

Retail Shellfish

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By:

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New Mexico Environment Department



Today's Goals



- Protect public health
- Understand potential risks involved with shellfish handling and consumption
- Introduce regulatory requirements and “best practices”
- Provide *useful* educational material

First Things First...

What is shellfish?

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Retail Shellfish

Approved Source

Key Items

- Source
- Shellstock and shucked shellfish identification
- Product temperature
- Record keeping

Approved Source

- Wholesale vs. retail

- Wholesale:

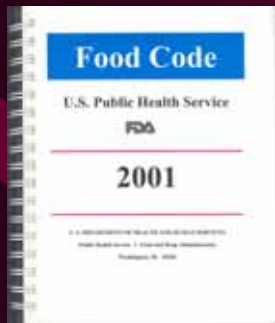
- NSSP

- » Required to be certified
 - » HACCP Plan
 - » Monitoring and records
 - » Product traceback

- Retail

- Food Code

- » Obtain shellfish from an approved source
 - » Maintain product temperature and identity
 - » Record keeping for traceback purposes



Defining Approved Source

- Food Service Establishment Regulations

3-201.15 Molluscan Shellfish

(A) MOLLUSCAN SHELLFISH shall be obtained from sources according to LAW and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish.

(B) MOLLUSCAN SHELLFISH received in interstate commerce shall be from sources that are listed in the Interstate Certified Shellfish Shippers List.

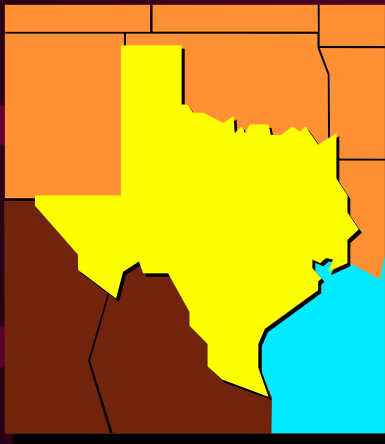
- Interstate Certified Shellfish Shippers List (ICSSL)

- <http://vm.cfsan.fda.gov/~ear/shellfis.html>
- <https://info1.cfsan.fda.gov/shellfish/sh/shellfis.cfm>
- www.issc.org

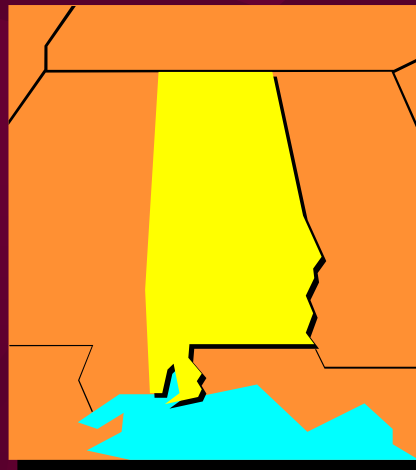


Examples

- This is OK

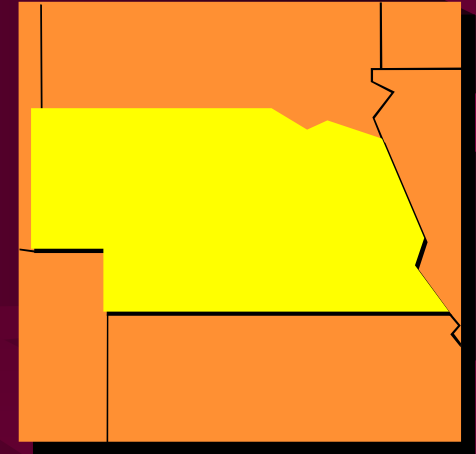


TX Licensed
Harvester
TX Certified
Dealer



Alabama
Certified
Dealer

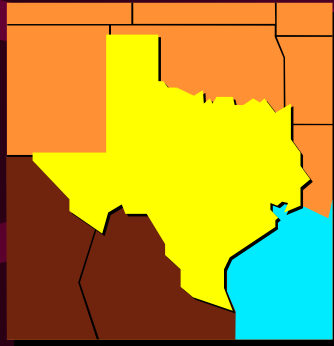
Shipped to Non-
participating state,
non-certified dealer



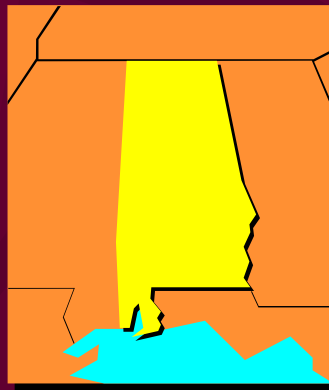
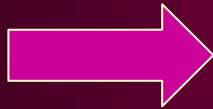
Distributed
within Nebraska

