

SHUCKER-PACKER - Shucking-Packing

As a shucker-packer, 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.

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Receiving Step from Harvester

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 3 general plans depending on the product and processing location.

- The State *Vibrio vulnificus* Control Plan
- The State *Vibrio parahaemolyticus* 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.

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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

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Vibrio vulnificus Control Plan

CURRENT PLAN – green tag oysters

- 12 hour harvest to refrigeration (November-April)
- 18 hour harvest to refrigeration (May-October)

CURRENT PLAN – pink tag oysters

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

DEALER'S NAME: _____
ADDRESS: _____
CERTIFICATION NO: _____
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____
● (SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

RETAILERS INFORM YOUR CUSTOMERS
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"

OYSTERS CONTAINED HEREIN MUST NOT BE SOLD OUTSIDE THE STATE OF LOUISIANA

LOUISIANA

AQ- 1288802

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Vibrio parahaemolyticus Control Plan

In the state of Louisiana the *Vibrio Parahaemolyticus* control plan is covered by the *Vibrio Vulnificus* control plan

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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.

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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

DEALER'S NAME: _____
ADDRESS: _____
CERTIFICATION NO.: _____
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____
(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

RETAILERS INFORM YOUR CUSTOMERS
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"

KEEP PRODUCT REFRIGERATED.
FOR SHUCKING BY A CERTIFIED DEALER OR
POST-HARVEST PROCESSING ONLY

LOUISIANA

AL- 05366502

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.

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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

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Processing Step – Shucked Meats

After receiving the shellstock, dealers are obligated to ensure that the product is handled properly:

- For shellstock refrigerated prior to shucking, meat that was shucked is chilled to an internal temperature of 45°F (7.2°C) or less within four (4) hours of removal from refrigeration.
- For shellstock which has not been refrigerated prior to shucking, shucked meats are chilled to an internal temperature of 45°F (7.2°C) or less within three (3) hours of shucking.

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Storage Step - Shucked Meat

- Covered containers
- Stored in conveyance $\leq 45^{\circ}\text{F}$, or
- Adequately covered in ice

Shipping Step – Shucked Meat

- Adequately covered in ice, or
- Pre chilled truck $\leq 45^{\circ}\text{F}$

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Shipping Step - Shellstock

Remember, 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.

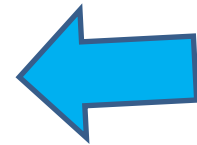
DEALER'S NAME: _____
ADDRESS: _____
CERTIFICATION NO.: _____
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____
(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)

RETAILERS INFORM YOUR CUSTOMERS
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SHUCKER-PACKER - Repacking

Receiving Step

The shucker-packer can only repack previously shucked meats which originated from a dealer who has:

- Shipped the shucked meats iced, or in a conveyance at or below 45°F (7.2°C) ambient air temperature and included records of the time/temperature; and
- Identified the shucked meat with a label as previously discussed.

Also, when shipping shellstock, the dealer must also ensure that the harvested shellstock is in compliance with the time/temperature requirements in the state of harvest...refer back to the harvest plans previously discussed.

SHUCKER-PACKER - Repacking

Processing Step

When repacking, the shucker-packer must ensure that repacked shucked meats do not exceed an internal temperature of 45°F (7.2°C) for more than two (2) hours cumulative.

Storage Step for Shucked Meat

The shucker-packer must store repacked shellfish in covered containers at an ambient temperature of 45°F (7.2°C) or less or covered in ice.

SHUCKER-PACKER - Repacking

Shipping Step

Repacked meats must be shipped adequately iced; or in a conveyance pre-chilled at or below 45°F (7.2°C) ambient air temperature.

SHUCKER-PACKER – Shellstock Shipping

Receiving Step

As a dealer engaged in shellstock shipping, you must ensure that your shellstock is only obtained from a licensed harvester who has properly harvest shellstock as previously discussed. This includes proper tagging and compliance with time/temperature requirements of your state. 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 as outlined in the Model Ordinance and discussed previously:
- 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.
 - Include time of shipment

If a dealer receives shellstock from another 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.

SHUCKER-PACKER – Shellstock Shipping

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 or other approved methods of cold storage, for more than two (2) hours during the cumulative time for all processing steps and transfer such as loading docks.

All oysters harvested under State *Vibrio* Control Plans other than those labeled for a restricted use must meet the following temperature requirements:

- Cooled to an internal temperature of 55° F (12.7° C) within the time periods outlined in the State *Vv* Control Plans. (May – Oct)
- Cooled to an internal temperature of 50° F (10° C) within the time periods outlined in the State *Vv* Control Plans. Shellstock cooled to an internal temperature of 55° F (12.7° C) to comply with a *Vv* Control Plan is considered in compliance with this requirement. (Nov – April)

SHUCKER-PACKER – Shellstock Shipping

Storage Step Continued

All restricted use shellstock obtained from a licensed harvester must be placed in a conveyance pre-chilled or a storage area maintained to 45° F (7.2° C) or less and cooled to an internal temperature of 50° F (10° C) prior to shipment. For dealer electing 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.

Processing Step

Regarding processing, all shellstock obtained from a licensed harvester must be

- Placed in a storage area maintained at 45° F (7.2° C) within 1 hour of receipt

SHUCKER-PACKER – 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.

SHUCKER-PACKER - 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.

SHUCKER-PACKER - 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.

SHUCKER-PACKER - 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.

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