

Firm Name: _____

Product Description: _____ oyster shucked meats

Firm Address: _____

Method of Storage and Distribution: _____ refrigerated trucks/coolers

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	How	6 Frequency	7 Who			
Molluscan Shellfish Receiving (Shucked Meats)	Pathogens Chemical Contaminants Natural Toxins	container properly labeled Comes from a certified dealer	Container label . information Dealer's certification number	Visual check	a. Each container b. Each delivery	HACCP Monitoring Person	Reject if from non-certified dealer or if not properly labeled	Molluscan Shellfish Receiving Record	Weekly record review

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Processing	Pathogen Growth	Shellfish maintained at an internal temperature of 45°F or less during repacking	a. Handling time of shucked meats b. Internal temperature of meats	Record start/end time Check internal temperature with a thermometer	Continuously until procedure is verified to be under limits	HACCP Monitoring Person	Follow NSSP Model Ordinance Chapter X.01.F(1-4)	Meat Handling Record	a. Weekly record review b. Thermometer calibration every 6 months
		Shellfish maintained at an internal internal temperature of 45° (F) or less in any portion of frozen shellfish thawed for repacking	a. Handling time of shucked meats b. Internal temperature of meats	Record start/end time Check internal temperature with a thermometer	Continuously until procedure is verified to be under limits	HACCP Monitoring Person	Follow NSSP Model Ordinance Chapter X.01.F(1-4)	Meat Handling Records	a. Weekly record review b. Thermometer calibration every 6 months

Signature: _____

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Shucked Meat Storage	Pathogen Growth	a. Coolers not to exceed 45 degrees (F); OR adequate ice packed around meat containers	Cooler operating temperature OR presence of adequate ice.	Visual check OR Continuous chart recorder	2 Times Daily during shucked meat storage for visual check for continous chart recorder usage	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines <u>Model Ordinance chapter X.01.F(3)</u>	Shucked Meat Cooler Record	a. Weekly record review b. Thermometer calibration
		b. Meats stored in covered containers	Presence of covered containers	Visual check of each container for a cover	When each container is placed in cooler	HACCP Monitoring Person	Cover containers	covered container record	Weekly record review

Signature: _____

Date: _____

Printed Name: _____