



<p>Proposal for Task Force Consideration at the ISSC 2015 Biennial Meeting</p>	<p><input type="checkbox"/> Growing Area <input checked="" type="checkbox"/> Harvesting/Handling/Distribution <input type="checkbox"/> Administrative</p>
<p>Submitter</p>	<p>Recall Guidance Committee</p>
<p>Affiliation</p>	<p>Interstate Shellfish Sanitation Conference (ISSC)</p>
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<p>Proposal Subject</p>	<p>Determining the Size of Closed Area as a Result of Illnesses</p>
<p>Specific NSSP Guide Reference</p>	<p>Section IV. Guidance Documents Chapter II. Risk Assessment and Risk Management</p>
<p>Text of Proposal/ Requested Action</p>	<p><u>.03. Determining the Size of Closed Area as a Result of Illnesses</u></p> <p><u>A. Barriers that would inhibit pathogen and toxin distribution within the growing area (based on documented data/information in the sanitary survey considering the following, as applicable:</u></p> <p>(1) <u>Salinity</u> (2) <u>Temperature</u> (3) <u>Stratification</u> (4) <u>Circulation</u> (5) <u>Hydrographic patterns and bathymetry</u></p> <p><u>B. Water movement (based on documented information in sanitary survey) considering the following, as applicable:</u></p> <p>(1) <u>Tidal influence and range</u> (2) <u>Flows</u> (3) <u>Precipitation</u> (4) <u>Wind</u></p> <p><u>C. Laboratory results and/or field measurements and/or other relevant information or data.</u></p> <p><u>D. Closure boundaries</u></p> <p>(1) <u>Must be enforceable.</u> (2) <u>May be part of one area, a whole area, or all or parts of multiple areas depending on size of areas and pattern of harvest-related illnesses.</u> (3) <u>Configuration of area may change over time as more information is available, or water quality/tissue samples show no exceedance.</u> (4) <u>In the absence of information to the contrary, the entire harvest area should be closed.</u></p> <p><u>E. If sufficient data listed in .03 (A. - D.) is not available then the entire growing area(s) should immediately be closed. If data is obtained at a later date that can further define the spatial extent of source of the implicated shellfish a more defined closure area within the shellfish growing area(s) may be designated by the authority with subsequent changes to associated embargoes or recalls.</u></p> <p><u>F. Species subject to closure.</u></p>



	<p><u>Closure may be limited to where specific species are harvested in an area or limited to certain species (NSSP Chapter II @.01.G (4)).</u></p> <p><u>.04. Determining the Harvesting Periods Associated with Implicated Product for Identifying Shellfish to be Included in the Recall</u></p> <p><u>A. Identify the harvest date of all reported illness(es).</u></p> <p><u>B. Determining the likelihood of product remaining in the marketplace with consideration of shellstock vs. in-shell vs. fresh shucked vs. frozen shucked.</u></p> <p><u>C. Identify the date of [last] most recently reported illness(es) and the date of growing area closure</u></p> <p><u>.05 Determining the Scope of Implicated Product for Conducting a Recall</u></p> <p><u>A. Are illnesses related to:</u></p> <ul style="list-style-type: none"> <u>(1) single harvester</u> <u>(2) single dealer or</u> <u>(3) single route of transportation</u> <u>(4) single retailer</u> <u>(5) single consumption event (e.g. party)</u> <u>(6) single product type or species</u> <u>(7) single growing area or harvest area</u> <p><u>B. Have any post-harvest handling issues been identified that may have contributed to the occurrence of illness(es) including but not limited to harvesters, dealers, restaurants, retail, common carriers, or consumers.</u></p> <p><u>C. Production Consideration</u></p> <ul style="list-style-type: none"> <u>(1) Harvest event(s) and amount of production from growing area or areas (if commingling has occurred).</u> <u>(2) Number of harvesters associated with implicated shellfish</u> <u>(3) Number of dealers associated with implicated shellfish</u> <u>(4) Determine likelihood of product remaining in the marketplace (shellstock vs. in-shell vs. fresh shucked vs. frozen shucked).</u> <u>(5) Harvest or culture practices including wet storage, relay, resubmergence, transplant, etc.</u> <p><u>D. Strength of evidence, i.e. the evaluation should consider strength of evidence collected in relation to items .05 A., B., and C. above.</u></p>
Public Health Significance	
Cost Information	