

Documentation of NSSP Time / Temperature Monitoring Requirements

NSSP Rationale for Temperature Control

- * Universally, food safety officials have designated shellfish as a potentially hazardous food that is capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.
 - * Molluscan shellfish are an animal protein food
 - * Often consumed raw or undercooked
- * Recent change to the FDA Food Code
 - * Potentially hazardous foods are now considered to be Time/Temperature Control for Safety Foods
 - * Time/Temperature Control for Safety Foods - means a FOOD that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.
- * The FDA Food Code recommends that “Time/Temperature Control for Safety Foods” be held at 5 °C (41 °F) or below.

NSSP Rationale for Temperature Controls

- * In the case of shellfish, the National Shellfish Sanitation Program (NSSP) recognizes 7.2°C (45°F) or below is adequate to address bacteriological growth concerns associated with molluscan shellfish.

Model Ordinance Time / Temp Requirements

- * Harvester requirements
 - * CH VIII. @.02 Shellstock Time and Temperature Controls
- * CH X General requirements for dealers
- * Dealer requirements provided at **.01 Critical Control Points**
 - * CH XI. Shucking and Packing
 - * CH XII. Repacking of Shucked Shellfish
 - * CH XIII. Shellstock Shipping
 - * CH XIV. Reshipping
 - * CH XV. Depuration
- * Transportation requirements
 - * CH IX .04 Shipping Temperatures
 - * CH IX .05 Transportation Records

CH X. General Requirements for Dealers

- * .01 General HACCP Requirements, C. (2) (a) requires that HACCP plans
 - * include the CCPs identified in CHs XI – XV
- * .01 General HACCP Requirements, C. (6) requires dealers to
 - * *Provide for a record keeping system that documents the monitoring of the critical control points.*
 - * *The records shall contain the actual values and observations obtained during monitoring.*
- * Content requirements for HACCP records are provided at **H. Records**

Harvesters Time to Temperature Control

- * Most *Vibrio* spp. grow in shellfish and the rate of growth is dependent upon temperature. To minimize the risk of illness, strict temperature controls must be in place.
- * CH VIII @.02

Harvesters Time to Temperature Control

- * Chapter VIII Harvest Controls

- * @.02 A

- * A. Each shellfish producing State shall establish time to temperature requirements for the harvesting of all shellstock to ensure that harvesters shall comply with one (1) of the following:

- * (1)The State V.v. Control Plan as outlined in Chapter II. @.06; or

- * (2)The State V.p. Plan as outlined in Chapter II. @.07; or

- * (3)All other shellstock shall comply with the matrix below:

Action Level	Average Monthly Maximum Air Temperature	Maximum Hours from Exposure to Receipt at a
Level 1	<50 °F (10 °C)	36 hours
Level 2	50 - 60 °F (10 - 15 °C)	24 hours
Level 3	>60 - 80 °F (15 - 27 °C)	18 hours
Level 4	>80 °F (27 °C)	12 hours

Dealer Requirements

A. Receiving Critical Control Point.

- * Records required when receiving from harvester(s)
 - * Harvester tag on each container; **OR**
 - * Transaction record for each bulk shipment; **AND**
 - * Trip records demonstrating compliance with CH VIII @.02 A. (1), (2) or (3)

Time / Temp Monitoring Record

Vibrio Control Plan HACCP Monitoring Record

Effective May 19 - October 19, 2018

FACILITY: _____
ADDRESS: _____

DMF DEALER PERMIT #:

[illegible]

Weekly Review by _____

Weekly Review Date _____

Dealer Requirements

A. Receiving Critical Control Point.

- * Records required when receiving from dealer(s)
 - * Dealer tag on each container; **AND**
 - * Documentation provided by dealer as required by CH IX, .05; **AND**
- * Shellstock is adequately iced; **OR**
- * Shipped shellstock in conveyance maintained at $\leq 45^{\circ}\text{F}$; **OR**
- * Cooled shellstock to an internal temperature of $\leq 50^{\circ}\text{F}$

Dealer Requirements

A. Receiving Critical Control Point.

- * If dealer receives shellstock not cooled to 50 °F or in accordance with State Vv. Or Vp. Plans
 - * If ship time longer than four (4) hours must also include a time/temperature device;
- * Shipments of four (4) hours or less
 - * Time/temperature device ***not required***

Receiving Records

COMPLETE ON-BOARD / RAPID COOLING / TRADITIONAL HARVEST
(Circle Option Used)

Harvester SPL# or AQ# 52527

Date of Harvest 6-8-2017 Time of Harvest 9:39

Time of Refrigeration, if applicable _____

Specific Harvest Area Name or # (Circle one) 1601 1612 1632 1621 1671 1652 1662

Legal Harvest Location Name or # (Circle one) 1611 1622 1642 OTHER: _____

Type of Shellfish CATPOINT DRYBAR MILES EASTHOLE PLATFORM OTHER: HF

Quantity of Shellfish 1 BAG / OTHER: _____

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.

