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| Proposal for Task Force Consideration at the ISSC 2015 Biennial Meeting | | <input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative |
| Submitter | Executive Office | |
| Affiliation | Interstate Shellfish Sanitation Conference (ISSC) | |
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| Proposal Subject | Conveyances Used to Transport Shellstock Directly to Retail | |
| Specific NSSP Guide Reference | Section IV. Guidance Documents Chapter III. Harvesting, Handling, Processing, and Distribution .07 Time and Temperature Controls | |
| Text of Proposal/ Requested Action | <p>Chapter IX.</p> <p>Conveyances Used to Transport Shellstock to the Original Dealer.</p> <p>Conveyances used to transport shellstock from the harvest area to the original dealer shall be constructed to prevent contamination, deterioration, or decomposition of the shellstock during transport.</p> <p>For shellstock being delivered within the time to temperature controls of Chapter VIII. @.02 A. (1) (2) and (3), refrigeration of the conveyance is not required. However, shellstock transport must comply with Chapter IX. .01 C. and may not be shipped in a manner which would cause the temperature of the shellstock to increase. Persons responsible for transporting shellstock must take reasonable steps to assure that the shellstock temperature is not increased unnecessarily as a result of the method of transport. An example would be a closed-in truck with a high internal temperature caused by very warm ambient temperature or exposed to direct sunlight for a long period of time while closed. The Authority shall monitor this activity to assure compliance. When temperature control is necessary during transport to the original dealer to comply with the Authority established time to temperature controls, the shellstock must be cooled with ice or mechanical refrigeration. This cooling must be capable of achieving the required internal temperature of 55°F (12.7°C) for shellstock harvested under State V.v. Plans or 50°F (10°C) for all other shellstock.</p> <p>Should compliance with internal temperatures involve refrigeration on board the vehicle or in the transportation conveyance prior to reaching the original dealer, shellstock must be cooled as necessary to comply with the internal temperature of 55°F (12.7°C) for shellstock harvested under State V.v. Plans or 50°F (10°C) for all other shellstock. Refrigeration units must be pre-chilled to 45°F (7.2°C) and the refrigeration unit must be maintained at a temperature to ensure that the shellstock temperature is not allowed to increase. Ice can also be used to cool shellstock. Any ice on-site at a certified dealer shall be from potable water in a commercial ice machine or come from a source certified by the Authority or the appropriate regulatory Authority. Once cooling of the shellstock begins, that cooling must be continued using an acceptable cooling method.</p> <p>Conveyances Used to Transport Shellstock from Dealer to Dealer.</p> <p>Shellstock being transported from dealer to dealer must be shipped in containers which</p> | |



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| | <p>can be easily cleaned and maintained to prevent contamination. Shellstock must be shipped on pallets when shipped in bulk. Pallets are not necessary if the conveyance has channeled flooring.</p> <p>If shellstock is shipped with other cargo, the shellstock must be protected from contamination by the other cargo. Shellstock must be refrigerated or cooled at all times when shipping from dealer to dealer. Conveyances must be pre-chilled to 45°F (7.2°C) or below prior to loading. It is acceptable to use ice as a means of cooling. The dealer shall keep a record of compliance with the pre-chilling requirement; this record is not intended to be a HACCP record for the shipping dealer.</p> <p>All shipments of shellstock shall be accompanied with a documentation record indicating the time of shipment and that all shipping containers were pre-chilled. The documentation required in Chapter IX. .05 must include the time of shipment, the means of cooling, and indicate the temperature to which the conveyance was pre-chilled if mechanical refrigeration was the means of cooling (This documentation is not intended to be a HACCP record for the shipping dealer). In situations when the dealer chooses to ship product not harvested under a State Vibrio Plan that has</p> <p>not achieved the internal temperature of 50°F (10°C), the shipping documentation must provide notice to the receiving dealer that the product was shipped prior to achieving an internal temperature of 50°F (10°C). Additionally, the shipment shall be accompanied with a time/temperature recording device indicating continuing cooling. Shipments of four (4) hours or less will not be required to have a time/temperature recording device. The documentation stating the time of shipment will accompany the bill of lading and will be used by the receiving dealer to determine the length of shipment.</p> <p>This control will allow product to be shipped while cooling is occurring. Should the receiving dealer choose not to further ship the shellstock with a time/temperature recording device, the dealer must cool and document that the product has reached an internal temperature of 50°F (10°C) prior to reshipping.</p> <p><u>Conveyances Used to Transport Shellstock Directly to Retail</u></p> <p><u>Dealers shipping shellstock directly to retail should comply with state laws governing retail foods. In many cases these laws require the shellstock to be at an internal temperature of 45°F (7.2°C) or less at receipt. A dealer could be in compliance with the shipping and documentation requirements of Chapter IX. .04 and .05 and the shellstock fail to meet retail food requirements.</u></p> <p><u>The documentation requirements of Chapter IX. .05 are to provide receiving dealers with information necessary to meet the receiving critical limit requirements included in Chapters XI., XII., XIII., XIV., and XV. Receiving requirements for retailer and food service operators are outlined in the USFDA Food Code and State Retail Food regulations and the information included in the documentation required in Chapter IX. .05 is not necessary for retailers and food services operators to comply with the receiving requirements for retail food. Therefore, the documentation requirement in Chapter IX. .05 does not apply for shipments to retailers and food service operators.</u></p> |
| Public Health Significance | The additional action is needed for clarification. |
| Cost Information | |