

Connecticut Shellfish Harvester Training Program

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State of Connecticut Department of Agriculture,
Bureau of Aquaculture and Laboratory (DA/BA)

CT Shellfish Harvester Meeting
January 9, 2015







You're Important!

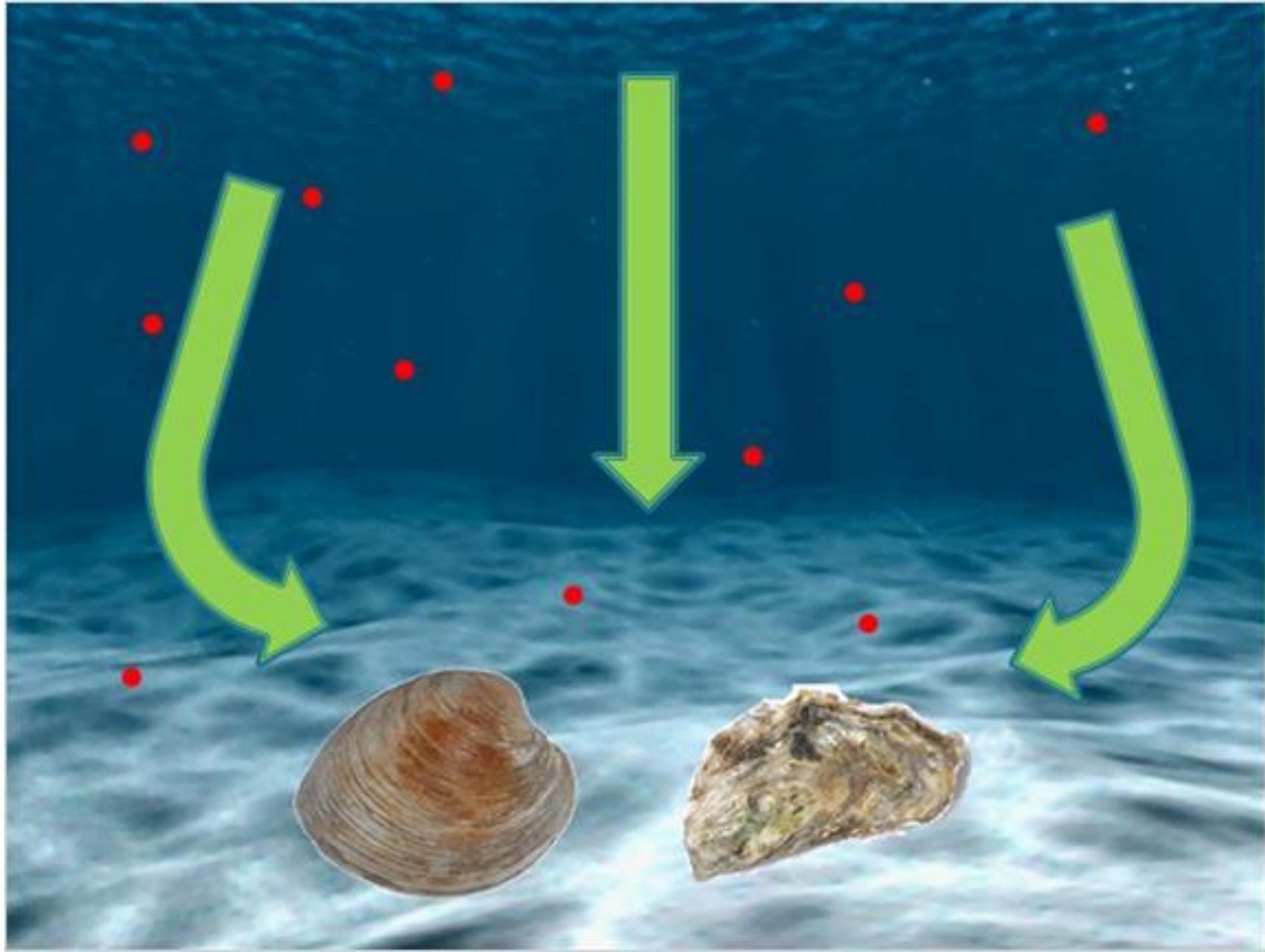
**You're the first
line of defense**

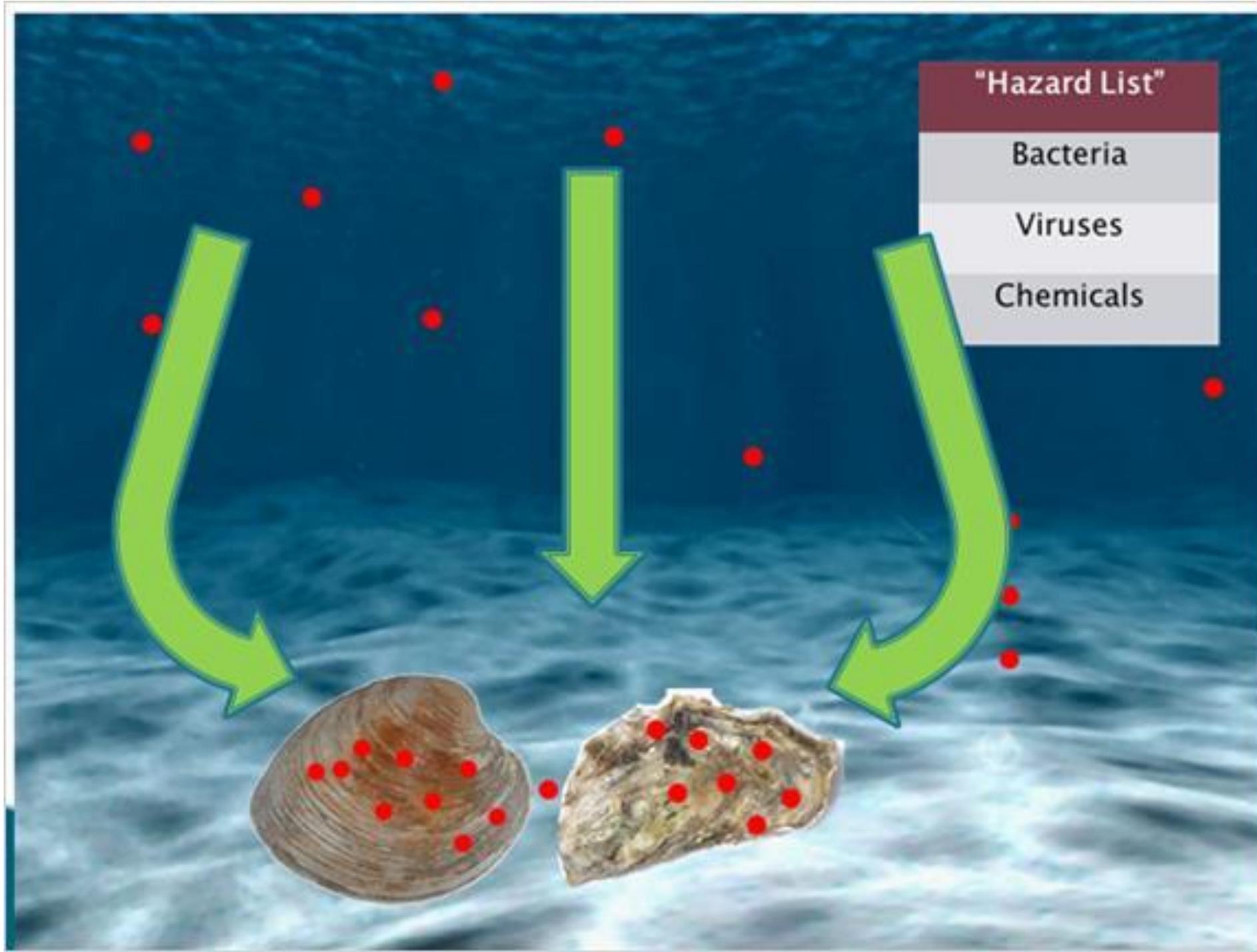