TAG FACE

PERISHABLE
KEEP
REFRIGERATED

CERT#
AK-6947-SS

ORIGINAL SHIPPER'S CERT. No. IF OTHER THAN ABOVE: _____

ORIGINAL HARVEST DATE: _____ SHIPPING DATE: _____

HARVEST LOCATION: HALIBUT COVE, KACHEMAK BAY, AK

TYPE OF SHELLFISH: _____

PRODUCT OF USA FARM RAISED

WET STORED AT AK-6947-SS FROM: _____ TO: _____ Lot#: _____

QUANTITY OF SHELLFISH: 120 COUNT

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE IN CHRONOLOGICAL ORDER, FOR 90 DAYS. RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER WAS SOLD OR SERVED: _____

TO: _____

5 1/4"

2 5/8"

Sample of HACCP Receiving Record

PURCHASE ORDER						
TIGARD, OR 97281-3785		Date		P.O. No.		
Vendor		Ship To				
Terms		Ship Via	FOB	Date Expected		
Net 30		DELTA	LAX	2/9/15		
Item	Description	Note	Qty	Rate	Class	Amount
993 A25	24 CT LITTLENECK CLAMS 25LB. FARMED PRODUCT OF USA		50	2.40	4L	120.00
993 B10	17 CT LITTLENECK CLAMS 10LB. FARMED PRODUCT OF USA		10	2.74	4L	27.40
993 B25	17 CT LITTLENECK CLAMS 25LB. FARMED PRODUCT OF USA		125	2.69	4L	336.25
993 C25	12 CT LITTLENECK CLAMS 25LB. FARMED PRODUCT OF USA		425	2.51	4L	1,066.75
993 D25	9 CT LITTLENECK CLAMS 25LB. FARMED PRODUCT OF USA		475	2.18	4L	981.00
993 E25	6 CNT LITTLENECK CLAMS 25 lb FARMED PRODUCT OF USA		300	2.18	4L	654.00
993 E5	6 CT LITTLENECK CLAMS 5 LB. FARMED - PRODUCT OF USA		50	2.28	4L	114.00
<p>Product was pre-chilled to the following temperature prior to being shipped, and was placed on a conveyance that was pre-chilled to 45° F prior to loading.</p> <p>Time: <u>4:00</u> Temp: <u>44°</u> Date: <u>2-3-15</u></p> <p><u>2-3-15</u></p> <p><u>5059-7271</u></p>						
Phone: t		Fax:	MSC - COC#:		Total \$3,299.40	

Product was pre-chilled to the following temperature prior to being shipped, and was placed on a conveyance that was pre-chilled to 45° F prior to loading.

Time: 4:00 Temp: 44° Date: 2-3-15

Sample of HACCP Receiving Record

Alton, TX 78358

SHELLSTOCK SHIPPING DOCUMENT

Date of Harvest 12/9/13	Harvest Area COPANO	Lot # 120913	Total # Sacks in Shipment 360	UNRESTRICTED (White Tags) <input checked="" type="checkbox"/>	RESTRICTED (Green Tags) <input type="checkbox"/>
Date of Shipment 12/9/13	Time of Shipment 7:15 PM	Temperature 36°	Product was cooled to an internal meat temp. of 50°F within 10 hrs prior to shipment. Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		
SIGNATURE OF SHIPPING PERSONNEL					

Temperature of pre-chilled refrigerated truck (must be below 45°F)

Product was cooled to an internal meat temperature of 50°F within 10 hrs prior to shipment

A recording device is required

IF SHIPPED BY THE ORIGINAL DEALER MORE THAN 4 HOURS BEFORE REACHING 50°F DEGREES, A TIME/TEMPERATURE RECORDING DEVICE MUST ACCOMPANY THE SHIPMENT AND INDICATE CONTINUOUS COOLING, IF THE SHIPMENT TIME IS LESS THAN 4 HOURS, A TIME/TEMPERATURE DEVICE IS NOT REQUIRED.

