

HACCP Plan Form - Shellstock Shipper

VA _____ SS

Firm Name: _____

Product Type: Oysters, clams and mussels

Firm Address: _____

Process Method: Washing, grading and packing of shellstock;
receiving and storing of shucked and in-shell shellfish

1) Critical Control Point (CCP)	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring				(8) Corrective action	(9) Verification	(10) Records
			(4) What	(5) How	(6) Frequency	(7) Who			
Receiving Shellfish	Shellfish may contain pathogens, marine biotoxins and toxic chemicals if received from growing waters closed to shellfish harvesting.	1) Obtained from licensed harvester or aquaculturist who has: a) harvested the shellstock from approved waters and b) Identified the shellstock with a tag or transaction record 2) Receive shellfish from a dealer who has identified the shellfish with a tag, transaction record, or label. 3) Shellstock obtained from dealer other than the original harvester shipped adequately iced; or in a conveyance at or below 45°F ambient air temp; or 50°F internal temperature or less; or in a conveyance capable of lowering the temperature of the shellstock and will maintain it at 50°F or less. 4) Shellfish shipped iced, or in a conveyance at or below 45°F ambient air temperature.	Shellstock tag and transaction record or label Presence of ice or Conveyance ambient air temperature or Shellfish temperature.	Visual check	Upon receipt of each shipment	Plant personnel as assigned	1) and 2) Reject any shellfish that are without an identifying tag, transaction record or label 3) Shellstock temperature is above 50°F internal temperature or conveyance temperature is above 45°F; place under 45°F immediately if the receiving date is the harvest date. If the receiving date is different than the harvest date reject shipment. 4) Reject shucked shellfish and in-shell product not iced or in a conveyance at or below 45°F ambient air temp and discontinue use of the supplier until evidence is obtained that shipping practices have changed.	Minimum weekly review of shellfish receiving records and corrective action records by a HACCP trained individual. Monthly calibration of thermometer against NIST certified thermometer or agitated ice slurry; or NIST certified thermometer with a valid certificate.	Shellfish receiving record Corrective action record Thermometer calibration record

Signature of Company Official: _____

Date: _____

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Shellstock Points of transfer/loading dock	Growth of pathogenic bacteria	Once under temperature control, shellstock not permitted to remain outside of refrigeration for more than 2 hours at loading dock.	Time out of temperature control.	Record duration of time shellstock outside of temperature control.	For every lot or pallet.	Plant personnel as assigned.	If the shellstock are out of temperature control for more than 2 hours then check internal temperature. If the shellstock temperature is >50°F, the product will be iced or chilled as rapidly as practicable to bring the internal temperature to 50°F.	Minimum weekly review of shellstock transfer records and corrective action records by a HACCP trained individual. Monthly calibration of thermometer against NIST certified thermometer or agitated ice slurry; or NIST certified thermometer with valid certificate.	Shellstock temperature control record Thermometer calibration record Corrective action record

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			(4) What	(5) How	(6) Frequency	(7) Who			
Shellfish storage	Growth of pathogenic bacteria	Shellfish must be: a) Iced; or b) Stored in a storage area or conveyance maintained at 45°F (7.2°C) or less	a) Presence of ice; or b) Shellfish cooler temperature	a) Visual check for presence of adequate ice; or b) Record shellfish cooler temperatures	Minimum of 2 times per day	Plant personnel as assigned	If ice is not present and the shucked shellfish temperature is between 45°F - 50°F, the shellfish will be iced or chilled as rapidly as practicable to bring the internal temperature to 45°F. If the cooler temperature is >45°F and the shellstock temperature is >50°F, the shellstock will be iced or chilled as rapidly as practicable to bring the internal temperature to 50°F.	Minimum weekly review of shellfish storage area records and corrective action records by a HACCP trained individual. Monthly calibration of thermometer against NIST certified thermometer or agitated ice slurry; or NIST certified thermometer with valid certificate.	Shellfish storage temperature record Thermometer calibration record Corrective action record

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