

Proposal Subject: Incorporating In-shell Product Concept into Model Ordinance Chapter XIII.

Specific NSSP NSSP Guide Section II. Model Ordinance

Guide Reference: Chapter XIII. Shellstock Shipping Sections:

.01 A. (1) (2) (3)	.02 A. (2)	.03 A. (5) (c)
.01 C.	.02 C. (1) (b)	.03 B. (2) (a)
	.02 E. (5) (c)	

**Text of Proposal/
Requested Action** .01 Critical Control Points

A. Receiving Critical Control Point - Critical Limits. The dealer shall ship or repack only ~~shellstock that is:~~

(1) Shellstock ~~Ob~~ obtained from a licensed harvester who has:

(a) Harvested the shellstock from an Approved or Conditionally Approved area in the open status as indicated by the tag; and [C]

(b) Identified the shellstock with a tag on each container or transaction record on each bulk shipment; or [C]

(2) Shellstock ~~Ob~~ obtained from a dealer other than the original harvester who has:

(a) Shipped the shellstock adequately iced; or in a conveyance at or below 45°F (7.2°C) ambient air temperature; or 50°F (10°C) internal temperature or less; or in a conveyance capable of lowering the temperature of the shellstock and will maintain it at 50°F (10°C) or less; [C]; and

(b) Identified the shellstock with a tag on each container or transaction record with each bulk shipment. [C]

(3) In-shell product obtained from a dealer who has:

(a) Shipped the in-shell product adequately iced; or in a conveyance at or below 45°F (7.2°C) ambient air temperature; or 45°F (7.2°C) internal temperature or less; [C] and

(b) Identified the in-shell product with a tag on each container. [C]

C. In-shell Product Storage Critical Control Point – Critical Limits. The dealer shall ensure that in-shell product shall be:

(1) Iced; [C] or

(2) Placed and stored in a storage area or conveyance maintained at 45°F (7.2°C) or less. [C]

.02 Sanitation

A. Safety of Water for Processing and Ice Production

(2) Ice Production. Any ice used in the processing, storage, or transport of ~~shellstock or shucked shellfish~~ shall be made on-site from potable water in a commercial ice machine; or [C]

C. Prevention of Cross Contamination.

(1) Protection of Shellfish

(a) Shellstock...

(b) ~~Shucked~~ Shellfish shall be protected from contamination.
[S^{C/K}]

E. Protection from Adulterants

(5) Protection of ice used in-shellfish processing.

(c) Any ice used in the processing, storage, or transport of ~~shellstock or shucked~~ shellfish shall come from a facility sanctioned by the Authority or the appropriate regulatory agency. [C]

.03 Other Model Ordinance Requirements

A. Plants and Grounds.

(5) Plant Interior.

(c) All wet area floors used in areas to store ~~shellstock~~ shellfish, process food, and clean equipment and utensils shall be constructed of easily cleanable, impervious, and corrosion resistant materials which:

B. Plumbing and Related Facilities.

(2) Adequate floor drainage, including backflow preventers such as air gaps, shall be provided where floors are:

(a) Used in ~~shellstock~~ shellfish storage;

Public Health Significance:

This proposal is one of several that are part of an effort to incorporate the concept of in-shell product throughout the Model Ordinance.

Cost Information (if available):

None.

Action by 2009 Task Force II:

Recommended adoption of Proposal 09-223 as submitted.

Action by 2009 General Assembly

Adopted recommendation of 2009 Task Force II on Proposal 09-223.

Action by USFDA 02/16/2010

Concurred with Conference action on Proposal 09-223.