

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	a. Harvester or dealer's tag	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 <b>and/or</b> For tags with missing information that cannot be reasonably or logically determined, hold sacks/containers until correct information is placed on the tag <b>directly</b> by the supplying dealer or harvester, otherwise reject.	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			Receiving Record	Weekly record review
		c. oysters from open areas; if from a harvester	c. Also, if used, bulk shipment transaction record		a. Each container b. Each delivery			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	Each delivery	HACCP Monitoring Person	Trip ticket or receiving record		Weekly record review	
Molluscan Shellfish Receiving (Shucked Meats)	Pathogens  Chemical Contaminants  Natural Toxins	If from a dealer, documentation that shellstock was 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	Visual check	Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines <b>Model Ordinance chapter X.01.F(3)</b>	Receiving Record	Weekly record review
		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 NSSP Model Ordinance guidelines <b>Model Ordinance chapter X.01.F(3)</b>	Receiving Record	Weekly record review
		Container properly labeled	Container label information	Visual check	a. Each container b. Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines <b>Model Ordinance chapter X.01.F(3)</b>	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	Each delivery	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines <b>Model Ordinance chapter X.01.F(3)</b>				

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Shellstock Storage	Pathogen Growth	Coolers not to exceed 45°F  b. Shellstock harvested under State <i>Vibrio</i> 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  c. All other shellstock obtained from a licensed harvester shall be placed in a conveyance pre-chilled or storage area maintained at 45°F or less and cooled to an internal temp. of 50°F prior to shipment	Cooler operating temperature	Visual check	2 Times daily during shellstock storage	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines <b>Model Ordinance chapter X.01.F(3)</b>  All oysters that do not meet this critical limit must be immediately tagged "for shucking by a certified dealer only or PHP" <b>and</b> 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	a. weekly record review
			Internal temperature of shellstock	Thermometer check	Each lot	HACCP Monitoring Person			b. Thermometer calibration every 6 months
			Internal temperature of shellstock	Thermometer check	Each lot	HACCP Monitoring Person			
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 <b>Model Ordinance chapter X.01.F(3)</b>	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 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	Type of tag	Visual check	Every sack	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines <b>Model Ordinance chapter X.01.F(3)</b>	Shellstock Shipping Record	weekly record review
			TTR documentation stated in NSSP Model Ordinance guidelines Ch. IX.05	Visual check	Each lot	HACCP Monitoring Person	Will follow NSSP Model Ordinance guidelines <b>Model Ordinance chapter X.01.F(3)</b>	OR Invoices	

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