

HACCP PLAN - Shellstock Shipper

(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) What	(5) How	(6) Frequency	(7) Who			
			(8) Corrective Action(s)						
Receiving live shellstock Receiving shucked shellstock	<ul style="list-style-type: none"> ◆ Pathogens ◆ Natural Toxins ◆ Chemical contaminants 	<ul style="list-style-type: none"> ◆ Received from licensed harvester, ◆ Harvested from approved waters in open status, ◆ Properly tagged or labeled ◆ Received from certified dealer 	◆ Harvest tags ◆ Dealer tags	Visual	Every bag	Owner/ Manager	Refuse Shipment if critical limits not met	Harvest/ Receiving Log	Weekly Record review of receiving log
Dry cooler Storage ◆ Refrigeration ◆ Fresh Frozen	Pathogen growth	Cooler temperature not to exceed 45° F Freezer temperature not to exceed 0° F	Temperature of cooler	Visual check of indicating thermometer	2 times daily when in operation	Owner/ Manager	<ul style="list-style-type: none"> ◆ Adjust cooler temperature. ◆ Call for repair if necessary. ◆ Hold and evaluate product. ◆ Discard product if deemed unsafe. 	Cooler temperature log	Weekly record review of cooler temperature log Thermometer calibration monthly

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: _____