RECEIVING FIRM

Houma, LA 70363

Received From

Name & Location: TX 78358 TX#

Firms receiving shellstock from another dealer must document and maintain a record that the shellstock was received iced, in a conveyance at or below 45°F, or at an internal meat temperature of 50°F or less; or accompanied by a time/temperature recording device which indicated continuous cooling has occurred.

Date Product Received 12-10-13	Method Product was received <input checked="" type="checkbox"/> OR <input type="checkbox"/>	OR <input checked="" type="checkbox"/>	# Sacks Accepted Rejected
Product iced, in a conveyance at or below 45°F	at an internal meat temperature of 50°F or less	Accompanied by a time / temperature recording device with indicated continuous cooling has occurred	
SIGNATURE OF RECEIVING PERSONNEL			

Product ice in a conveyance at or below 45° F

At an internal meat temperature of 50°F or less

Accompanied by a time/temperature recording device with indicated continuous cooling has occurred

All shipments of shellstock shall be accompanied with documentation indicating the time of shipment and that all shipping conveyances comply with the requirements of Chapter IX.04.

Sample of HACCP Receiving Record

313215 20	454824 20				
313215 20	313215 20				
313215 20	454847 20				
313215 20	313215 20				
313215 14	313215 11				

REAR

PLACARDS SUPPLIED ☐ YES ☐ NO

SHIPPERS CERTIFICATION: This is to certify that the above named materials are properly classified, described, packaged, marked and labeled, and are in proper condition for transportation according to the applicable regulations of the Department of Transportation.

*If the shipment moves between two ports by a carrier by water, the law requires that the bill of lading shall state whether it is "carrier's or shipper's weight". † Shipper's imprints in lieu of stamp, not a part of Bill of Lading approved by the Interstate Commerce Commission.

NOTE - Where the rate is dependent on value, shippers are required to state specifically in writing the agreed or declared value of the property. The agreed or declared value of the property is hereby specifically stated by the shipper to be not exceeding

THIS SHIPMENT IS CORRECTLY DESCRIBED.

† The fibre boxes used for this shipment conform to the specifications set forth in the box maker's certificate thereon, and all other requirements on Rule 41, of the Consolidated Freight Classification.

CORRECT WEIGHT IS 540,000 LBS.

Belle Glasse, LA 70037

366 Total Units

Dock cooler temperature <45 degrees yes 20 Total Pallets

Truck temperature <45 degrees yes

Time loaded 1800 Loaded by Trent

Check one or more:

☐ Temp reorder included

☒ Less than 4 hour transport

☒ Oysters pre-chilled to less than 50° F internal before loading

Carrier is responsible to maintain 45° degrees or below air temperature.

Drivers' Signature _____ EMERGENCY RESPONSE PHONE NO. _____

SIGNATURE _____ TITLE _____

Shipper, Per TS

Agent, Per _____

If charges are to be prepaid, write or stamp here, "To be Prepaid."

Received \$ _____ to apply in prepayment of the charges on the property described hereon.

Agent or Cashier _____

Per _____ (The signature here acknowledges only the amount prepaid).

Charges Advanced: \$ _____

C.O.D. SHIPMENT

C.O.D. Amt _____

Collection Fee _____

Total Charges _____

Truck temperature <45 degrees yes

Time loaded 1800 Loaded by Trent

Check one or more:

☐ Temp reorder included

☒ Less than 4 hour transport

☒ Oysters pre-chilled to less than 50° F internal before loading

Carrier is responsible to maintain 45° degrees or below air temperature.

