

NATIONAL SHELLFISH SANITATION PROGRAM

GUIDE FOR THE CONTROL  
OF  
MOLLUSCAN SHELLFISH



Interstate Shellfish Sanitation Conference



U.S. Department of Health and Human Services  
Public Health Service  
Food and Drug Administration

1997 Revision

## Model Ordinance - CHAPTER XI

I. Heat Shock. A dealer may elect to use heat shock to prepare shellstock for shucking.

- (1) The dealer shall:
  - (a) Post the schedule for the heat shock process in a conspicuous location; and
  - (b) Make sure all responsible persons are familiar with the requirements.
  - (c) Prior to heat shock, wash the shellstock in potable water in accordance with the requirements in §.02A. and cull the shellstock.
  - (d) Cool all hot dipped shellstock immediately after the heat shock process. This cooling shall be accomplished by:
    - (i) Dipping in a ice bath; or
    - (ii) Use of flowing potable water.
- (2) If a heat shock water tank is used, the dealer shall completely drain and flush the tank at three hour intervals or less so that all mud and debris which have accumulated in the dip tank are eliminated.

J. Post-Harvest Processing. A dealer may elect to use a process to reduce *Vibrio vulnificus* levels in shellfish. ✓

- (1) The dealer shall:
  - (a) Have a HACCP plan approved by the Authority for the process which includes:
    - (i) An end point criteria for the process as non-detectable (<3 MPN/gram) to be determined by use of the *Vibrio vulnificus* FDA approved EIA procedure of Tamplin, et al, as described in Chapter 9 of the FDA *Bacteriological Analytical Manual*, 7th edition, 1992; and
    - (ii) A sampling program to demonstrate that the end point criteria is met.
  - (b) Package and label all shellfish in accordance with all requirements of this Ordinance including:
    - (i) Labeling all shellfish which has been subjected to the process but which is not frozen in accordance with the shellstock labeling requirements in Chapter VIII.02E.
    - (c) Keep records in accordance with Chapter X.07.
- (2) A dealer who meets the requirements of this section may label product which has been subjected to the reduction process as "Processed to reduce *Vibrio vulnificus* to non-detectable levels".

K. Toxic Materials. Best management practices shall be used in the application of any toxic substance to prevent a health hazard to any employee.

L. Personnel. Any employee handling shucked shellfish shall be required to:

- (1) Wear effective hair restraints;
- (2) Remove any hand jewelry that cannot be sanitized or secured;
- (3) Wear finger cots or gloves if jewelry cannot be removed.

## Model Ordinance - CHAPTER XII

(c) Not have on the premises any usable containers or container covers bearing a certification number different from the one issued for those premises unless documentation exists to verify the legitimate source of the containers and the containers contain shellfish from that source.

(d) Thoroughly drain, clean as necessary, and repack shucked shellfish meats promptly;

(e) Wash, blow, and rinse meats in accordance with the time limits specified in applicable state and federal regulations.

(f) Repack shucked shellfish in clean containers that are designed to protect the pouring lip from contamination.

(g) Use sealed returnable packing containers only for interplant shipment of shucked shellfish.

(h) Assure that shellfish meats are examined for naturally occurring extraneous material, such as shell fragments.

(i) Conduct repacking activities so as to:

(i) Conform to applicable food additive regulations;

(ii) Promptly close containers after filling.

(j) If packaged shellfish are to be frozen, the packages shall be:

(i) Arranged to insure rapid freezing;

(ii) Frozen at an ambient temperature of 0° F (-17.8°

C) or less; and

(iii) Frozen solid within twelve hours following the initiation of freezing.

H. Post-Harvest Processing. A dealer may elect to use a process to reduce *Vibrio vulnificus* levels in shellfish. ✓

(1) The dealer shall:

(a) Have a HACCP plan approved by the Authority for the process which includes:

(i) An end point criteria for the process as non-detectable (<3 MPN/gram) to be determined by use of the FDA approved EIA procedure of Tamplin, et al, as described in Chapter 9 of the FDA *Bacteriological Analytical Manual*, 7th edition, 1992; and

(ii) A sampling program to demonstrate that the end point criteria is met.

(b) Package and label all shellfish in accordance with all requirements of this Ordinance including:

(i) Labeling all shellfish which has been subjected to the process but which is not frozen in accordance with the shellstock labeling requirements in Chapter VIII.02E.

(c) Keep records in accordance with Chapter X.07.

(2) A dealer who meets the requirements of this section may label product which has been subjected to the reduction process as "Processed to reduce *Vibrio vulnificus* to non-detectable levels".

Model Ordinance - CHAPTER XIII

- (8) A dealer who stores or repacks shellstock shall have:
- (a) his own facility for proper storage or repacking of shellstock; or
  - (b) Arrangements with a facility approved by the Authority for the storage or repacking of shellstock.

H. Post-Harvest Processing. A dealer may elect to use a process to reduce *Vibrio vulnificus* levels in shellfish. ✓

- (1) The dealer shall:
- (a) Have a HACCP plan approved by the Authority for the process which includes:

- (i) An end point criteria for the process as non-detectable (<3 MPN/gram) to be determined by use of the *Vibrio vulnificus* FDA approved EIA procedure of Tamplin, et al, as described in Chapter 9 of the FDA *Bacteriological Analytical Manual*, 7th edition, 1992; and
- (ii) A sampling program to demonstrate that the end point criteria is met.

- (b) Package and label all shellfish in accordance with all requirements of this Ordinance including:
  - (i) Labeling all shellfish which has been subjected to the process but which is not frozen in accordance with the shellstock labeling requirements in Chapter VIII.02E.
  - (c) Keep records in accordance with Chapter X.07.

(2) A dealer who meets the requirements of this section may label product which has been subjected to the reduction process as "Processed to reduce *Vibrio vulnificus* to non-detectable levels".

I. Toxic Materials. Best management practices shall be used in the application of any toxic substance to prevent a health hazard to any employee.

J. Supervision.

- (1) A reliable, competent individual shall be designated to supervise general plant management and activities;
- (2) Cleaning procedures shall be developed and supervised to assure cleaning activities do not result in contamination of shellstock or food contact surfaces.
- (3) All supervisors shall be:
  - (a) Trained in proper food handling techniques and food protection principles; and
  - (b) Knowledgeable of personal hygiene and sanitary practices.
- (4) The dealer shall require:
  - (a) Supervisors to monitor employee hygiene practices, including handwashing, eating, and smoking at work stations, and storing personal items or clothing.