

# SHELLSTOCK SHIPPER – Shellstock Shipping

As a shellstock shipper, the dealers will be working with a large variety of processing activities that require control. The controls must comply with the NSSP Model Ordinance. In regulatory terms, many of these activities may include critical control points with assigned critical limits. This education program will walk you through the processing activities with focus on some of the more important controls.

# SHELLSTOCK SHIPPER – Shellstock Shipping

## Receiving Step from Harvester

When receiving, there are many things you need to be aware of to ensure the shellfish are harvested from approved sources and properly handled before accepting for processing. The dealer must ensure that the live shellstock is only obtained from a licensed harvester who has:

- Harvested the shellstock from an Approved or Conditionally Approved area during open status as indicated by the attached tags,
- Identified the shellstock with a tag on each container or transaction record on each bulk shipment,
- and delivered the daily harvest within the time/temperature requirements of the state harvest guidelines.

The time/temperature requirements will differ based on the plan required per state. There are 2 general plans depending on the product and processing location.

- The State *Vibrio vulnificus* Control Plan
- And a State Control Plan for all other shellstock

These plans are necessary to reduce potential health risk associated with raw consumption of shellfish. Shellfish intended for shucking must at a minimum comply with the time and temperature requirements of the non-vibrio state control plan.

# SHELLSTOCK SHIPPER – Shellstock Shipping

## Receiving Step from Harvester Continued

In addition to this, you must only handle shellstock which was obtained and transported from a dealer who has done the following:

- Identified the shellstock with a tag on each container:
- Provided documentation as required that shows the shellstock was either:
  - Shipped in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature; or
  - Cooled to an internal temperature of 50°F (10°C) or less.

If a dealer receives shellstock from a dealer who has elected to ship shellstock without the shellstock being cooled to an internal temperature of 50°F, the documentation must indicate the product was not cooled to an internal temperature of 50°F and indicate the presence of a time/temperature recording device unless the time of shipment is less than 4 hours.

# SHELLSTOCK SHIPPER – Shellstock Shipping

## *Vibrio vulnificus* Control Plan

- Water temperatures,
- Air temperatures,
- Salinity,
- Harvesting techniques, and
- Other factors

### **CURRENT PLAN – white tag oysters**

- 1 hour harvest to refrigeration (May 1 to Oct 30) / Product must reach < 55 F within 6 hours of being placed in refrigeration
- 8 hour harvest to refrigeration (Nov, March, April) / Product must reach <50 degrees within 10 hours of receipt
- 36 hours harvest to refrigeration (Dec, Jan, Feb) / Product must reach <50 degrees within 10 hours of receipt

# SHELLSTOCK SHIPPER – Shellstock Shipping

## *Vibrio vulnificus* Control Plan

### **CURRENT PLAN – green tag oysters**

- 12 hour harvest to refrigeration (May 1 to Oct 30)
- 18 hour harvest to refrigeration (Nov, March, April)
- 24 hours harvest to refrigeration (Dec, Jan, Feb)

### **CURRENT PLAN – pink tag oysters**

- 5 hours from harvest to refrigeration year round (**MUST BE SOLD IN THE STATE OF LOUISIANA**)

# SHELLSTOCK SHIPPER – Shellstock Shipping

## Receiving Step from Harvester

### Harvester Tagging

#### **4 W's = Who, When, Where, and What**

Regardless of the harvest plan, all harvest will require proper tagging. Dealers can only accept product for shucking and packing which was obtained and transported from a harvester that has identified the shellstock with a tag on each container as outlined in the model ordinance. Harvesters are taught about the 4 Ws of tagging. who, when, where, and what. The dealer should know this information, and must keep the harvesters tag on each container of shellstock until the container is either shipped or emptied to process.

The harvesters' tag must include:

- the certification number assigned by the authority,
- the harvest date and time,
- the harvest location,
- type and quantity of shellstock, and
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days.

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## Receiving Step from Dealer

### Dealer tagging and time/temperature

You may also be processing shellstock which is moving from dealer to dealer. In this situation, a dealer can only accept product from another dealer that provided a complete dealer tag. The dealers tag must include:

- the dealers name and address,
- the certification number assigned by the authority,
- the original shellstock shippers certification number,
- the harvest date,
- the harvest location,
- type and quantity of shellstock,
- a statement requiring the tag to be attached until the container is emptied and for the tag to be on record for 90 days,
- a consumer advisory for shellstock intended for raw consumption,
- and a keep refrigerated statement.