Examples

- This is NOT OK

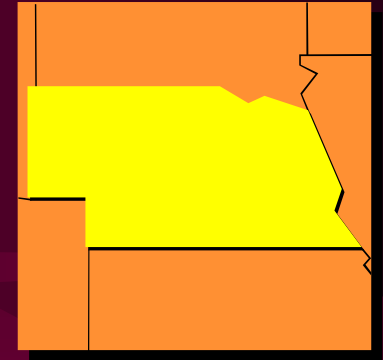


TX Licensed
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Dealer

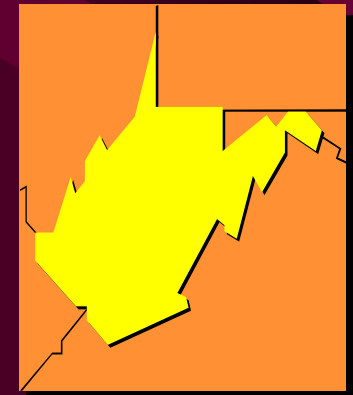


Alabama Certified Dealer

Shipped to Kansas
(Non-participating
state, non-certified
dealer)

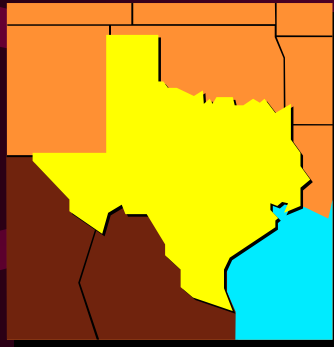


Shipped to and
Distributed in
West Virginia

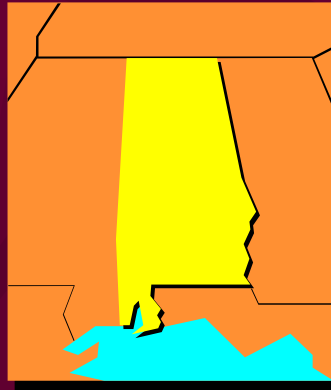
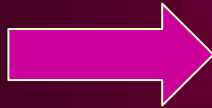


Exception

- This is OK

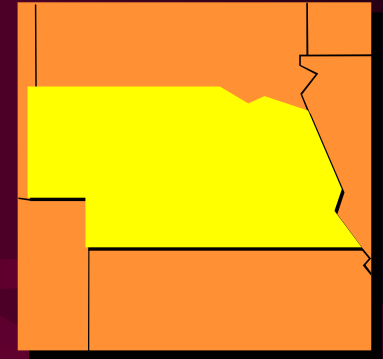


TX Licensed
Harvester
TX Certified
Dealer

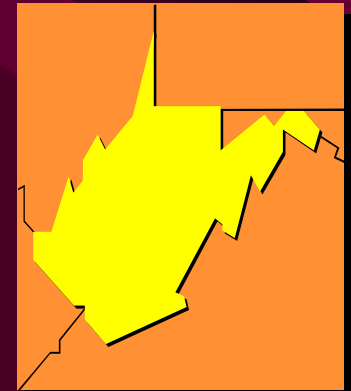


Alabama Certified Dealer

Shipped to Kansas
(Non-participating
state, company
distribution center)



Shipped directly
to company
store in West
Virginia



Keys to Exception

- Product distribution
 - “Chain of custody” prior to distribution center
 - Within company, by company
 - No breaking containers
- Recent examples

Shellfish Temperatures

Receiving, Storage, and
Display

Product Temperature Requirements

- “Wholesale” Shellfish Shipping

- NSSP
- 45°F



- Receiving at Retail

- Food Code/State Regulations
- Product may be received at 45°F
- Product should then be placed under refrigeration at 41°

- Storage and Display

- Product must be maintained at 41° at all times

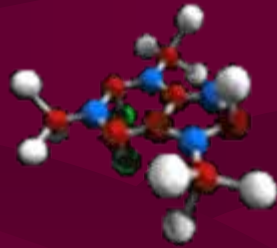


Record Keeping

- 90 Days
- System approved by the Department
 - Chronological order
 - Identify date(s) sold
- Helpful suggestions



Shellfish Handling



Retail Food Establishments

Receiving

Shellfish Receiving

WHAT TO LOOK FOR:

- Is shellfish purchased from a Certified Dealer?
- Is shellfish properly tagged?
- Is shellfish at 45°F or colder?

Reasons to Accept:

- Tags are legible and include the dealers name, harvest area, and harvest date.
- Dealer is listed on the Interstate Certified Shellfish Shippers List.
- Temperature of Shellfish is 45°F or colder.

Reasons to Reject:

- No tags.
- Tags are illegible.
- Tags are missing information.
- Dealer is not listed on the ICSSL.
- Temperature of shellfish exceeds 45°F.



