

Firm Name: B&W Seafood
 Firm Address: 27055 Bradley Rd.
Pass Christian, MS 39571

Product Description: oyster shellstock
 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	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. Obtained from a licensed harvester or certified dealer	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)	Receiving Record	Weekly record review
		c. oysters from open areas; if from a harvester	c. Also, if used, bulk shipment transaction record Time oysters were landed	Visual Check	a. Each container b. Each delivery		Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Receiving Record	Weekly record review
		If from a harvester, documentation that shellstock was landed within time limits according to State Vv Management Plan			Each delivery	HACCP Monitoring Person	All oysters that do not meet this critical limit must be immediately tagged "For shucking or PHP by a certified dealer only"	Trip ticket or receiving record	Weekly record review
		If from a dealer, received well 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	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
		For shellfish that have not been cooled to 50°F prior to shipment and shipping time is greater than 4 hours, a TTR device is required that indicates continuous cooling has occurred	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	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
		Comes from a certified dealer who has shipped the shellfish well iced or in a conveyance at or below 45°F ambient air temperature	Dealer's certification number Temp of conveyance or presence of ice	Visual check	b. Each delivery Each delivery		HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Molluscan Shellfish Receiving Record

Signature: _____

Date: _____

Printed Name: _____

Firm Name: _____

Product Description: oyster shellstock/shucked meats

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Shellstock Storage	Pathogen Growth	a. Coolers not to exceed 45°F	Cooler operating temperature	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	Thermometer calibration
		b. Shellstock harvested under <i>Vibrio</i> Control Plans other than those labeled for restricted use shall be cooled to an internal temperature of 55°F according to State <i>Vv</i> management plan	Internal temperature of shellstock	Visual check	Each lot	HACCP Monitoring Person	All oysters that do not meet this critical limit must be immediately tagged "For shucking or PHP by a certified dealer only"	Shellstock Cooler Record	b. 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 shipping shellstock harvested according to <i>Vv</i> management plan prior to achieving internal temp of 50°F, shipment shall be accompanied with TTR device to indicate continuous cooling	TTR documentation stated in NSSP Model Ordinance guidelines Ch. IX.05	Visual check	Each lot	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)		

Signature: _____

Date: _____

Printed Name: _____