



<b>Proposal for Task Force Consideration at the ISSC 2015 Biennial Meeting</b>		<input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative
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Proposal Subject	Shucked Meat Storage Critical Control Point – Critical Limit	
Specific NSSP Guide Reference	Section II. Model Ordinance Chapter XII. Repacking of Shucked Shellfish Chapter XIV. Reshipping	
Text of Proposal/ Requested Action	<p>Chapter XII. Repacking of Shucked Shellfish</p> <p>.01 Critical Control Points</p> <p>C. Shucked Meat Storage Critical Control Point – Critical Limit.</p> <p><u>(1) The dealer shall store shucked and packed shellfish in covered containers at an ambient temperature of 45°F (7.2°C) or less or covered with ice; [C] and</u></p> <p><u>(2) The dealer shall store repacked shellfish in covered containers at an ambient temperature of 45°F (7.2°C) or less or covered in ice. [C]</u></p> <p>Chapter XIV. Reshipping</p> <p>01. Critical Control Points</p> <p>D. Shucked Meat Storage Critical Control Point – Critical Limit.</p> <p>The dealer shall store shucked shellfish at an ambient temperature of 45°F (7.2°C) or less <u>or covered in ice. [C]</u></p>	
Public Health Significance	<p>The critical limits for the storage of shucked meats are inconsistent throughout the Model Ordinance chapters and should be consistent. Additionally, repackers have requirements for storing repacked shucked shellfish, but no critical limit requirement for storing shucked meats that they purchase before repacking.</p> <p>Shucked shellfish are an excellent medium for the growth of bacteria. Therefore, it is very important that the packaged shellfish meats be cooled and refrigerated promptly so that bacteria growth is minimized. Studies have shown that bacterial growth is significantly reduced at storage temperatures of less than 7.2°C (45°F) and that storage in wet ice is the most effective method for refrigeration of shucked meats.</p>	
Cost Information	Dealers are already holding shucked meats at 45°F or below, or in ice.	