### RECEIVING LOG FOR VIBRIO CONTROL PRODUCT

Firm Name: ________________________  Month/Year: _______________
Firm Address: _______________________

### RECEIVING OF SHELLFISH

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<th>Lot</th>
<th>Date</th>
<th>Time Harvested</th>
<th>Time Received</th>
<th>Iced? (Y/N)</th>
<th>Harvester Name and License #</th>
<th>Vp Training (Y/N)</th>
<th>Type of Shellfish</th>
<th>Amount</th>
<th>Location</th>
<th>Initials</th>
<th>Time Product Reached &lt;50°F</th>
<th>Actual Internal Temp (°F)</th>
<th>Initials</th>
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**HACCP RECORDS MUST BE REVIEWED, SIGNED, AND DATED AT LEAST ONCE EVERY SEVEN (7) DAYS.** Shellfish must be adequately iced from time of harvest until it is placed in cold storage at the dealer - OR- if NOT iced; shellfish must be received and placed in cold storage within 2 hours of harvest. Any shellstock harvested under a Vp control plan must be cooled to an internal temp of <50°F within 3 hours of receipt at the certified dealer AND the shellstock cannot be shipped until this temp has been met.

Version 2/26/2021