

HACCP PLAN – Shellstock Shipper/Reshipper

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Control Measure	Monitoring				(8) Corrective Action(s)	(9) Records	(10) Verification
			(4)	(5)	(6)	(7)			
			What	How	Frequency	Who			
Receiving live shellstock	Pathogens	a. Harvested from Approved or Conditionally Approved areas in the open status	a & b: Harvester/ Dealer tags and/or Harvester's License	a & b: Visual check for Harvester/ Dealer tags and/or Harvester's License	a & b: Each container	Owner/ Manager	a & b: Reject shipment if not properly tagged or if not harvested from an approved or conditionally approved area in the open status	Receiving-Shipping Log	Weekly: HACCP records review
Receiving shucked meats	Natural toxins	b. Properly tagged or labeled	c. Harvester/ Dealer tags and clock	c. Visual check for Harvester/ Dealer tags and time received	c. Each container	Owner/ Manager	c. Reject shipment if not received within the critical limit time requirements	Corrective Action Report	Monthly: Thermometer Calibration
	Chemical contaminants	c. Received from licensed harvester and placed into temp control within 24hrs (Oct1-Apr30). Product under the NH Vp Control Plan must be received and placed into temp control within 4 hrs. (May 1-Sep 30)	d. Presence of shipping time/ temperature document, and certified dealer listing on the ICSSL. Presence of a time/temp recording device	d. Visual check for shipping document and check the ICSSL to verify dealer certification; and visual check for time/temp recording device when required	d. Each shipment.	Owner/ Manager	d. Reject shipment if the critical limit not met	Monthly Thermometer Calibration Record	Interstate Certified Shellfish Shippers List (ICSSL)

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			What	How	Frequency	Who			
Receiving live shellstock (continued) Receiving shucked meats (continued)	Pathogens Natural toxins Chemical contaminants	e. Received from a certified dealer adequately iced, or in a conveyance <45°F, and shellstock internal temperature of <50°F f. Shucked meats received from a certified dealer in covered containers in a conveyance <45°F or covered with ice	e. Presence of adequate ice or a thermometer reading inside the conveyance showing <45°F, and thermometer reading of internal shellfish showing <50°F f. Presence of ice covering shucked containers or a thermometer reading inside the conveyance of <45°F	e. Visual check for ice or visual reading of thermometer f. Visual check for ice or visual reading of thermometer	e. Each shipment. f. Each shipment	Owner/ Manager Owner/ Manager	e. Reject shipment if not adequately iced, or if not in a conveyance <45°F, and shellstock internal temperature not <50°F f. Reject shipment if there is not ice covering shucked containers or a thermometer reading inside the conveyance does not indicate a temperature of <45°F	Receiving-Shipping Log Corrective Action Report Monthly Thermometer Calibration Record Interstate Certified Shellfish Shippers List (ICSSL)	Weekly: HACCP records review Monthly: Thermometer Calibration

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Shellstock Storage Shucked meat storage	Pathogens	<p>a. Cooler temperature not to exceed 45°F</p> <p>b. Oysters or hard clams received under a Vp Control Plan must be cooled to <50° F internal temp within 4 hrs. of receipt and prior to sale</p> <p>c. Shellstock is not permitted to remain outside temperature control for more than 2 hours during processing or transfer</p> <p>d. Frozen meats must remain frozen</p>	<p>a. Temperature of cooler</p> <p>b. Internal temperature of oysters or hard clams</p> <p>c. Presence of ice or refrigeration</p> <p>d. Containers of frozen meats</p>	<p>a. Visual check of indicating thermometer</p> <p>b. Visual check of indicating thermometer</p> <p>c. Visual check of clock and temperature control</p> <p>d. Visual check of frozen containers</p>	<p>a. 2 times daily when in operation</p> <p>b. Each shipment</p> <p>c. Anytime shellstock is removed from temperature control</p> <p>d. Once daily</p>	<p>Owner/ Manager</p> <p>Owner/ Manager</p> <p>Owner/ Manager</p> <p>Owner/ Manager</p>	<p>a. Adjust cooler temperature and call for repair if necessary. Hold and evaluate product per the NSSP MO Chapter X.01.F.(3) and discard product if deemed unsafe.</p> <p>b. Discard product if not cooled to <50° F internal temp within 4 hrs. of receipt</p> <p>c. Hold and evaluate product per the procedures in NSSP MO Chapter X.01.F.(3)</p> <p>d. If thawed but <45°F, then relabel product as “Previously Frozen”</p>	<p>Monthly Cooler Temperature Log</p> <p>Corrective Action Report</p> <p>Monthly Thermometer Calibration Record</p> <p>Receiving-Shipping Log</p> <p>Point of Transfer Record (time out of refrigeration)</p>	<p>Weekly: HACCP records review</p> <p>Monthly: Thermometer Calibration</p> <p>Cooler Temp check; continuous or twice daily</p>

