

# HACCP PLAN FOR OYSTERS OR HARD CLAMS UNDER THE DAMARISCOTTA RIVER Vp CONTROL PLAN

(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	<ul style="list-style-type: none"> <li>◆ Pathogens</li> <li>◆ Natural Toxins</li> </ul>	<p>a. Received from licensed harvester that has completed mandatory Vp training.</p> <p>b. Received within 5 hrs of harvest when ambient air temp is &lt;80°F and within 2 hrs when &gt;80°F.</p>	<p>a. DMR approved harvester list</p> <p>b. Harvester tags and clock</p>	<p>a. Visual check of the harvester list</p> <p>b. Visual check for harvester tags, temperature at harvest, and time received</p>	<p>a. Each shipment</p> <p>b. Each shipment</p>	<p>Owner/Manager</p> <p>Owner/Manager</p>	<p>a. Reject shipment</p> <p>b. Reject shipment -OR- Place into wet storage for 24 hours if overtime by &lt;7 hours or place in wet storage for 7 days if overtime by &gt;7 hours.</p>	<p>Receiving Log</p> <p>Corrective Action Log</p>	<p>Weekly: HACCP records review</p>

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Dry cooler Storage	<ul style="list-style-type: none"> <li>◆ Pathogens</li> <li>◆ Natural Toxins</li> </ul>	Oysters or Hard Clams received under a Vp Control Plan must be cooled to <50° F internal temp within 10 hrs of receipt.	Internal Temperature of Oysters or Hard Clams	Visual check of indicating thermometer	Each shipment	Owner/ Manager	Discard product if deemed unsafe.	Receiving Log  Corrective Action Log  Thermometer Calibration Record	Weekly: HACCP records review  Monthly: Thermometer Calibration

**NSSP Guide Chapter XIII.01.B(3)(b)** states: *All oysters harvested under State Vibrio Control Plans other than those labeled for a restricted use shall meet the following temperature requirements: Cooled to an internal temperature of 50 °F (10 °C) within the time periods outlined in the State V.p. Control Plans.* The current version of DMR Chapter 115 does not specify a time period to reach 50 °F, but **DMR Chapter 18.04.B.3** states: *B.Once placed under temperature control and until sale to the processor or final consumer, shellstock shall: 3.Shellstock obtained from a licensed harvester shall be cooled to an internal temperature of 50° F (10° C) within ten (10) hours of receipt.*

Firm Name: \_\_\_\_\_ Product Description: Oysters or Hard Clams under the Damariscotta Vp Control Plan.

Firm Address: \_\_\_\_\_

\_\_\_\_\_  
Method of Storage and Distribution: Refrigeration/Freezer and distribution in  
a refrigerated truck.

Signature: \_\_\_\_\_ Intended Use and Consumer: Consumed raw or cooked by general public.

Date: \_\_\_\_\_