



<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>H. Supervision.</p> <p>(1) A reliable, competent individual shall be designated to supervise general plant management and activities; <b>[K]</b></p> <p>(2) Cleaning procedures shall be developed and supervised to assure cleaning activities do not result in contamination of shellfish or food contact surfaces. <b>[K]</b></p> <p>(3) All supervisors shall be:</p> <p>(a) Trained in proper food handling techniques and food protection principles; and <b>[K]</b></p> <p>(b) Knowledgeable of personal hygiene and sanitary practices <b>[K]</b></p> <p>(4) The dealer shall require:</p> <p>(a) Supervisors to monitor employee hygiene practices, including handwashing, eating, and smoking at work stations, and storing personal items or clothing. <b>[K]</b></p> <p>(b) Supervisors to assure that proper sanitary practices are implemented, including:</p> <p>(i) Plant and equipment clean-up; <b>[K]</b></p> <p>(ii) Rapid product handling; and <b>[K]</b></p> <p>(iii) Shellfish protection from contamination. <b>[K]</b></p> <p>(c) Supervisors shall not allow unauthorized persons in those portions of the facilities where shellfish are stored, handled, processed, or packaged or food handling equipment, utensils, and packaging materials are cleaned or stored. <b>[K]</b></p> <p>(d) Employees shall: <del>(i) be trained in proper food handling and personal hygiene practices, and</del> <b>[K]</b>  <del>(ii) Report any symptoms of illness to their supervisor.</del> <b>[K]</b></p>
<p>Public Health Significance</p>	<p>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</p>
<p>Cost Information</p>	<p></p>