



<p><b>Proposal for Task Force Consideration at the ISSC 2015 Biennial Meeting</b></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 HACCP Review Committee</p>
<p>Affiliation</p>	<p>Interstate Shellfish Sanitation Conference (ISSC)</p>
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<p>Proposal Subject</p>	<p>Program Element Evaluation Criteria</p>
<p>Specific NSSP Guide Reference</p>	<p>Section II. Model Ordinance Chapter XI. Shucking and Packing, Chapter XII. Repacking of Shucked Shellfish, Chapter XIII. Shellstock Shipping, and Chapter XIV. Reshipping</p>
<p>Text of Proposal/ Requested Action</p>	<p>.03 Other Model Ordinance Requirements.</p> <p>A. Plants and Grounds.</p> <p><del>(1) General. The physical facilities shall be maintained in good repair.</del> [O]</p> <p><u>(1)</u> Flooding.</p> <p>(a) Facilities in which shellfish are stored, shucked, packed, repacked or reshipped shall be located so that these facilities are not subject to flooding during ordinary high tides. [C]</p> <p>(b) If facilities are flooded:</p> <p>(i) Shellfish processing, shucking or repacking activities shall be discontinued until the flood waters have receded from the building; and the building is cleaned and sanitized. [C]</p> <p>(ii) Any shellfish coming in contact with the flood waters while in storage shall be destroyed; or discarded in non-food use. [C]</p> <p><del>(3) The dealer shall operate his facility to provide adequate protection from contamination and adulteration by assuring that dirt and other filth are excluded from his facility and activities.</del> [S C/K]</p> <p><del>(4) The dealer shall employ necessary internal and external insect and vermin control measures to insure that insects and vermin are not present in the facility.</del></p> <p><del>(a) Tight fitting, self closing doors. [K]</del></p> <p><del>(b) Screening of not less than fifteen (15) mesh per inch; [K] and</del></p> <p><del>(c) Controlled air current. [K].</del></p> <p><u>(5)</u> Plant Interior.</p> <p><del>(a) Sanitary conditions shall be maintained throughout the facility.</del> [O]</p> <p><del>(b)</del> All dry area floors shall be hard, smooth, easily cleanable; and [O]</p> <p><del>(e)</del> All wet area floors used in areas to store shellfish, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials</p>



	<p>which:</p> <ul style="list-style-type: none"> <li>(i) Are graded to provide adequate drainage; [O]</li> <li>(ii) Have even surfaces, and are free from cracks that create sanitary problems and interfere with drainage; [O]</li> <li>(iii) Have sealed junctions between floors and walls to render them impervious to water, <del>and</del> [O]</li> <li><del>(c)</del> Walls and Ceilings. Interior surfaces of rooms where shellfish are stored, handled, processed, or packaged shall be constructed of easily cleanable, corrosion resistant, impervious materials [O].</li> <li><del>(6)</del> <del>Grounds around the facility shall be maintained to be free from conditions which may result in shellfish contamination. These conditions may include:</del> <ul style="list-style-type: none"> <li><del>(a)</del> <del>Rodent attraction and harborage; and [O]</del></li> <li><del>(b)</del> <del>Inadequate drainage. [O]</del></li> </ul> </li> </ul>
Public Health Significance	Requirements recommended for deletion are either not critical to the safety of shellfish product or already addressed by one or more of the eight sub-sections at .02 Sanitation
Cost Information	