

## HACCP PLAN – Shucker Packer

(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"> <li>◆ Pathogens</li> <li>◆ Natural Toxins</li> <li>◆ Chemical contaminants</li> </ul>	<p>a. Harvested from Approved or Conditionally Approved areas in the open status.</p> <p>b. Properly tagged or labeled</p> <p>c. Received from licensed harvester within 18hrs (May1-Sep30) and 24hrs (Oct1-Apr30)</p> <p>d. 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 &gt;4hrs</p>	<p>a &amp; b: Harvester/ Dealer tags and/or Harvester's License</p> <p>c. Harvester/ Dealer tags and clock</p> <p>d. Presence of Shipping Time/ Temperature Document, and Certified Dealer listing on the ICSSL. Presence of a time/ temperature recording device.</p>	<p>a &amp; b: Visual check for Harvester/ Dealer tags and/or Harvester's License</p> <p>c. Visual check for Harvester/ Dealer tags and time received</p> <p>d. Visual check for shipping document and check the ICSSL to verify Dealer Certification. Visual check for time/temp recording device when required.</p>	<p>a &amp; b: Each container</p> <p>c. Each container</p> <p>d. Each shipment.</p>	<p>Owner/ Manager</p> <p>Owner/ Manager</p> <p>Owner/ Manager</p>	<p>a &amp; 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>

(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 (continued)  Receiving shucked meats (continued)	◆ Pathogens ◆ Natural Toxins ◆ Chemical contaminants	e. Received from a certified dealer adequately iced, or in a conveyance <45°F, or shellstock internal temperature of <50°F  f. Shucked meats received from a certified dealer in covered containers in a conveyance <45°F or covered with ice.	e. Presence of adequate ice or a thermometer reading inside the conveyance showing <45°F, or thermometer reading of inside of shellfish showing <50°F  f. Presence of ice covering shucked containers or a thermometer reading inside the conveyance of <45°F.	e. Visual check for ice or visual reading of thermometer  f. Visual check for ice or visual reading of thermometer	e. Each shipment.  f. Each shipment.	Owner/Manager  Owner/Manager	e. Reject shipment  f. Reject shipment	Receiving Log  Corrective Action Log  Thermometer Calibration Record  Interstate Certified Shellfish Shippers List (ICSSL)	Weekly: HACCP records review  Monthly: Thermometer Calibration
Dry cooler Storage	Pathogen growth	Cooler temperature not to exceed 45°F	Temperature of cooler	Visual check of indicating thermometer	2 times daily when in operation	Owner/Manager	◆ Adjust cooler temperature. ◆ Call for repair if necessary. ◆ Hold and evaluate product IAW the procedures in NSSP MO Chapter X 01.F(3). ◆ Discard product if deemed unsafe.	Cooler temperature log  Corrective Action Log  Thermometer Calibration Record	Weekly: HACCP records review  Monthly: Thermometer Calibration

(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			
Shellstock Storage	Pathogens	a. Shellstock is not permitted to remain outside temperature control for more than 2 hours during processing or transfer.	a. Presence of ice or refrigeration	a. Visual check of clock and temperature control	a. Anytime shellstock is removed from temperature control for >15 minutes	Owner/ Manager	a. Hold and evaluate product IAW the procedures in NSSP MO Chapter X 01.F(3).	Point of Transfer Record (time out of refrigeration)	Weekly: HACCP records review
Shucked meat storage	Pathogens	b. Cooler temperature not to exceed 45°F	b. Temperature of cooler	b. Visual check of indicating thermometer	b. 2 times daily when in operation	Owner/ Manager	b. Check meat temperature, discard product if over 45°F. If under 45°F then keep product adequately iced.	Cooler temperature log Corrective Action Log	Monthly: Thermometer Calibration
		c. Frozen meats must remain frozen	c. Containers of frozen meats	c. Visual check of frozen containers	c. Once daily	Owner/ Manager	c. If thawed but <45°F, then relabel product as "Previously Frozen"	Thermometer Calibration Record	

(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			
Processing:  Shucking and/or Packing	Pathogens	<ul style="list-style-type: none"> <li>◆ Shellstock directly from harvester must be shucked, packed, and chilled to 45°F or less within 3 hours of shucking</li> <li>◆ Shellstock from cooler storage must be shucked, packed, and chilled to 45°F or less within 4 hours of removal from refrigeration.</li> <li>◆ Shellstock that has been heat shocked must be shucked, packed, and cooled to 45°F or less within two hours after the heat shock process</li> </ul>	Shucked product Time and Temperature	Visual	Each lot	Owner/ Manager	Destroy/discard product	Processing Log  Corrective Action Log  Thermometer Calibration Record	Weekly: HACCP records review  Monthly: Thermometer Calibration

(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			
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. 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 and	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
		b. Shipments of shellstock that has not been cooled to an internal temp. of 50°F, and are >4 hrs. must contain a time/temp. recording device.	b. Presence of a time/ temperature recording device.	b. Visual check for time/ temperature recording device when required.	b. Each shipment.	Owner/ Manager	b. Do not load the conveyance without a time/temperature recording device when required.	b. Presence of time/ temperature recording device documented on dealer shipping record.	b. Upon receipt of each lot: Check the accuracy of the temperature-recording device against a calibrated thermometer.

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:	_____		_____