

HACCP PLAN COMPONENT FOR OYSTERS OR HARD CLAMS UNDER Vp CONTROL FROM JUNE 1-OCTOBER 15

(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"> ◆ Pathogens ◆ Natural Toxins 	a. Received from licensed harvester that has completed mandatory Vp training b. Received within 2 hrs of harvest <p align="center">-OR-</p> c. Received adequately iced	a. DMR approved Vp harvester list b. Harvester tags and clock <p align="center">-OR-</p> c. Harvester tags and presence of adequate ice	a. Visual check of the Vp harvester list b. Visual check for harvester tags and time received c. Visual check for harvester tags and adequate ice	a. Each shipment b. Each shipment c. Each shipment	a. Trained employee b. Trained employee c. Trained employee	a. Reject shipment b. Reject shipment <p align="center">-OR-</p> If properly licensed, place product into wet storage for the prescribed amount of time under Chapter 115.05 (3) and (4) or Chapter 115.07.	Receiving Log Corrective Action Log Wet Storage Log	Weekly HACCP records review Annual HACCP Plan Review

(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			
Cooler Storage	<ul style="list-style-type: none"> ◆ Pathogens ◆ Natural Toxins 	<p>a. Oysters or Hard Clams received under a Vp Control Plan must arrive within two hours of harvest and be cooled to <50° F internal temp within 3 hrs of receipt.</p> <p style="text-align: center;">-OR-</p> <p>b. Oysters or Hard Clams received under a Vp Control Plan must arrive adequately iced and be cooled to <50° F internal temp within 3 hrs of receipt.</p>	<p>a. Internal temperature of Oysters or Hard Clams</p> <p>b. Internal temperature of Oysters or Hard Clams and presence of adequate ice</p>	<p>a. Visual check of thermometer</p> <p>b. Visual check of thermometer and adequate ice</p>	<p>Each lot</p> <p>Each lot</p>	<p>Trained employee</p> <p>Trained employee</p>	<p>Discard product if deemed unsafe</p> <p style="text-align: center;">-OR-</p> <p>If properly licensed, place product into wet storage for the prescribed amount of time under Chapter 115.05 (3) and (4).</p>	<p>Receiving Log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p> <p>Wet Storage Log</p>	<p>Weekly HACCP Records Review</p> <p>Monthly Thermometer Calibration</p> <p>Annual HACCP Plan Review</p>

Firm Name:	_____	Product Description:	<u>Oysters or Hard Clams under Vp Control Plan.</u>
Firm Address:	_____ _____ _____	Method of Storage and Distribution:	<u>Refrigeration/Freezer and distribution in a refrigerated truck.</u>
Signature:	_____	Intended Use and Consumer:	<u>Consumed raw or cooked by general public.</u>
Date:	_____		_____