The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health - Bureau of Environmental Health

Food Protection Program

305 South Street, Jamaica Plain, MA 02130

MARYLOU SUDDERS

Secretary

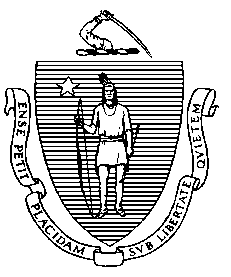
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CHARLES D. BAKER

Governor

KARYN E. POLITO

Lieutenant Governor

**To:** All Permit Holders under 105 CMR 500 and 322 CMR 7 with a lobster processing endorsement

**From:** Michael Moore, Director, Food Protection Program

**Re:** Processing of Lobster Parts in accordance with 105 CMR 500 and MGL c. 94 §77G

**Date:** September 23, 2019

This notice is directed to Permit Holders as defined by 105 CMR 500.003 to clarify regulatory requirements for processing of lobster parts in 105 CMR 500: *Good Manufacturing Practices for Food*. A change to the statute governing lobster processing (MGL c. 94 §77G) was made in the fiscal year 2020 state budget, removing the requirement for lobsters to be processed in a shell of legal length and only using a rapid freezing method. Processing of lobster parts must still comply with all Department of Public Health (DPH) rules and regulations, including 105 CMR 500.

Accordingly, under MGL c. 94 §77G and 105 CMR 500.020(K)(3) Permit Holders may process lobster parts by cooking or freezing within 30 minutes.  Any remaining portions not cooked or frozen must be discarded. Any proposed deviation from this standard must be approved by DPH in accordance with the variance requirements in 105 CMR 500.212. All other applicable sections of 105 CMR 500, including, but not limited to, sanitary standards, must be met.

If you have any questions please feel free to contact the DPH Food Protection Program at 617-983-6712 or FPP.DPH@massmail.state.ma.us.