

DEPARTMENT OF MARINE RESOURCES

CHAPTER 18

SHELLSTOCK SHIPPING

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Chapter 18 Shellstock Shipping

18.01 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 17 that are appropriate to the plant and the food being processed.

18.02 Shellstock Shipper

The holder of a shellstock shipper certificate may purchase, store, sell, pack, ship and transport shellstock. A shellstock shipper certificate holder may purchase and sell shucked shellfish obtained from a shucker- packer certificate holder, but shall not shuck shellfish or repack shucked shellfish. A shellstock shipper shall have a facility for proper storage and/or repacking of shellstock, including a means of dry storage of shellfish, such as a walk-in cooler.

18.03 Receiving Critical Control Point - Critical Limits

The shellstock shipper may only ship or repack shellfish 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;
 3. Harvested the shellstock in compliance with the time temperature requirements in Chapter 9 as determined from trip records supplied from the harvester to the initial dealer demonstrating compliance with time to temperature requirements
- B. Obtained and transported from a certified dealer who has identified the shellfish with a tag or label on each container that has:
 1. Adequately iced the shellstock; or
 2. Placed the shellstock in a conveyance at or below 45°F (7.2°C) ambient air temperature; or
 3. 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 VIII 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) that has not been cooled to an internal temperature of 50° (10° C) the shellstock must be accompanied with a time/temperature recording device indicating that continuing cooling has occurred. Shipments of four (4) hours or less will not be required to have a time/temperature device.

18.04 Shellstock Storage Critical Control Point - Critical Limits

- A. The shellstock shipper shall ensure that:
1. If onshore wet storage is practiced, water quality meets the requirements outlined in Chapter 15.32, 15.33 and 15.34;
 2. If nearshore wet storage is practiced, water quality meets the requirements outlined in Chapter 15.32;
- B. Once placed under temperature control and until sale to the processor or final consumer, shellstock shall:
1. Be placed in a storage area or conveyance maintained at 45° Fahrenheit (7.2 °Centigrade) or less or adequately iced; and
 2. Not be permitted to remain without ice or mechanical refrigeration or other approved methods or refrigeration for more than 2 hours at points of processing or transfer such as loading docks.
 3. Shellstock obtained from a licensed harvester shall be cooled to an internal temperature of 50° F (10° C) within ten (10) hours of receipt.
 4. Product intended for relay, wet storage, depuration or *Mercenaria sp* which is being cooled utilizing an approved tempering plan are exempt from the above requirement (B) (3).

18.06 Shucked Meat Storage Critical Control Point - Critical Limit

The shellstock shipper 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.

- A. In the event that shellfish have been frozen, the frozen shellfish shall be held at or below 0 °F.
- B. Once placed under temperature control and until sale to the processor or final consumer, shucked shellfish shall be placed and stored in a storage area or conveyance with mechanical refrigeration or other approved methods of refrigeration and maintained at 45 °F (7.2 °C) or less-

18.07 Shellstock Shipping Critical Control Point

The dealer shall ensure that all shellstock is cooled to meet the requirements outlined in Chapter 18.04 (B) (3) above prior to shipment. Should the original dealer ship shellstock which has been harvested in accordance with Chapter VIII Section 02 A. 3. and Maximum Hours from Exposure to Temperature Control and has not been cooled to an internal temperature of 50° (10° C) prior to shipping, the shipment shall be accompanied with a time/temperature recording device indicating continuing cooling. Shipments of four (4) hours or less will not be required to have a time/temperature recording device.

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