

Firm Name: _____

Product Description: _____ Oyster shellstock and shucked meats

Firm Address: _____

Method of Storage and Distribution: _____ 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 | 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 Contaminants) | a. Identification tags on shellstock containers | a. Harvester or dealer's tag | Visual check | a. Each container | 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. Will follow Model Ordinance guidelines Model Ordinance chapter X.01.F(3) Will follow Model Ordinance guidelines Model Ordinance chapter X.01.F(3) Will follow 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 | | b. Each delivery | | | | |
| | | c. Oysters from open areas; if from a harvester | c. Also, if used, bulk shipment transaction record | | | | | | |
| | | 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 | 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 | 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 | Receiving Record | | |

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| | | | 4 What | How | 6 Frequency | Who | | | | |
| Molluscan Shellfish Receiving (Shucked Meats) | Pathogens Chemical Contaminants Natural Toxins | Container properly labeled | Container label information | Visual Check | 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 certification number | Visual Check | Each delivery | | | | | |
| 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 continuous 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 <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 | Internal temperature of shellstock | Thermometer Check | Each lot | | | | | HACCP Monitoring Person |
| | | 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 | 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 | |

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| | | | What | How | Frequency | Who | | | |
| 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 48°F 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 |

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| 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 |

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| 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) | | |

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