a. Each container b. Each delivery			Receiving Record	Weekly record review
			c. Also, if used, bulk shipment transaction record		a. Each container b. Each delivery			Receiving Record	Weekly record review
			presence of ice, temp of conveyance or internal temp of meat	Visual check	Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Receiving Record	Weekly record review
			documentation indicating continuous cooling occurred	Visual check	Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Receiving Record	Weekly record review
Molluscan Shellfish Receiving (Shucked Meats)	Pathogens Chemical Contaminants Natural Toxins	Container properly labeled Comes from a certified dealer who has shipped the shellfish well iced or in a conveyance at or below 45°F ambient air temperature	Container label information	Visual check	a. Each container	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Molluscan Shellfish Receiving Record	Weekly record review
			Dealer's certification number		b. Each delivery				
			Temp of conveyance or presence of ice	Visual check	c. Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Molluscan Shellfish Receiving Record	Weekly record review

Signature: _____

Date: _____

Printed Name: _____

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Shellstock Storage	Pathogen Growth	a. Coolers not to exceed 45°F or presence of ice	Cooler operating temperature or presence of adequate ice	Visual check	2 times daily during shellstock storage	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Shellstock Cooler Record	Weekly record review Thermometer calibration every 6 months
		b. No more than 2 hours out of refrigeration at points of transfer	For given lot, transfer time from out to back under refrigeration	Visual check	Each lot transferred	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Points of Transfer Records	Weekly record review
Shucked Meat Storage	Pathogen Growth	Coolers not to exceed 45°F; OR adequate ice packed around meat containers	Cooler operating temperature or presence of adequate ice.	Visual check	2 Times Daily during shucked meat storage	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Shucked Meat Cooler Record	a. weekly record review b. Thermometer calibration every 6 months
Shipping	Pathogen Growth	a. Restricted Use Shellstock shall only be shipped to a certified dealer bearing a restricted use tag that states "for shucking or PHP by a certified dealer only"	Type of tag	Visual check	Every sack	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Shellstock Shipping Record	Weekly Review
		b. If reshipping restricted use shellstock or shellstock harvested according to Vv management plan prior to achieving internal temp. of 50°F, shipment shall be accompanied with a TTR device to indicate continuous cooling	TTR documentation stated in NSSP Model Ordinance guidelines Ch. IX.05	Visual check	Every sack	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	OR Invoices	

Signature: _____

Date: _____

Printed Name: _____