Drivers' Signature _____

EMERGENCY RESPONSE PHONE NO. _____

Dealer Requirements

B. Storage Critical Control Point.

- B. Shellstock Storage Critical Control Point - Critical Limits. The dealer shall ensure that:
- (1) If wet storage in artificial bodies of water is practiced, water quality meets the requirements outlined in Chapter VII. .04; and [C]
 - (2) Once placed under temperature control and until sale to the processor or final consumer, shellstock shall:
 - (a) Be iced; or [C]
 - (b) Be placed in a storage area or conveyance maintained at 45 °F (7.2 °C) or less; and[C]
 - (c) Not be permitted to remain without ice, mechanical refrigeration or other approved methods of storage, as required in Section .01 B. (1) or Section .01 B. (2) (a) or (b) for more than two (2) hours at points of processing or transfer such as loading docks. [C]
 - (3) All oysters harvested under State Vibrio Control Plans other than those labeled for a restricted use shall meet the following temperature requirements:
 - (a) Cooled to an internal temperature of 55 °F (12.7 °C) within the time periods outlined in the State V.v. Control Plans. [C]
 - (b) Cooled to an internal temperature of 50 °F (10 °C) within the time periods outlined in the State V.p. Control Plans. Shellstock cooled to an internal temperature of 55 °F (12.7 °C) to comply with a V.v. Control Plan is considered in compliance with this requirement. [C]
 - (4) All other shellstock obtained from a licensed harvester shall be placed in a conveyance pre-chilled or a storage area maintained to 45 °F (7.2 °C) or less and cooled to an internal temperature of 50 °F (10 °C) prior to shipment. [C]

Sample of HACCP Refrigeration Log

Cooler Temperature Log Month of _____

	1			2			3			4			5			6			7		
Temperature																					
Time taken																					
Initials																					
Date and Signature of reviewer _____ / ____ / ____																					

	8			9			10			11			12			13			14		
Temperature																					
Time taken																					
Initials																					
Date and Signature of reviewer _____ / ____ / ____																					

	15			16			17			18			19			20			21		
Temperature																					
Time taken																					
Initials																					
Date and Signature of reviewer _____ / ____ / ____																					

	22			23			24			25			26			27			28		
Temperature																					
Time taken																					
Initials																					
Date and Signature of reviewer _____ / ____ / ____																					

	29			30			31		
Temperature									
Time taken									
Initials									
Date and Signature of reviewer _____ / ____ / ____									

Firm Name: _____

Firm Address: _____

Sample of Shellstock Temperature Storage Record

Alton, TX 78358

SHELLSTOCK SHIPPING DOCUMENT

Date of Harvest 12/9/13	Harvest Area COPANO	Lot # 120913	Total # Sacks in Shipment 360	UNRESTRICTED (White Tags) <input checked="" type="checkbox"/>	RESTRICTED (Green Tags) <input type="checkbox"/>
Date of Shipment 12/9/13	Time of Shipment 7:15 PM	Temperature 36°	Product was cooled to an internal meat temp. of 50°F within 10 hrs prior to shipment <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	A recording device is required <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	

SIGNATURE OF SHIPPING PERSONNEL

IF SHIPPED BY THE ORIGINAL DEALER MORE THAN 4 HOURS BEFORE REACHING 50°F DEGREES, A TIME/TEMPERATURE RECORDING DEVICE MUST ACCOMPANY THE SHIPMENT AND INDICATE CONTINUOUS COOLING, IF THE SHIPMENT TIME IS LESS THAN 4 HOURS, A TIME/TEMPERATURE DEVICE IS NOT REQUIRED.

Product was cooled to an internal meat temperature of 50°F within 10 hrs prior to shipment

RECEIVING FIRM

Huma, LA 70363

Received From

Name & Location: TX 78358 TX#

Firms receiving shellstock from another dealer must document and maintain a record that the shellstock was received iced, in a conveyance at or below 45°F, or at an internal meat temperature of 50°F or less; or accompanied by a time/temperature recording device which indicated continuous cooling has occurred.

Date Product Received 12-10-13	Method Product was received <input checked="" type="checkbox"/>		# Sacks Accepted Rejected
	<input checked="" type="checkbox"/> Product iced, in a conveyance at or below 45°F	<input type="checkbox"/> at an internal meat temperature of 50°F or less INTERNAL MEAT TEMPERATURE °F at receiving	
Accompanied by a time / temperature recording device with indicated continuous cooling has occurred <input checked="" type="checkbox"/>			

SIGNATURE OF RECEIVING PERSONNEL

All shipments of shellstock shall be accompanied with documentation indicating the time of shipment and that all shipping conveyances comply with the requirements of Chapter IX.04.

Accompanied by a time/temperature recording device with indicated continuous cooling has occurred

D. Processing Critical Control Point.

- * To maintain optimum bacteriological quality, it is preferable that the elapsed time between shucking and cooling to a temperature of 7.2 °C (45 °F) does not exceed four (4) hours. More rapid processing is very desirable.

