

HACCP PLAN – Reshipper

(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 Receiving shucked meats	<ul style="list-style-type: none"> ◆ Pathogens ◆ Natural Toxins ◆ Chemical contaminants 	<p>a. Received from a Certified Dealer properly tagged or labeled</p> <p>b. Received from certified dealer with documentation as required in Chapter IX.04 and .05. This document must include a notice of all shellstock harvested under Chapter VIII @.02.A(3) that has not been cooled to an internal temp. of 50° F <u>and</u> contains a time/temp. recording device in shipments >4hrs.</p> <p>c. Received from a certified dealer adequately iced, or in a conveyance <45° F, or shellstock internal temperature of <50° F</p> <p>d. Shucked meats received from a certified dealer in covered containers in a conveyance <45°F or covered with ice.</p>	<p>a. Dealer tags or labels</p> <p>b. Presence of Shipping Time/ Temperature Document, and Certified Dealer listing on the ICSSL. Presence of a time/ temperature recording device.</p> <p>c. Presence of adequate ice or a thermometer reading inside the conveyance showing <45°F, or thermometer reading of inside of shellfish showing <50° F</p> <p>d. Presence of ice covering shucked containers or thermometer reading inside the conveyance of <45°F.</p>	<p>a. Visual check for Dealer tags or labels</p> <p>b. Visual check for shipping document and check the ICSSL to verify Dealer Certification. Visual check for time/temp recording device when required.</p> <p>c. Visual check for ice or visual reading of thermometer</p> <p>d. Visual check for ice or visual reading of thermometer</p>	<p>a. Each container</p> <p>b. Each shipment</p> <p>c. Each shipment</p> <p>d. Each shipment</p>	<p>Owner/ Manager</p> <p>Owner/ Manager</p> <p>Owner/ Manager</p> <p>Owner/ Manager</p>	<p>a. Reject shipment</p> <p>b. Reject shipment</p> <p>c. Reject shipment</p> <p>d. Reject shipment</p>	<p>Receiving Log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p> <p>Interstate Certified Shellfish Shippers List (ICSSL)</p>	<p>Weekly: HACCP records review</p> <p>Monthly: Thermometer Calibration</p>

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			What	How	Frequency	Who			
Shellstock dry cooler storage	Pathogen growth	Shellstock is adequately iced, or in a conveyance <45° F	Presence of adequate ice or a thermometer reading inside the conveyance showing <45°F	Visual check for ice or visual reading of thermometer	Each shipment	Owner/Manager	<ul style="list-style-type: none"> ◆ Adjust cooler temperature. ◆ Add more ice. ◆ Call for repair if necessary. ◆ Hold and evaluate product IAW the procedures in 2011 NSSP MO Chapter X 01. (F.)(3.). ◆ Discard product if deemed unsafe. 	<p>Cooler temperature log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p>	<p>Weekly: HACCP records review</p> <p>Monthly: Thermometer Calibration</p>
Shucked meat storage	Pathogen growth	a. Containers are adequately iced, or in a conveyance <45° F	a. Presence of adequate ice or a thermometer reading inside the conveyance showing <45°F	a. Visual check of indicating thermometer	a. Each shipment	Owner/Manager	a. Check meat temperature, discard product if over 45°F. If under 45° F then keep product adequately iced or move to another certified cooler.	<p>Cooler temperature log</p> <p>Corrective Action Log</p>	Weekly: HACCP records review
		b. Frozen meats must remain frozen	b. Containers of frozen meats	b. Visual check of frozen containers	b. Each shipment	Owner/Manager	b. If thawed but <45°F, then relabel product as “Previously Frozen”. Discard product if over 45°F.	Thermometer Calibration Record	Monthly: Thermometer Calibration

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Shipping	Pathogens	a. All shipments of shellstock must have documentation stating the time of shipment and that all shipping conveyances comply with Chapter IX.04.	a. Presence of Shipping Time/ Temperature Document.	a. Visual check for shipping document	a. Each shipment.	Owner/ Manager	a. Do not load the conveyance without a Shipping Time/ Temperature Document.	a. Shipping Time/ Temperature Document.	Weekly: HACCP records review Monthly: Thermometer Calibration

Firm Name:	_____	Product Description:	Clams, mussels and oysters, in the shell or shucked.
Firm Address:	_____ _____ _____	Method of Storage and Distribution:	Refrigeration/Freezer and distribution in refrigerated truck.
Signature:	_____	Intended Use and Consumer:	Consumed raw or cooked by general public.
Date:	_____		_____