Firm Name:	_____	Product Description:	Oyster shellstock and shucked meats
Firm Address:	_____	Method of Storage and Distrubution:	refrigerated 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	4 Monitoring What	5 How	6 Frequency	7 Who	8 Corrective Actions	9 Records	10 Verification
Molluscan Shellfish Receiving Shellstock	Pathogens Chemical Contaminants Natural Toxins Environmental Chemical (Oil Spill Contaminants)	a. Identification tags on shellstock containers b. Obtained from a licensed harvester or certified dealer c. Oysters from open areas;if from a harvester	a. Harvester or dealer's tag b. Harvester's license number or dealer's certification number c. Also, if used, bulk shipment transaction record	Visual check	a. Each container b. Each delivery	HACCP Monitoring Person	Reject if from closed areas, from unlicensed harvester 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
		If from a harvester, documentation that shellstock was landed within time limits and placed in refrigeration according to State *Vv* Management Plan	Time oysters were landed and time when placed in refrigeration	Visual Check	Each delivery	HACCP Monitoring Person	Will follow Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Trip ticket or receiving record	
		If from a dealer, documentation that shellstock was received well iced; in a conveyance at or below 45°F and cooled to an internal temp. of 50°F or less	presence of ice, temp of conveyance or internal meat temp	Visual Check	Each delivery	HACCP Monitoring Person	Will follow Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Receiving Record	
		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	documentation indicating continuous cooling occurred	Visual Check	Each delivery	HACCP Monitoring Person	Will follow Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Receiving Record	

Signature:_____   Date:_____   Printed Name:_____

Firm Name: _____

Firm Address: _____
_____

Product Description: _____ Oyster shellstock and shucked meats _____

Method of Storage and Distrubution: _____ refrigerated 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	4 What	5 How	6 Frequency	7 Who	8 Corrective Actions	9 Records	10 Verification
			Monitoring						
Molluscan Shellfish Receiving (Shucked Meats)	Pathogens Chemical Contaminants Natural Toxins	Container properly labeled	Container label information Dealer certification number	Visual Check	Each container 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
		Comes from a certified dealer who has shipped the shellfish well iced or in a conveyance at or below 45°F ambient air temperature	Temperature 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	
Shellstock Storage	Pathogen Growth	a. Coolers not to exceed 45°F	Cooler Temperature	Visual check or continuous chart recorder	2 Times daily OR 1 time per day for continous chart recorder	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Shellstock Cooler Record	a. Weekly record review
		b. Shellstock harvested under State *Vibrio* Control Plans other than those labeled for restricted use shall be cooled to an internal temp. of 55°F according to State *Vv* management plan (March-November) prior to shipment	Internal temperature of shellstock	Thermometer Check	Each lot	HACCP Monitoring Person	All oysters that do not meet this critical limit must be immediately tagged "for shucking by a certified dealer only or PHP" **and** placed in a storage area maintained at 45°F or less and cooled to an internal temp. of 50°F prior to shipment	Shellstock Cooler Record	b. Thermometer calibration every 6 months
		c. All other shellstock obtained from a licensed harvester shall be placed in a conveyance pre-chilled or storage area maintaned at 45°F or less and cooled to an internal temp. of 50°F prior to shipment	Internal temperature of shellstock	Thermometer Check	Each lot	HACCP Monitoring Person			
		d. No more than 2 hours out of refrigeration at points of transfer such as loading docks	For given lot, transfer time from out to back under refrigeration	Monitor time not under refrigeration	Each lot transferred	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Shellstock Points of Transfer Record	Weekly record review

Signature:_____   Date:_____   Printed Name:_____

Signature:_____   Date:_____   Printed Name:_____

Firm Name: _____   Product Description: _____ Oyster shellstock and shucked meats _____

Firm Address: _____   Method of Storage and Distrubution: _____ refrigerated 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	4 Monitoring What	5 How	6 Frequency	7 Who	8 Corrective Actions	9 Records	10 Verification
Processing	Pathogen Growth	1. For shellstock NOT previously refrigerated prior to shucking, meats are chilled to an internal temperature of 45°F or less within 3 hours of shucking	a. Handling time of shucked meats b. Internal temperature of meats	Record start/end time Check internal temperature with a thermometer	Continuously until procedure verified to be under limits	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Meat Handling Record	a. Weekly record review b. Thermometer calibration every 6 months
		2. For shellstock refrigerated prior to shucking, meats are chilled to an internal temperature of 45F or less within 4 hours of removal from refrigeration	a. Handling time of shucked meats b. Internal temperature of meats	Record start/end time Check internal temperature with a thermometer	Continuously until procedure verified to be under limits	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines Model Ordinance chapter X.01.F(3)	Meat Handling Records	a. Weekly record review b. Thermometer calibration every 6 months
	Glass Inclusion	All containers pass glass container inspection **AND** no detectable glass fragments are present	Glass inspection process and presence of glass fragments	Visual check	Each day **AND** Examine sample of containers daily at start of processing, every 4 hours during processing and at end of processing	HACCP Monitoring Person	Hold and evaluate all product processed since controls were last confirmed as functioning properly **AND** Correct operating procedures to ensure that product is not processed without a glass container visual inspection or cleaning process	Glass Container Inspection Record	Weekly record review

Signature:_____   Date:_____   Printed Name:_____

Firm Name: _____

Firm Address: _____
_____
_____

Product Description: <u>Oyster shellstock and shucked meats</u>

Method of Storage and Distrubution: <u>refrigerated cooler</u>

Intended Use and Consumer: <u>eaten raw or cooked by consumer</u>

1 Critical Control Point (CCP)	2 Significant Hazard(s)	3 Critical Limits for each Preventive Measure	4 Monitoring What	5 Monitoring How	6 Monitoring Frequency	7 Monitoring Who	8 Corrective Actions	9 Records	10 Verification
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 OR Continuous chart recorder	2 Times daily 1 time per day for continuous recorder usage	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
		Meats stored in covered containers	Presence of covered containers	Visually check 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:_____

Firm Name: _____

Firm Address: _____

Product Description: _____
Oyster shellstock and shucked meats

Method of Storage and Distrubution: _____
refrigerated 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	4 Monitoring What	5 How	6 Frequency	7 Who	8 Corrective Actions	9 Records	10 Verification
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)	Invoices	weekly record review
		b. If shipping 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 as stated in Model Ordinance guidelines chapter 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:_____

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