D. Shucked Meat Storage Critical Control Point.

- * Shucked shellfish are an excellent medium for the growth of bacteria. Thus, it is very important that the packaged shellfish be cooled and refrigerated promptly so that bacteria growth is minimized.
- * Studies have shown that bacterial growth is significantly reduced at storage temperatures of less than 7.2 °C (45 °F) and that storage in wet ice is the most effective method for refrigeration of shucked meats.

Shellfish Shucking Log

PACKING ROOM LOG

SHUCKED DATE:									Product Packed into Final Product Container from PLASTIC TOTES				
# of Shuckers = # of Sacks in each Lot	Lot #	Harvest Date	Area Worked	Time sack taken from cooler OUT	Time shucked product returned to cooler IN	Meat Temp (Internal)	# Totes per Lot	Initials	DATE Packed into final container	Time tote taken from cooler OUT	Time packed product returned to cooler IN	Meat Temp (Internal)	Initials
	1					°F						°F	
						°F						°F	
	2					°F						°F	
						°F						°F	
	3					°F						°F	
						°F						°F	
	4					°F						°F	
						°F						°F	
	5					°F						°F	
						°F						°F	
	6					°F						°F	
						°F						°F	
	7					°F						°F	
						°F						°F	
	8					°F						°F	
						°F						°F	
	9					°F						°F	
						°F						°F	

* NOTE: Internal meat temperatures from the last container packed in each lot

<u>Weekly Record Review</u> for the week of: _____ thru _____ By: _____ <div style="display: flex; justify-content: space-between;"> Signature Date </div>	<u>Comments / Corrective Actions Taken:</u>
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D. Processing Critical Control Point.

- * The dealer shall ensure that:
- * (1) For shellstock which has not been refrigerated prior to processing:
 - * (a) Shucked meats are chilled to an internal temperature of 45 °F (7.2 °C) or less within three (3) hours of shucking.
 - * (b) In-shell product is chilled to an internal temperature of 45 °F (7.2 °C) or less within three (3) hours of processing.
- * (2) For shellstock refrigerated prior to processing:
 - * (a) Shucked meats are chilled to an internal temperature of 45 °F (7.2 °C) or less within four (4) hours of removal from refrigeration.
 - * (b) In-shell product is chilled to an internal temperature of 45 °F (7.2 °C) or less within four (4) hours of removal from refrigeration.

D. Processing Critical Control Point.

- * (3) If heat shock is used, once heat shocked shellstock is shucked, the shucked shellfish meats shall be cooled to 45 °F (7.2 °C) or less within two (2) hours after the heat shock process.
- * (4) When heat shock shellstock are cooled and held under refrigeration for later shucking, the heat shocked shellstock shall be cooled to an internal temperature of 45 °F (7.2°C) within two (2) hours from time of heat shock.
- * (5) For in-shell product the internal temperature of meats does not exceed 45 °F (7.2 °C) for more than two (2) hours during processing.

Transportation Requirements

- * CH IX. Transportation

- * .04 Shipping Temperatures

- * Shellfish dealers shall ship shellfish adequately iced; or in a conveyance pre-chilled at or below 45 °F (7.2 °C) ambient air temperature.

- * .05 Transportation Records

- * All shipments of shellstock shall be accompanied with documentation indicating the time of shipment and that all shipping conveyances comply with the requirements of Chapter IX.
 - * .04. This documentation must include a notice of all shellstock harvested under the requirements of Chapter VIII. @.02 A. (3) that has not been cooled to an internal temperature of 50 °F (10 °C) and indicate the presence of a time/temperature recording device.

Transportation Records

- * Who is responsible for completing records that accompany dealer to dealer shipments?
 - * **Shipping dealer** - if using own conveyances or contracting a common carrier to transport to another dealer
 - * **Receiving dealer** - if using own conveyances or contracting a common carrier to pick up shipment
- * Transport directly to retail
 - * Compliance with FDA Food Code and relevant State laws
 - * Compliance with CH IX.05 not necessary

Transportation Records

- * Shipping dealer required to prepare the record for the pre-chilling requirement
 - * **NOT** intended to be a HACCP record for the shipping dealer
- * Dealer picking up shipment from another dealer must demonstrate conveyance pre-chilled to 45 °F.
 - * **IS** a receiving HACCP record for the dealer picking up the shipment
- * See Section IV Guidance Documents pages 376 - 378

INTERSTATE SHELLFISH SANITATION CONFERENCE

Thank You!



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