

Firm Name: \_\_\_\_\_

Product Description: \_\_\_\_\_ oyster shucked meats

Firm Address: \_\_\_\_\_

Method of Storage and Distribution: \_\_\_\_\_ freezer, 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	4		5	6	7	8 Corrective Actions	9 Records	10 Verification
			What	How	Monitoring	Frequency	Who			
Molluscan Shellfish Receiving (Shucked Meats)	Pathogens  Chemical Contaminants  Natural Toxins	Container properly labeled  Comes from a certified dealer who shipped the shellfish well iced or in a conveyance at or below 45°F ambient air temperature	Container label information  Dealer's certification number  Temp of conveyance or presence of ice	Visual check	a. Each container  b. Each delivery	HACCP Monitoring Person	Reject if not properly labeled or comes from an uncertified dealer or not properly refrigerated	Molluscan Shellfish Receiving Record	Weekly record review	
Processing	Pathogen Growth	Repacked shucked shellfish do not exceed an internal temperature of 45°F for more than 2 hours	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 Record	a. Weekly record review b. Thermometer calibration every 6 months	

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

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Shucked Meat Storage	Pathogen Growth	a. 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 during shucked meat storage for visual check  1 time per day for continuous chart recorder	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines <b>Model Ordinance chapter X.01.F(3)</b>	Shucked Meat Cooler Record	a. Weekly record review  b. Thermometer calibration every 6 months
		b. Meats stored in covered containers	Presence of covered containers	Visual check each for container for a cover	When each container is placed in cooler	HACCP Monitoring Person			Cover containers

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_