

**National Shellfish Sanitation Program (NSSP) Guide for the Control of Molluscan Shellfish:
2013 Revision**

- B. Sanitation Monitoring Records. Each dealer shall maintain sanitation control records that, at a minimum, document the monitoring and corrections prescribed by Section .02 A. These records are subject to the requirements of Section .01 H.
- C. Relationship to HACCP Plan. Sanitation controls may be included in the HACCP Plan, required by Section .01 B. However, to the extent that they are monitored in accordance with Section .02 A. they need not be included in the HACCP Plan, and vice versa.

Additional Guidance: [Section IV. Guidance Documents Chapter V. Illness Outbreaks and Recall Guidance .02 Guidance for a Time-Temperature Evaluation of a Shellfish Implicated Outbreak](#)

.03 Other Model Ordinance Requirements.

- A. Each dealer shall comply with the requirements specified in Chapter XI. .03, Chapter XII. .03, Chapter XIII. .03, Chapter XIV. .03, and Chapter XV. .03 that are appropriate to the plant and the food being processed. However, monitoring and record keeping for these conditions and practices is not required, unless specifically stated.
- B. Recalls.
 - (1) Dealers shall adopt written procedures for conducting recalls of adulterated misbranded shellfish products. These written procedures for conducting recalls shall be based on, and complementary to, the FDA Enforcement Policy on Recalls, CFR Title 21, Chapter 1, Subchapter A., Part 7-Enforcement Policy, (2013 NSSP Guide for the Control of Molluscan Shellfish, Federal Regulations).
 - (2) Dealers shall follow their written recall procedures to include timely notification of the SSCA of a situation requiring recall, timely notification of consignee who received the affected product, and effective removal or correction of the affected product.

Additional Guidance: [Section IV. Guidance Documents Chapter III. Harvesting, Handling, Processing and Distribution .04 Shellstock Tagging](#)

.04 Certification Requirements.

- A. General.
 - (1) No person shall act as a dealer prior to obtaining certification.
 - (2) Any person who wants to be a dealer shall:
 - (a) Make application to the Authority for certification;
 - (b) Have and implement a HACCP Plan, and have a program of sanitation monitoring and record keeping in compliance with 21 CFR 123 as it appears in the *Federal Register* of December 18, 1995, except for the requirement for harvester identification on a dealer's tag.

NOTE: Requirement (c) below effective January 1, 2014

- (c) Obtain Authority approved training every two (2) years. The training shall include required processing, handling, and transportation practices as determined by the Authority. A dealer shall be allowed ninety (90) days following initial licensing to obtain the required education.

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- (i) A dealer shall receive proof of completion of the required training. Proof of training obtained by the dealer within the past two (2) years shall be presented to the Authority prior to certification, recertification, or licensing.
 - (ii) At a minimum, one (1) individual involved in the shellfish operations shall obtain the required training.
 - (iii) The dealer shall maintain the record of the completed training.
 - (3) Each dealer shall have a business address at which inspections of facilities, activities, or equipment can be conducted.
- B. Types of Certification.
- (1) Shucker-packer. Any person who shucks shellfish shall be certified as a shucker-packer.
 - (2) Repacker.
 - (a) Any person who repacks shucked shellfish shall be certified as a shucker-packer or repacker;
 - (b) Any person who repacks shellstock shall be certified as a shellstock shipper, shucker-packer, or repacker;
 - (c) A repacker shall not shuck shellfish.
 - (3) Shellstock Shipper. Any person who ships and receives shellstock in interstate commerce shall be certified as a shellstock shipper, repacker, or shucker-packer.
 - (4) Reshipper. Any person who purchases shellstock or shucked shellfish from dealers and sells the product without repacking or relabeling to other dealers, wholesalers or retailers shall be certified as a reshipper.

.05 Shellstock Identification.

[Note: All Federally allocated shellfish (surf and quahog) caught in federally regulated waters must follow the National Marine Fisheries Service tagging protocol. These Federal sequential tags will supersede the tagging requirements in Section 05.]

- A. General.
- (1) The dealer shall keep the harvester's tag affixed to each container of shellstock until the container is:
 - (a) Shipped; or
 - (b) Emptied to wash, grade or pack the shellstock.
 - (2) When the dealer is also the harvester and he elects not to use a harvest tag, the dealer shall affix his dealer tag to each container of shellstock prior to shipment.
- B. Tags.
- (1) The dealers' tags shall:
 - (a) Be durable, waterproof and sanctioned by the Authority prior to use; and
 - (b) Be at least 13.8 square inches (89.03 cm²) in size.
 - (2) The dealer's tag shall contain the following indelible, legible information in the order specified below:
 - (a) The dealer's name and address.
 - (b) The dealer's certification number as assigned by the Authority.
 - (c) The original shellstock shipper's certification number. If deperated the original shellstock shipper's certification number is not required.
 - (d) The harvest date; or if deperated, the date of deperation processing, or if wet stored, the original harvest date, and the final harvest date which is the date removed from wet storage.