



Time to Temperature Model Ordinance  
Chapter VIII @.02  
Harvester to Original Dealer

E. The Authority shall ensure that harvesters document and provide Trip Records to the initial dealer demonstrating compliance with the time to temperature requirements. In CT trip records = harvest logs but INVOICE need to have this info added

Document time of first harvest (time first exposed to air) and time to dock on harvest log

Add start time of harvest (time first exposed to air) to sales invoice

Since according to CT statutes, harvest is limited to hours between sunrise and sunset, CT harvesters will have 12 hours total from time of first Harvest to Receipt at dealers facility. At point of transfer, have up to 2 hours to refrigeration.

NOTE: 12 Hour Requirement is only for months OUTSIDE of Vibrio Management months (Mandatory VPCP for CT 5 Hours June, July, August, 7 in September)

# Receiving Critical Control Point

*NEW Chapter XIII Shellstock Shipping*

*RECEIVING Critical Control Point*

*CRITICAL LIMIT 1*

@01.A.(1)(c). Harvested the shellstock in accordance with the time temperature requirements of Chapter VIII @.02 A. ~~(1)~~, (2), or (3) [C]

~~(1) Vv  
Control  
Plan (NOT  
YET in CT)~~

(2) Vp  
Control  
Plan in  
CT  
  
June,  
July,  
Aug,  
Sept

(3) 12 hours  
exposure to  
receipt at  
dealer's  
facility  
  
(outside of  
Vibrio months)

This means that in order for the Original Dealer to accept the product, the Original Dealer must know time the product was first harvested

# Receiving Critical Control Point

*NEW Chapter XIII Shellstock Shipping*

*RECEIVING Critical Control Point*

*CRITICAL LIMIT 2:*

@01.A.(2) The dealer shall ship or repack only shellstock obtained and transported from dealer:

(a) Tag as per Chapter X.05.

(b) Documentation IX .04 and .05

(c) Adequately iced, or (d) In a conveyance at or below 45°F ambient air temperature;

(e) Cooled to an internal temp of 50°F or less

# Receiving Critical Control Point

*NEW Chapter XIII Shellstock Shipping*

*RECEIVING Critical Control Point*

*CRITICAL LIMIT 3:*

(3) Should a dealer receive shellstock from the original dealer which does not meet the requirements of A. 2. (c), (d), or (e) above, the shellstock shipment must be:

1. Accompanied by documentation (XI. .04 and .05) and

2. Accompanied by time-temperature recording device indicating continuous cooling has occurred. Shipments of 4 hrs or less will not be required to have a time/temperature device. **[C]**

# Original Dealer Receiving from Harvester (non VPCP)

You must receive shellstock within time/temp requirements  
**12 Hours from start of Harvest**

According to 2013 changes, you have **12 hours from exposure to receipt** at dealer's facility, plus **2 hours to refrigeration (point of transfer)**

Hold product until shellstock reaches an internal temperature of 50°F prior to shipping

You can ship >50°F product with:

1. Documentation
2. Continuous Time/Temp recording device if shipment >4 hours
3. OR shipment must be <4 hours

# Original Dealer Receiving from Harvester (VPCP)

You must **refrigerate** shellstock within VPCP time/temp requirements **5 Hours from start of harvest** June, July, August  
**7 Hours** Sept

Shellstock **must be cooled** to an internal temperature of **50°F** **within 10 hours**

Time into refrigeration and time shellstock reaches **50°F** **must be documented** on a HACCP record

DA/BA is **STRONGLY RECOMMENDING** that shellstock be cooled to **50°F** as quickly as possible: preferably within **5 HOURS**

If you are cooling to 50°F prior to shipping **you do not need TTRD**

# ORIGINAL DEALERS DURING VPCP MONTHS ONLY

You must **receive shellstock within 5 hours from start of harvest** June, July, and August, **7 hours** September

You **MAY NOT** ship shellfish before it has reached **INTERNAL TEMPERATURE 50°F**

# NON-VPCP MONTHS

## Scenario 1:

Shellstock at an internal temperature of 50°F or less

Must receive shellstock with **DOCUMENTATION**  
Ch. IX .04 and .05

## Scenario 2:

1. Shellstock is > 50°F
2. Shipping time >4 hours

Must receive the shellstock with:

- 1. DOCUMENTATION**  
Ch. IX .04 and .05
- 2. TTRD**
- 3. Assure that critical limits have been met**  
(time into refrigeration and shipment time)

## Scenario 3:

1. Shellstock is >50°F
2. Shipping time <4 hours

Must receive the shellstock with:

- 1. DOCUMENTATION**  
Ch. IX .04 and .05
- 2. NO TTRD required**
- 3. Assure that critical limits have been met**

