



<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
Submitter	John Veazey	
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Proposal Subject	Reshipping Shucked and In-shell Product Receiving Critical Limit	
Specific NSSP Guide Reference	Section II. Model Ordinance Chapter XIV. Reshipping .01 Critical Control Points	
Text of Proposal/ Requested Action	<p>A. Receiving Critical Control Point - Critical Limits.</p> <p>(1) The dealer shall reship only shellfish obtained and transported from a dealer who has:</p> <p>(a) Identified the shellstock with a tag as outlined in Chapter X. .05, identified the in-shell product with a tag as outlined in Chapter X. .07, and/or identified the shucked shellfish with a label as outlined in Chapter X. .06; and [C]</p> <p>(b) Provided documentation as required in Chapter IX. .04 and .05; and [C]</p> <p>(c) Adequately iced the shellstock; or [C]</p> <p>(d) Shipped the shellstock in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature; or [C]</p> <p>(e) Cooled the shellstock to an internal temperature of 50°F (10°C) or less; [C] <u>or</u></p> <p><u>(f) Shipped the shucked shellfish and/or in-shell product iced or in a conveyance at or below 45°F (7.2°C) ambient air temperature; [C]</u></p>	
Public Health Significance	The subject requirement appeared in the 2009 Model Ordinance but was inadvertently removed when the ISSC Executive Board adopted new time to temperature controls on an interim basis prior to the 2011 conference.	
Cost Information	Cost will be the same as it was before the requirement was removed.	