



<p><b>Proposal for Task Force Consideration at the ISSC 2015 Biennial Meeting</b></p>	<p><input type="checkbox"/> Growing Area  <input checked="" type="checkbox"/> Harvesting/Handling/Distribution  <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</p>	<p>Section II. Model Ordinance</p>
<p>Guide Reference</p>	<p>Chapter XIII. 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>(1) Equipment and utensil construction for food contact surfaces.</p> <p><del>(a) Except for equipment in continuous use and placed in service prior to January 1, 1989, the dealer shall use only equipment which conforms to Shellfish Industry Equipment Construction Guides. [K]</del></p> <p>(<del>a</del>) The dealer shall use only equipment and utensils, including approved plastic ware and finished product containers which are:</p> <p>(i) Constructed in a manner and with materials that can be cleaned, and sanitized, maintained or replaced in a manner to prevent contamination of shellfish products; [K]</p> <p>(ii) Free from any exposed screws, bolts, or rivet heads on food contact surfaces; and [K]</p> <p>(iii) Fabricated from food grade materials. [K]</p> <p>(<del>b</del>) The dealer shall assure that all joints on food contact surfaces</p> <p>(i) Have smooth easily cleanable surfaces and [K]</p> <p>(ii) Are welded [K]</p> <p>(<del>c</del>) All equipment used to handle ice shall be kept clean and stored in a sanitary manner, and shall meet the construction requirements in Chapter XI .02 B. (1) (a), (b), and (c). [K]</p> <p>(<del>d</del>) Shellstock washing storage tanks and related plumbing shall be fabricated from safe materials and tank construction shall be such that it:</p> <p>(i) Is easily accessible for cleaning and inspection; [K]</p> <p>(ii) Is self-draining; and [K]</p> <p>(iii) Meets the requirements for food contact surfaces [K]</p> <p>C. Prevention of Cross Contamination</p> <p>(1) Protection of shellfish.</p> <p>(a) Shellstock shall be stored in a manner to protect shellstock from contamination in dry storage and at points of transfer. [S<sup>C/K</sup>]</p> <p><del>(b) Shellfish shall be protected from contamination. [S<sup>C/K</sup>]</del></p> <p>(<del>b</del>) Shellstock shall not be placed in containers with standing water</p>



	<p>for the purposes of washing shellstock or loosening sediment. [K]          (c) Equipment and utensils shall be stored in a manner to prevent splash, dust, and contamination. [S<sup>K/O</sup>]</p>
<p>Public Health Significance</p>	<p>Chapter XIII. .02 B. (1) (a):          Equipment should become current with updated laws.</p> <p>Chapter XIII. .02 C. (1) (b):          Duplicate requirements listed.</p>
<p>Cost Information</p>	