

DEPARTMENT OF MARINE RESOURCES - SHELLFISH SANITATION

CHAPTER 19

RESHIPPING

TITLE INDEX

- 19.01 Compliance
- 19.02 Shellfish Reshipper
- 19.03 Receiving critical control point - Critical limits
- 19.04 Shellstock storage Critical Control Point - Critical Limits
- 19.05 Shucked Meat Storage critical control point - Critical limit
- 19.06 Storage Facility
- 19.07 Vehicle(s)

DEPARTMENT OF MARINE RESOURCES

Chapter 19 Reshipping

19.01 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 and Chapter 16 that are appropriate to the plant and the food being processed.

19.02 Shellfish Reshipper

The holder of a reshipper certificate may sell, ship or transport shucked shellfish or shellstock packed in their original containers, which have been purchased from certified shellfish dealers, to other certified dealers, retailers or to final consumers. A reshipper shall not shuck, repack, hold or store shucked shellfish or shellstock for sale, shipment or transport. A reshipper may not harvest shellfish or buy from harvesters.

19.03 Receiving critical control point - Critical limits

The reshipper shall reship only shellfish which:

- A. Originated and was transported from a certified dealer;
- B. Are identified with a tag or label in accordance with Chapter 15.
- C. Adequately iced the shellstock, or;
- D. Place the shellstock in a conveyance at or below 45°F (7.2°C) ambient air temperature; or
- E. Cool the shellstock to an internal temperature of 50°F (10°C) or less.
- F. 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.

19.04 Shellstock storage Critical Control Point - Critical Limits

The reshipper shall:

- A. Place shellstock in a storage area or conveyance with mechanical refrigeration and maintained at 45 °F (7.2 °C) or less; or adequately iced; and
- B. Not permit shellstock to remain without ice, mechanical refrigeration or other approved methods of refrigeration for more than 2 hours at points of transfer such as loading docks.

19.05 Shucked Meat Storage critical control point - Critical limit

The reshipper shall maintain shucked shellfish in a storage area or conveyance with mechanical refrigeration or other approved methods of refrigeration at an ambient air temperature in the storage area of 45 °F (7.2 °C) or less. In the event that shellfish have been frozen, the frozen shellfish shall be held at or below 0 °F.

19.06 Storage Facility

In the event that a reshipper certificate holder constructs or uses a permanent storage facility in the reshipping operation, he/she shall be considered a shellstock shipper, and must surrender the reshipper certificate to the Department and apply for a shellstock shipper's certificate.

19.07 Vehicle(s)

The facilities of a reshipping business shall be limited to a vehicle or vehicles. The vehicle(s) must meet all of the standards established for vehicle construction and thermal protection as set forth in Chapter 16.

DEPARTMENT OF MARINE RESOURCES

CHAPTER 19

RESHIPPER

INDEX

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