What to Look For:

- Is it from an approved source?
 - Certified Dealer



- Is each container properly tagged?
 - Have to know the requirements



- Proper temperature?
 - Received at 45° F

Reasons to Accept:



- Tags are/include:
 - Legible
 - Dealers name/cert.#
 - Harvest date/area
- Dealer is listed on the ICSSL
- Temperature is 45° F or colder

Reasons to Reject:



- No Tags
- Tags are:
 - Illegible
 - Missing Information
- Dealer not listed on the ICSSL
- Temperature exceeds 45° F

Storage

Shellfish Storage

IMPORTANT ITEMS:

- Store shellfish at 45°F or colder.
- Store shellfish to prevent cross-contamination.
- Maintain shellfish tag with each container.

Prevent Cross-Contamination:

- **REMEMBER:** shellfish ingest any liquid that contacts them; Do not allow water or other liquids to splash onto shellfish.
- Only use approved ice when storing shellfish.
- Keep shellfish separate from other foods (seafood).
- Do not store other foods above shellfish.

Important Reminders:

- Refrigerator temperature must remain at 45°F or colder at all times.
- Original tag must remain with shellfish container until the last one has been removed.
- Shellfish from different containers must not be combined at any time.



Important Items:

- Store shellfish at 41° F or colder



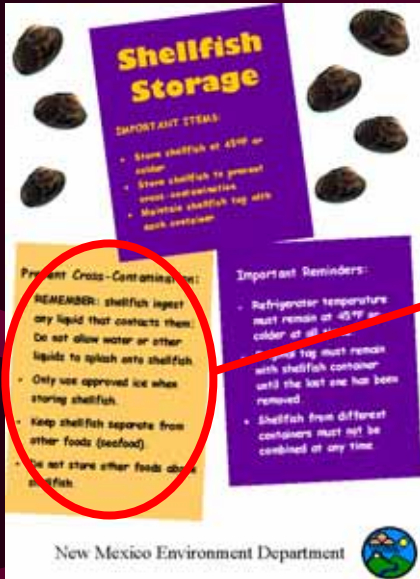
- Store to prevent cross-contamination



- Maintain tag with product



Prevent Cross-Contamination:



- Shellfish ingest/filter liquid
- Approved Ice for storage
- Keep shellfish separate from other foods
- Do not store other foods above shellfish

Important Reminders:



- Refrigerator temperature must remain @ 41° F or colder
- Original tag remains w/ container
- Shellfish from different containers must not be combined

Display

Shellfish Display

IMPORTANT ITEMS:

- Store shellfish at 45°F or colder.
- Store shellfish to prevent cross-contamination.
- Maintain copy of shellfish tag with displayed product.
- Record Start/finish times.

Important Reminders:

- Refrigerator temperature must remain at 45°F or colder at all times.
- Prevent cross-contamination in the same manner as storage.
- Make a copy of the original tag and keep with displayed product at all times.
- REMINDER: Shellfish from different containers must not be combined at any time.

Record Keeping:

- Write beginning date and time on original tag when new shellfish container is opened for sale.
- Write finish date and time on original tag when last product is sold.
- Retain original shellfish tags for at least 90 days after last product is sold.
- Store tags in an organized manner.



Important Items:

- Store shellfish at 41° F or colder

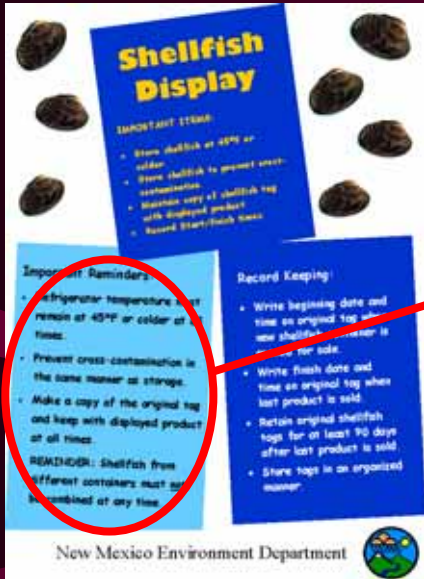


- Store to prevent cross-contamination



- Maintain copy of tag with product
- Record start/finish times

Important Reminders:



- Refrigerator temperature must remain @ 41° F or colder
- Prevent cross-contamination
- Copy of tag
- REMINDER: commingling

Record Keeping:



- Beginning date/time
- Finish/ending date/time
- Retain tags for >90 days
- Store tags in an organized manner

Approved By Department

Shell Usage

- 310:256-7-81
 - Mollusk and crustacea shells shall not be used more than once as serving containers
- Removal of oyster from original shell
 - To allow for preparation
 - Return to original shell
- Multiuse utensil
 - Safe, durable, sufficient to withstand repeated warewashing
 - Smooth, easily cleanable, and resistant to chipping and decomposition
- Dishonestly presented
 - Food Code 3-601.12

Educational Handouts

- Vibrio illness
 - ISSC Fact Sheet and brochure
- Post Harvest Treatment
 - Individually Quick Frozen (IQF)
 - Heat-Cool Pasteurization (HCP)
 - High Hydrostatic Pressure (HHP)











The End!