# Harvester to Dealer Transportation

*NEW Chapter IX. Transportation*



*.01. Conveyances Used to Transport Shellstock to the Original Dealer*



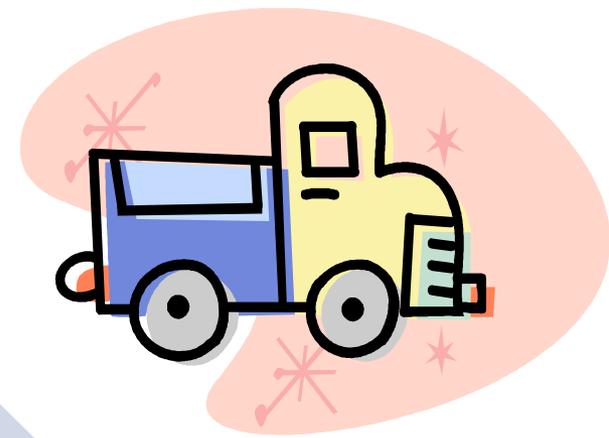
C. When transporting shellstock to the original dealer within the applicable time to temperature controls in CH. XIII @.02.A (1),(2) and (3) the temperature inside the conveyance shall not exceed the ambient air temperature when the ambient air temperature is above 50°F



D. When mechanical refrigeration units are used the units shall be:

- 1) Equipped with automatic controls; and
- 2) Maintained at an ambient air temperature necessary to comply with .01 C above

# Chapter IX. Transportation Harvester to Original Dealer (.01)



C. Temp inside the truck cannot exceed the outside air temp when the outside air temp is above 50°F

Pick up with Cap, **NO**

Non-refrigerated Box Truck  
**NO**

Open pick up or flat bed truck  
**OK**

If Refrigerated, must be maintained at less than ambient air temperature when temperature is above 50°F

# Dealer to Dealer Transportation

*NEW Chapter IX. Transportation*

*.04. Shipping Temperatures*

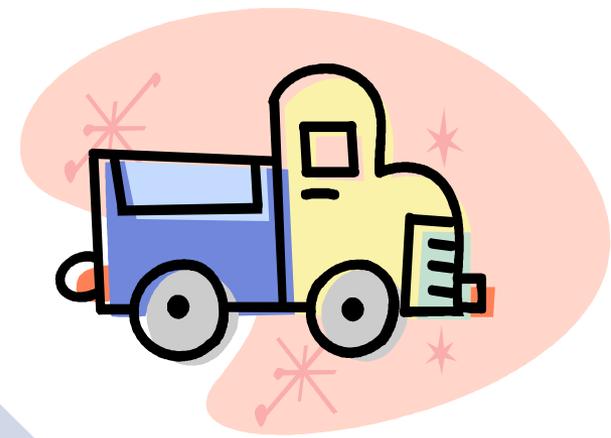
Shellfish dealers shall ship shellstock adequately iced; or in a conveyance pre-chilled at or below 45°F (7.2°C) ambient air temperature.

*.05. Transportation Records* All shipments of shellstock shall be accompanied with documentation indicating

**The time of shipment**

At the time of shipment all shipping conveyances comply with the requirements of Chapter IX.04.

# Chapter IX. Transportation Dealer to Dealer (.04)

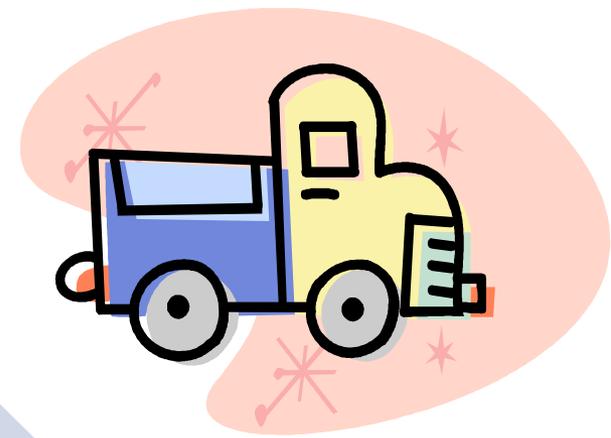


## **.04. Shipping Temperatures**

Dealers shall ship shellstock adequately iced (see definitions in Guidance Document) **or**

**In conveyance PRE-CHILLED at or below 45°F**

# Chapter IX. Transportation Dealer to Dealer (.05)



## **.05 Transportation Records**

Shipments shall be accompanied with documentation indicating the 1) **time of shipment** and 2) that all shipping conveyances comply with the requirements of IX. 04 (**PRE-CHILLED at or below 45°F**)

# Chapter IX. Transportation Records

## Shellstock <50°F Internal Temperature

For product that is being shipped at <50°F internal temperature documentation is still required:



1. Time of Shipment



2. Means of Cooling, i.e. Mechanical Refrigeration vs. Ice



3. Temperature that Conveyance was Pre-chilled to



This is NOT intended to be a HACCP record

# Chapter IX. Transportation Records

## Shellstock >50°F Internal Temperature

For product that is being shipped at >50°F internal additional documentation is required:



1. Time of Shipment, Means of Cooling, Temperature of Conveyance



2. Notice that Shellstock was NOT COOLED to <50°F Internal Temperature



3. Indicate PRESENCE of TTRD (if >=4 hour shipment)



4. Time of Shipment will be used by receiving dealer to determine length of shipment