



<p>Proposal for Task Force Consideration at the ISSC 2015 Biennial Meeting</p>	<p><input type="checkbox"/> Growing Area</p> <p><input checked="" type="checkbox"/> Harvesting/Handling/Distribution</p> <p><input type="checkbox"/> Administrative</p>
<p>Submitter</p>	<p>ISSC Model Ordinance Effectiveness Review Committee</p>
<p>Affiliation</p>	<p>Interstate Shellfish Sanitation Conference (ISSC)</p>
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<p>Proposal Subject</p>	<p>Ineffective Model Ordinance Requirement</p>
<p>Specific NSSP Guide Reference</p>	<p>Section II. Model Ordinance Chapter XI. Shucking and Packing</p>
<p>Text of Proposal/ Requested Action</p>	<p>.02 Sanitation</p> <p>B. Condition and Cleanliness of Food Contact Surfaces</p> <p>(2) Cleaning and sanitizing of food contact surfaces.</p> <p>(a) Food contact surfaces of equipment, utensils and containers shall be cleaned and sanitized to prevent contamination of shellfish and other food contact surfaces. The dealer shall:</p> <p>(i) Provide adequate cleaning supplies and equipment, including three compartment sinks, brushes, detergents, and sanitizers, hot water and pressure hoses shall be available within the plant; [K]</p> <p>(ii) Sanitize equipment and utensils prior to the start-up of each day's activities and following any interruption during which food contact surfaces may have been contaminated; [K]</p> <p>(iii) Wash and rinse equipment and utensils at the end of each day. [K]</p> <p>(b) Shellfish shall be protected from contamination by washing and rinsing shucking containers and sanitizing before each filling. [K]</p> <p>(c) Containers which may have become contaminated during storage shall be washed, rinsed, and sanitized prior to use or shall be discarded. [K]</p> <p>(d) Shucked shellfish shall be packed in clean covered containers and stored in a manner which assures their protection from contamination:</p> <p>(i) Fabricated from food grade materials; and [K]</p> <p>(ii) Stored in a manner which assures their protection from contamination. [K]</p> <p>(e) If used, the finger cots or gloves shall be:</p> <p>(i) Made of impermeable materials except where the use of such material is inappropriate or incompatible with the work being done; [O]</p> <p>(ii) Sanitized at least twice daily; [K]</p> <p>(iii) Cleaned more often, if necessary [K];</p> <p>(iii) Properly stored until used; and [K]</p>



	(iv) Maintained in a clean, intact, and sanitary condition. [K]
Public Health Significance	This is addressed in Chapter XI. .02 B. (2) (e) (v).
Cost Information	