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			What	How	Frequency	Who			
Processing: Shucking Packing	Pathogens	<p>a. Shellstock directly from a harvester must be shucked, packed, and chilled to 45°F or less within 3 hours of shucking</p> <p>b. Shellstock from cooler storage must be shucked, packed, and chilled to 45°F or less within 4 hours of removal from refrigeration</p> <p>c. Shellstock that has been heat shocked must be shucked, packed, and cooled to 45°F or less within 2 hours after the heat shock process</p>	<p>a. Shucked product time and temperature</p> <p>b. Shucked product time and temperature</p> <p>c. Shucked product time and temperature</p>	<p>a. Visual check of time and temp</p> <p>b. Visual check of time and temp</p> <p>c. Visual check of time and temp</p>	<p>a. Each lot processed</p> <p>b. Each lot processed</p> <p>c. Each lot processed</p>	<p>Owner/ Manager</p> <p>Owner/ Manager</p> <p>Owner/ Manager</p>	<p>a. Hold and evaluate product per the procedures in NSSP MO Chapter X.01.F.(3) Discard if necessary</p> <p>b. Hold and evaluate product per the procedures in NSSP MO Chapter X.01.F.(3) Discard if necessary</p> <p>c. Hold and evaluate product per the procedures in NSSP MO Chapter X.01.F.(3) Discard if necessary</p>	<p>Processing Log</p> <p>Corrective Action Report</p> <p>Monthly Thermometer Calibration Record</p>	<p>Weekly: HACCP records review</p> <p>Monthly: Thermometer Calibration</p>

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Shipping	Pathogens	<p>a. All shipments of shellstock must have documentation stating the time of shipment and that all shipping conveyances comply with Chapter IX.04. This document must include a notice of all shellstock harvested under Chapter VIII @.02.A.(3) that has not been cooled to an internal temp. of 50°F and</p> <p>b. Shipments of shellstock under Chapter VIII @.02.A.(3) that has not been cooled to an internal temp. of 50°F, and are >4 hrs. must contain a time/temp. recording device</p>	<p>a. Presence of Shipping Time/ Temperature Document</p> <p>b. Presence of a time/ temperature recording device</p>	<p>a. Visual check for shipping document</p> <p>b. Visual check for time/ temperature recording device when required</p>	<p>a. Each shipment.</p> <p>b. Each shipment.</p>	<p>Owner/ Manager</p> <p>Owner/ Manager</p>	<p>a. Do not load the conveyance without a Shipping Time/ Temperature Document</p> <p>b. Do not load the conveyance without a time/temperature recording device when required</p>	<p>a. Shipping Time/ Temperature Document.</p> <p>b. Presence of time/ temp recording device documented on dealer shipping record</p>	<p>Weekly: HACCP records review</p> <p>Monthly: Thermometer Calibration</p>

Firm Name: _____	Product Description: <u>Clams, mussels and oysters, in the shell.</u>
Firm Address: _____	_____
_____	Method of Storage and Distribution: <u>Refrigeration/Freezer and distribution in a</u>
_____	<u>refrigerated truck.</u>
Signature: _____	Intended Use and Consumer: <u>Consumed raw or cooked by general public.</u>
Date: _____	_____