

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	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	a. Harvester or dealer's tag	Visual check	a. Each container b. Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Receiving Record	Weekly record review
			b. Harvester's license number or Dealer's certification number		a. Each container b. Each delivery		Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)		
			c. Also, if used, bulk shipment transaction record		a. Each container b. Each delivery		Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)		
		Received adequately iced; in a conveyance at or below 45°F ambient air temp; or cooled to an internal temp of 50°F or less	presence of ice, temp of conveyance or internal temp of meat sample	Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)			
		For shellfish that is received and the internal temp has not been cooled to 50°F, the shipment must be accompanied with documentation and a TTR device to indicate that continuous cooling occurred	documentation indicating continuous cooling occurred	Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)			
Molluscan Shellfish Receiving (Shucked Meats)	Pathogens Chemical Contaminants Natural Toxins	Container properly labeled	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				
		Comes from a certified dealer who has shipped the shellfish well iced or in a conveyance at or below 45 F ambient air temperature	Temp of conveyance or presence of ice	Visual check	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: _____

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Shellstock Storage	Pathogen Growth	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
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" b. If reshipping shellfish prior to obtaining an internal temp of 50°F, shipment must be accompanied with a TTR device	Type of tag documentation indicating continuous cooling occurred	Visual check	Every sack	HACCP Monitoring	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Shipping Record	Weekly Review

Signature: _____

Date: _____

Printed Name: _____