

**Vibrio parahaemolyticus HACCP Form - Original Dealer**

Critical Control Point	Significant Hazard	Critical Limits for each Control Measure	Monitoring				Corrective Actions	Verification	Records
			What	How	Frequency	Who			
Receiving  May 19th - October 19th 2018	Naturally occurring <i>vibrio parahaemolyticus</i> bacteria	Oysters shall be adequately iced, with time of icing indicated on the shellfish tag or the harvester icing tag. Icing must occur within two (2) hours of harvest or exposure by tide.  OR  oysters harvested from shellfish growing areas CCB- 42, CCB-43, CCB-44, CCB-45, CCB-46, CCB-47 and V-20, between July 1 – September 15, shall be adequately iced within One (1) hour of time of harvest or exposure, or prior to leaving the point of landing, whichever occurs first	Harvester Tag  Adequately iced as specified in the 2018 Vibrio Control Plan	Visual	Each bag or container upon receipt  OR each shellfish icing container.	Trained Employee	Reject any lot not properly tagged and/or adequately iced. When rejected, document name of harvester, harvest area, harvest date, date and time of delivery, and harvester's DMF Shellfishing Permit number. Report to DMF OR, if received, place on hold and report to Food Protection Program. Discontinue receipt of oysters from harvester until compliance is met.	Review and sign weekly	Receiving Log  Corrective Action Log  Cooling Monitoring Record Corrective Action Log

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Cooling	Pathogen Growth <i>vibrio parahaemolyticus</i> bacteria-	The internal temperature of oysters shall be cooled to 45°F or less within ten (10) hours of harvest or exposure by tide and prior to release for shipment	Internal temperature of oysters	Thermometer	Each Lot	Trained Employee	Ensure that oysters not cooled to an internal temperature of 45°F or less within ten (10) hours of harvest or exposure by tide are not directed to the raw market. Document the deviation in the Corrective Action Log, place any noncompliant oysters on hold, recall any noncompliant oysters that have been shipped, correct root cause of the Critical Limit deviation and notify the Food Protection Program of the action taken.	Weekly thermometer calibration  Review and sign weekly	Cooling Record  Corrective Action Log  Calibration Log

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Storage	Pathogen Growth  <i>Vibrio Parahaemolyticus</i> bacteria	Cooler temperature not to exceed 45°F	Cooler Temperature	Thermometer	Two (2) times daily OR one (1) time daily when utilizing continuous monitoring	Trained Employee	Dispose of oysters place in cooler incapable of maintaining an ambient air temperature of 45°F or less, held at unrefrigerated temperatures greater than 45°F, or not adequately iced; document the deviation in the Corrective Action Log; and correct root cause of the Critical Limit deviation.	Weekly thermometer calibration  Review and sign weekly	Cooler temperature record  Corrective Action Log  Calibration Log