

DEPARTMENT OF MARINE RESOURCES

CHAPTER 17

SHUCKER-PACKER

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Chapter 17 Shucker-Packer

17.01 Compliance

Each dealer shall comply with all shellfish laws and regulations relating to shellfish handling and sanitation, including, but not limited to, the requirements specified in Chapter 15, Chapter 16, and Chapter 18 that are appropriate to the plant and the food being processed.

17.02 Shucker-Packer

The holder of a shucker-packer certificate may harvest, pack, purchase, sell, store, hold, ship, or transport shellfish, whether in shellstock or shucked form. A shucker-packer may shuck shellfish and repack shucked shellfish obtained from other certificate holders.

17.03 Receiving Critical Control Point – Critical Limits

The shucker-packer shall shuck and pack only shellstock which is:

A. Obtained from a licensed harvester who has:

1. Harvested the shellstock from an approved or conditionally approved area in the open status as indicated by the tag; and
2. Identified the shellstock with a tag on each container or transaction record on each bulk shipment; or
3. Harvested the shellstock in compliance with the time temperature requirements of Chapter VII Section 02.A. (3) (Level 3 Average Monthly Maximum Air Temperature of >60 °F - 80 °F (15 °C - 27 °C) and Maximum Hours from Exposure to Temperature Control of 18 hours from May 1st to September 30th and Level 2 Average Monthly Maximum Air Temperature of 50°F - 60 °F (10°C - 15 °C) and Maximum Hours from Exposure to Temperature Control of 24 hours from October 1st to April 30th). This shall be determined from trip records supplied by the harvester from the initial dealer demonstrating compliance with the time to temperature requirements.

B. The dealer shall shuck and pack only shellstock obtained and transported from a dealer who has:

- (a) Identified the shellstock with a tag on each container or a transaction record on each bulk shipment; and
- (b) Adequately iced the shellstock; or
- (c) Placed the shellstock in a conveyance at or below 45°F (7.2 °C) ambient air temperature; or
- (d) Cooled the shellstock to an internal temperature of 50°F (10 °C) or less.

C. Should a dealer receive shellstock from a dealer who is shipping shellstock harvested in accordance with Chapter VII Section 02.A (3) that does not meet the requirements of 17.03 B (c) above, the dealer shall shuck and pack only shellstock accompanied with a time/temperature recording device indicating that continued cooling has occurred.

17.04 Shellstock Storage Critical Control Point – Critical Limits

- A. If onshore wet storage is practiced, water quality must meet the requirements outlined in Chapter 15.32, 15.33 and 15.34;
- B. If nearshore wet storage is practiced, water quality must meet the requirements outlined in Chapter 15.32;
- C. Once placed under temperature control and until shucked, shellstock shall:
 - 1. Be iced; or
 - 2. All shellstock obtained from a licensed harvester shall be placed and stored in a storage area or conveyance with mechanical refrigeration and maintained at 45° Fahrenheit (7.2 °C) or less;
 - 3. All shellstock intended for shucking must be shucked or cooled to an internal temperature of 50° F (10° C) or less within 10 hours; and
 - 4. Not be permitted to remain without ice, mechanical refrigeration or other approved methods of refrigeration_ for more than 2 hours at points of processing or transfer such as loading docks.

17.05 Processing Critical Control Point - Critical Limits

- A. For shellstock which has not been refrigerated prior to shucking, the shucker-packer shall chill shucked meats to an internal temperature of 45 °F (7.2 °C) or less within 3 hours of shucking.
- B. For shellstock refrigerated prior to shucking, shucked meats shall be chilled to an internal temperature of 45 °F (7.2 °C) or less within four hours of removal from refrigeration.
- C. If heat shock/hot dip is used, once heat shocked/hot dipped shellstock is shucked, the shucked shellfish meats shall be cooled to 45 °F (7.2 °C) or less within two hours after the heat shock process.
- D. For repacking shucked shellfish, the shucked shellfish do not exceed an internal temperature of 45° F (7.2° C) for more than 2 hours.

17.06 Shucked Meat Storage Critical Control Point - Critical Limit

The shucker-packer shall store shucked and packed shellfish in covered containers off the floor and at an ambient air temperature in the storage area of 45 °F (7.2 °C) or less or adequately iced. In the event that shellfish have been frozen, the frozen shellfish shall be held at or below 0 °F.

17.07 Heat Shock/Hot Dip Process

A shucker-packer may elect to use heat shock/hot dip to prepare shellstock for shucking.

- A. The shucker-packer shall:
 - 1. Post the schedule for the heat shock/hot dip process in a conspicuous location;
 - 2. Make sure all responsible persons are familiar with the requirements; and
 - 3. Cool all heat shocked/hot dipped shellstock immediately after the heat shock/hot dip process.

This cooling shall be accomplished by:

- (a) Dipping in an ice bath; or
 - (b) Use of flowing potable water.
- B. If a heat shock water tank is used and the water is maintained at or above 140 °F the shucker-packer shall completely drain and flush the tank at the end of the day's operation so that all the mud and debris, which have accumulated in the dip tank, are eliminated.
- 1. If the temperature is maintained below 140 °F in the hot dip/heat shock tank, the dealer shall completely drain and flush the tank at three-hour intervals.
- C. The heat shock/hot dip process shall not:
- 1. Change the physical or organoleptic properties of the species;
 - 2. Kill the shellfish prior to shucking; or
 - 3. Increase microbial deterioration of the shucked shellfish.
- D. The heat shock process shall be conducted inside the certified facility.

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EFFECTIVE DATE:

July 15, 1983

AMENDED:

September 24, 1994

April 27, 2004

July 20, 2009 – Section 02; 05(D)

June 19, 2012 – EMERGENCY Sections 17.02, 17.04, 17.06

September 17, 2012 –Sections 17.02, 17.04, 17.06