

.02 Shellfish Plant Inspection Standardization Procedures

ATTACHMENT I

STANDARDIZATION NOMINATION FORM

TO:	
FROM:	
SUBJECT: REQUEST FOR STANDARDIZATION	
DATE:	
Name:	
Title:	
Agency Name:	
Address:	
City/State/Zip:	
Telephone:	
Fax:	
Education: (list degree or include a transcript)	
	Length of Service:
	Describe shellfish experience:
CHECK (X) BELOW COURSES ATTENDED:	How many routine shellfish plant evaluations per year?
Shellfish Plant Sanitation ()	1 - 5 () 6 - 10 () >20 ()
Basic Seafood HACCP Alliance Course ()	
List Other Courses	

National Shellfish Sanitation Program (NSSP) Guide for the Control of Molluscan Shellfish: 2019 Revision

**ATTACHMENT II
COMPOSITE PERFORMANCE REPORT**

FIRM NAME:	Candidate(O)	Standard(X)	Disagreements
#1 HACCP Plan			
#2 Plan Elements (a) Hazards			
#2 Plan Elements (b) Records			
#2 Plan Elements (c) Critical Limits			
#2 Plan Elements (d) Signed and Dated			
#2 Plan Elements (e) Critical Control Points			
#2 Plan Elements (f) Monitoring			
#2 Plan Elements (g) Verification Procedures			
#2 Plan Elements (h) Corrective Action if identified			
#3 HACCP Training			
#4 Plan Implementation (a) Receiving			
#4 Plan Implementation (b) Shellstock Storage			
#4 Plan Implementation (c) Processing			
#4 Plan Implementation (d) Shucked Meat Storage			
#4 Plan Implementation (e) Other Critical Limits			
#5 Approved Source Control Failure			
#6 Time/Temperature Control Failure			
#7 Other Critical Control Failure			
TOTAL NUMBER OF DISAGREEMENTS			
SANITATION ITEMS			
#8 Safety of water for processing and ice production			
#9 Condition and cleanliness of food contact surfaces			
#10 Prevention of cross-contamination			
#11 Maintenance of hand-washing, toilet facilities			
#12 Protection from adulterants			
#13 Proper labeling, storage, and use of toxic compounds			
#14 Control of employees with adverse health conditions			
#15 Exclusion of pests			
#16 Sanitation Monitoring and Records			
TOTAL NUMBER OF DISAGREEMENTS			
ADDITIONAL MODEL ORDINANCE REQUIREMENTS			
#17 Plants and Grounds			
#18 Plumbing and related facilities			
#19 Utilities			
#20 Disposal of other waste			
#21 Equipment condition and cleaning, maintenance, and construction of non-food contact surfaces			
#22 Shellfish storage and handling			
#23 Heat shock			
#24 Supervision			
#25 Transportation (To include only the person shipping)			
#26 Labeling and Tagging			
#27 Shipping Documents and Records/ Written Recall Procedures			
TOTAL NUMBER OF DISAGREEMENTS			

FIELD REQUIREMENT FOR THE SUCCESSFUL COMPLETION OF STANDARDIZATION

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In order for the *Candidate* to successfully complete standardization he/she must meet the following field standardization criteria after five (5) evaluations:

- HACCP inspection form items 1 - 7.
Disagreements with the *standard cannot exceed an average of three (3)*.
- Sanitation inspection form items 8 - 16.
Disagreements with the *standard cannot exceed an average of three (3)*.
- Additional Model Ordinance inspection form items 17 - 27.
Disagreements with the *standard cannot exceed an average of four (4)*.

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NSSP Standardized Shellfish Processing Plant Inspection Form

Agency Name:					Date		
Type of Inspection: <input type="checkbox"/> Certification <input type="checkbox"/> Pre-operational <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Standardization							
Dealer Name:				Certification Number			
Dealer Address:							
Hazard Analysis Critical Control Point (HACCP)							
1.	HACCP Plan Yes <input type="checkbox"/> No <input type="checkbox"/> Required for Certification						
2.	Plan Elements Identified and Adequate	✓/✗ NA	Code		✓/✗ NA	Code	
	(a) Hazards		O	(e) Critical Control Points		K	
	(b) Records		O	(f) Monitoring		K	
	(c) Critical Limits		K	(g) Verification Procedures		O	
	(d) Name, Address, Signed and Dated		O	(h) Corrective Action if identified		K	
3.	HACCP Training	Yes <input type="checkbox"/> No <input type="checkbox"/>		Code O			
4.	Plan Implementation	Corrective Actions Recorded (K)				✓/✗ NA	Code
		Verification Procedures (K) (Signature)					
		Monitoring Procedures (K)					
		Records: Accurate/Maintained (K) Format (O)					
		Initialed/Dated (O) Firm's Name on record (O)					
	(a) Receiving						
	(b) Shellstock Storage						
	(c) Processing						
	(d) Shucked Meat Storage						
	(e) Other Critical Limits						
5.	Approved Source Control Failure					C	
6.	Time/Temperature Control Failure					C	
7.	Other Critical Control Failure					C	
	Sanitation Items	Citation		✓/✗	Code		
8.	Safety of water for processing and ice production	.02A					
9.	Condition and cleanliness of food contact surfaces	.02B					
10.	Prevention of cross-contamination	.02C					
11.	Maintenance of hand-washing, and toilet facilities	.02D					
12.	Protection from adulterants	.02E					
13.	Proper labeling, storage, and use of toxic compounds	.02F					
14.	Control of employees with adverse health conditions	.02G					
15.	Exclusion of pests	.02H					
16.	Sanitation Monitoring and Records					S(K/O)	
	Additional Model Ordinance Requirements	Citation		✓/✗	Code		
17.	Plants and Grounds	.03A					
18.	Plumbing and related facilities	.03B					
19.	Utilities	.03C					
20.	Disposal of other waste	.03D					
21.	Equipment condition and cleaning, maintenance, and construction of non-food contact surfaces	.03E					
22.	Shellfish storage and handling	.03F					
23.	Heat shock	.03G					
24.	Supervision	.03H					
25.	Transportation (To include only the person shipping)	IX.05				K	
26.	Labeling and Tagging	X.05,.06,.07				S (K/O)	
27.	Shipping Documents and Records / Written Recall Procedures	X.08, .03				K	
Dealer's Signature				Inspector's Signature			