

HACCP PLAN – Shellstock Shipper

(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 Receiving shucked meats	<ul style="list-style-type: none"> ◆ Pathogens ◆ Natural Toxins ◆ Chemical contaminants 	<p>a. Harvested from Approved or Conditionally Approved areas in the open status.</p> <p>b. Properly tagged or labeled</p> <p>c. Received from licensed harvester within 18hrs (May1-Sep30) and 24hrs (Oct1-Apr30)</p> <p>d. Received from certified dealer with documentation as required in Chapter IX.04 and .05. 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 <i>and</i> contains a time/temp. recording device in shipments >4hrs.</p>	<p>a & b: Harvester/ Dealer tags and/or Harvester's License</p> <p>c. Harvester/ Dealer tags and clock</p> <p>d. Presence of Shipping Time/ Temperature Document, and Certified Dealer listing on the ICSSL. Presence of a time/ temperature recording device.</p>	<p>a & b: Visual check for Harvester/ Dealer tags and/or Harvester's License</p> <p>c. Visual check for Harvester/ Dealer tags and time received</p> <p>d. Visual check for shipping document and check the ICSSL to verify Dealer Certification. Visual check for time/temp recording device when required.</p>	<p>a & b: Each container</p> <p>c. Each container</p> <p>d. Each shipment.</p>	<p>Owner/ Manager</p> <p>Owner/ Manager</p> <p>Owner/ Manager</p>	<p>a & b: Reject shipment</p> <p>c. Reject shipment</p> <p>d. Reject shipment</p>	<p>Receiving Log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p> <p>Interstate Certified Shellfish Shippers List (ICSSL)</p>	<p>Review and signature of records within one week of preparation:</p> <p>Dealer Receiving Log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p> <p>Interstate Certified Shellfish Shippers List (ICSSL)</p>

(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 (continued) Receiving shucked meats (continued)	<ul style="list-style-type: none"> ◆ Pathogens ◆ Natural Toxins ◆ Chemical contaminants 	<p>e. Received from a certified dealer adequately iced, or in a conveyance <45° F, or shellstock internal temperature of <50° F</p> <p>f. Shucked meats received from a certified dealer in covered containers in a conveyance <45°F or covered with ice.</p>	<p>e. Presence of adequate ice or a thermometer reading inside the conveyance showing <45°F, or thermometer reading of inside of shellfish showing <50° F</p> <p>f. Presence of ice covering shucked containers or a thermometer reading inside the conveyance of <45°F.</p>	<p>e. Visual check for ice or visual reading of thermometer</p> <p>f. Visual check for ice or visual reading of thermometer</p>	<p>e. Each shipment.</p> <p>f. Each shipment.</p>	<p>Owner/ Manager</p> <p>Owner/ Manager</p>	<p>e. Reject shipment</p> <p>f. Reject shipment</p>	<p>Receiving Log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p> <p>Interstate Certified Shellfish Shippers List (ICSSL)</p>	<p>Review and signature of records within one week of preparation:</p> <p>Dealer Receiving Log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p> <p>Interstate Certified Shellfish Shippers List (ICSSL)</p>
Dry cooler Storage	Pathogen growth	Cooler temperature not to exceed 45° F	Temperature of cooler	Visual check of indicating thermometer	2 times daily when in operation	Owner/ Manager	<ul style="list-style-type: none"> ◆ Adjust cooler temperature. ◆ Call for repair if necessary. ◆ Hold and evaluate product IAW the procedures in 2011 NSSP MO Chapter X 01. (F.)(3.). ◆ Discard product if deemed unsafe. 	<p>Cooler temperature log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p>	<p>Review and signature of records within one week of preparation:</p> <p>Cooler temperature log</p> <p>Thermometer Calibration Record</p>

(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			
Shucked meat storage	Pathogens	a. Cooler temperature not to exceed 45° F b. Frozen meats must remain frozen	a. Temperature of cooler b. Containers of frozen meats	a. Visual check of indicating thermometer b. Visual check of frozen containers	a. 2 times daily when in operation b. Once daily	Owner/Manager Owner/Manager	a. Check meat temperature, discard product if over 45°F. If under 45° F then keep product adequately iced. b. If thawed but <45°F, then relabel product as "Previously Frozen"	Cooler temperature log Corrective Action Log Thermometer Calibration Record	Weekly record review of cooler temperature log Thermometer Calibration Record

(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			
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 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/ temperature recording device documented on dealer shipping record.</p>	<p>Review and signature of records within one week of preparation:</p> <p>Dealer shipping records</p> <p>Thermometer Calibration Record.</p> <p>Check the accuracy of the temperature-recording device against a calibrated thermometer upon receipt of each lot.</p> <p>Corrective Action Record</p>

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

02-01-14 version