# SHELLSTOCK SHIPPER – Shellstock Shipping

## Additional Dealer Information

The dealer must also provide documentation as required that shows proper temperature controls for the shellstock. These controls include:

- Shipped in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature; or
- Cooled to an internal temperature of 50°F (10°C) or less.
- Time of shipment



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## Additional Dealer Information

HARVESTER'S ID NUMBER: \_\_\_\_\_  
DATE OF HARVEST: \_\_\_\_\_  
HARVEST AREA: # \_\_\_\_\_ LA  
TYPE OF SHELLFISH: \_\_\_\_\_  
QUANTITY OF SHELLFISH: \_\_\_\_\_

**THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY  
OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.**

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.

**RETAILERS, PLEASE ADVISE YOUR CUSTOMERS**

In addition to tagging and temperature controls, dealers must also ensure that any shellstock harvested under restricted use must include a special restricted use tag. This special tag must include specific information detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.

# SHELLSTOCK SHIPPER – Shellstock Shipping

## Storage Step - Shellstock

Regarding shellstock storage, the Model Ordinance requires that once placed under temperature control and until shucked, the shellstock must;

- Be placed and stored in an area or conveyance maintained at 45°F (7.2°C) or less; and
- Remain in mechanical refrigeration or other approved methods of cold storage

# SHELLSTOCK SHIPPER – Shellstock Shipping

## Shipping Step

The dealer must ensure that:

- Shellstock that is received bearing a restricted use tag must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers.
- All shellstock is cooled to meet the requirements outlined in the Shellstock Storage section, previously discussed, prior to shipment. The dealer may elect to ship shellstock not harvested under a Vibrio control plan and restricted use shellstock prior to achieving the internal temperature of 50° F (10° C). Should the original dealer choose this option the shipment must be accompanied with a time/temperature recording device indicating continuing cooling. Shipments of four hours or less will not be required to have a time/temperature recording device.

Also, Shellfish dealers must ship in a conveyance pre-chilled at or below 45°F (7.2°C) ambient air temperature and include time of shipment.

# SHELLSTOCK SHIPPER - Reshipping

## Receiving Step

The dealer must reship only shellfish obtained and transported from a dealer who has:

- Identified the shellstock with a tag, identified the in-shell product with a tag, and/or identified the shucked shellfish with a label; and
- Provided documentation as required that shows shellfish were shipped in a conveyance pre-chilled at or below 45°F (7.2°C) ambient air temperature.; and
- Shipped the shellstock in a conveyance maintained at or below 45°F (7.2°C) ambient air temperature; or
- Cooled the shellstock to an internal temperature of 50°F (10°C) or less; or
- Included a TTR device indicating continuous cooling has occurred.

The dealer must also ensure that the harvested shellstock is in compliance with the time/temperature requirements of your state, which we previously discussed.

Documents must accompany shipment that indicate the time of shipment and that the shipment was adequately iced or the conveyance was pre-chilled at or below 45°F ambient air temperature.

# SHELLSTOCK SHIPPER - Reshipping

## Storage Step

The dealer must ensure that once placed under temperature control and until sale to the processor or final consumer, shellstock must:

- Be placed in a storage area or conveyance maintained at 45°F (7.2°C) or less; and remain in mechanical refrigeration throughout commerce

## Shucked Meat Storage Step

The dealer must store shucked shellfish at an ambient temperature of 45°F (7.2°C) or less.

# SHELLSTOCK SHIPPER - Reshipping

## Shipping Step

The dealer must ensure that:

- Shellstock that is received bearing a restricted use tag must only be shipped to a certified dealer and must include specific language detailing the intended use of the shellstock. The transaction record must indicate the quantity of restricted use shellstock containers. And,
- All shellstock received from a dealer which elected to ship restricted use shellstock or shellstock which has been harvested in accordance with your states time/temp plan prior to achieving the internal temperature of 50°F (10°C) must be cooled to an internal temperature of 50°F (10°C) prior to shipment or be accompanied by a TTR device. The dealer may elect to ship restricted use shellstock and shellstock which has been harvested in accordance with your state time/temp plan prior to achieving the internal temperature of 50°F (10°C). Should the dealer choose this option the shipment must 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.

# Education Credit

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