

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

- F. Shellstock intended for Wet Storage, Depuration, Post-Harvest Processing (PHP) or “For Shucking Only by a Certified Dealer” must either be shucked, introduced into PHP, Wet Storage, or Depuration within the times outlined in the matrix in Chapter VIII. @.02 A. (3) or meet the applicable time to temperature controls of Chapter VIII. @.02 A. (3). Shellstock harvested under a State *Vibrio* Plan intended for Wet Storage or Depuration, must be placed in Wet Storage, Depuration or refrigeration to comply with time to temperature controls outlined in the State Authority *V.v.* or *V.p.* Control Plan.
- G. Ocean Quahogs (*Arctica islandia*) and surf clams (*Spisula solidissima*) are exempt from this temperature control plan when these products are intended for thermal processing.
- H. Authorities shall consider the need for shading in developing *V.v.* and *V.p.* Control Plans. Shading shall be required when deemed appropriate by the Authority when implementing @.02 A. (1), (2), and (3).
- I. Shellstock intended for a validated pathogen reduction process where refrigeration would reduce efficacy of the process (and appropriately labeled with name of the receiving dealer) is exempt from the requirements in Chapter VIII. @.02 A. (1) and (2).

**Requirements for Harvesters.**

**.01 General.**

- A. Each harvester shall have a valid license, and a special license if necessary, in his possession while engaged in shellstock harvesting activities.  
NOTE: The provisions in Section B. below will take effect January 1, 2014.
- B. Prior to licensing each harvester shall obtain Authority approved training every two (2) years. The training shall include required harvest, handling, and transportation practices as determined by the Authority. A harvester shall be allowed ninety (90) days following initial licensing to obtain the required education.
  - (1) A harvester shall obtain proof of completion of the required training. Proof of training obtained by the harvester within the past two (2) years shall be presented to the Authority prior to certification, recertification, or licensing.
  - (2) At a minimum, one (1) individual involved in the shellfish operations shall obtain the required training.
  - (3) The harvester shall maintain record of the completed training.
- C. Persons who are working in a boat crew under the supervision of a licensed harvester need not have a valid harvester's license.
- D. In the case of riparian or leased land, unless the riparian owner or lessee employs a licensed harvester, the riparian owner or lessee shall be licensed as a harvester prior to harvesting his shellstock. A licensed riparian owner or lessee may employ unlicensed harvesters to work his property or lease.