Why all the attention?

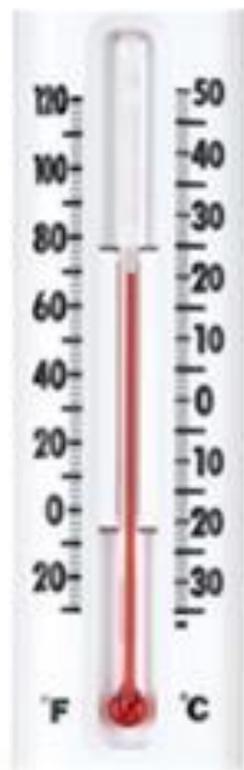


Why all the attention?







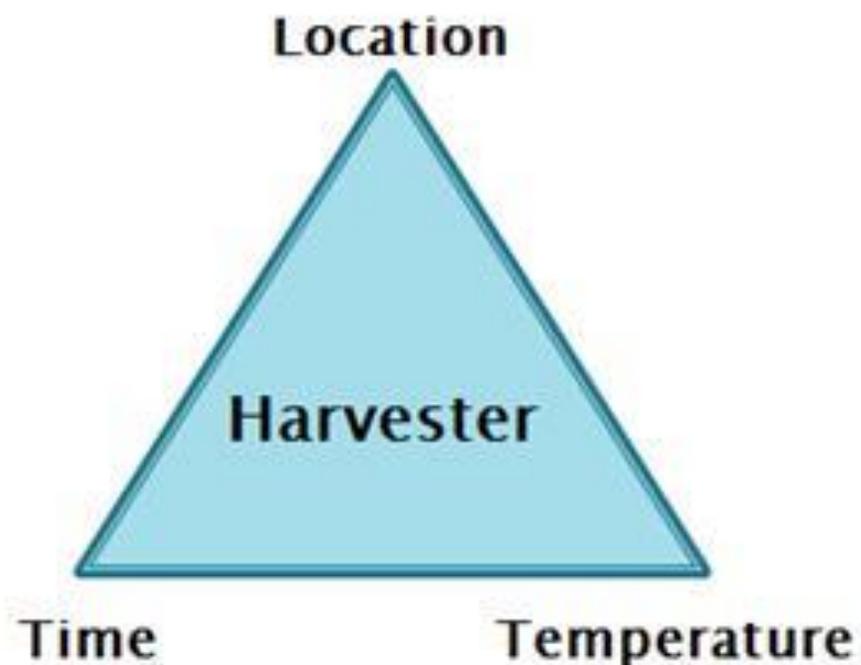


The Problems

- Recipe (raw)

"Hazard List"
Bacteria
Viruses
Chemicals

The "Solution"



- By calling the local town shellfish information hotline
- By calling the Connecticut Department of Agriculture / Bureau of Aquaculture (DA/BA)



Steps

- Harvesting



- Handling

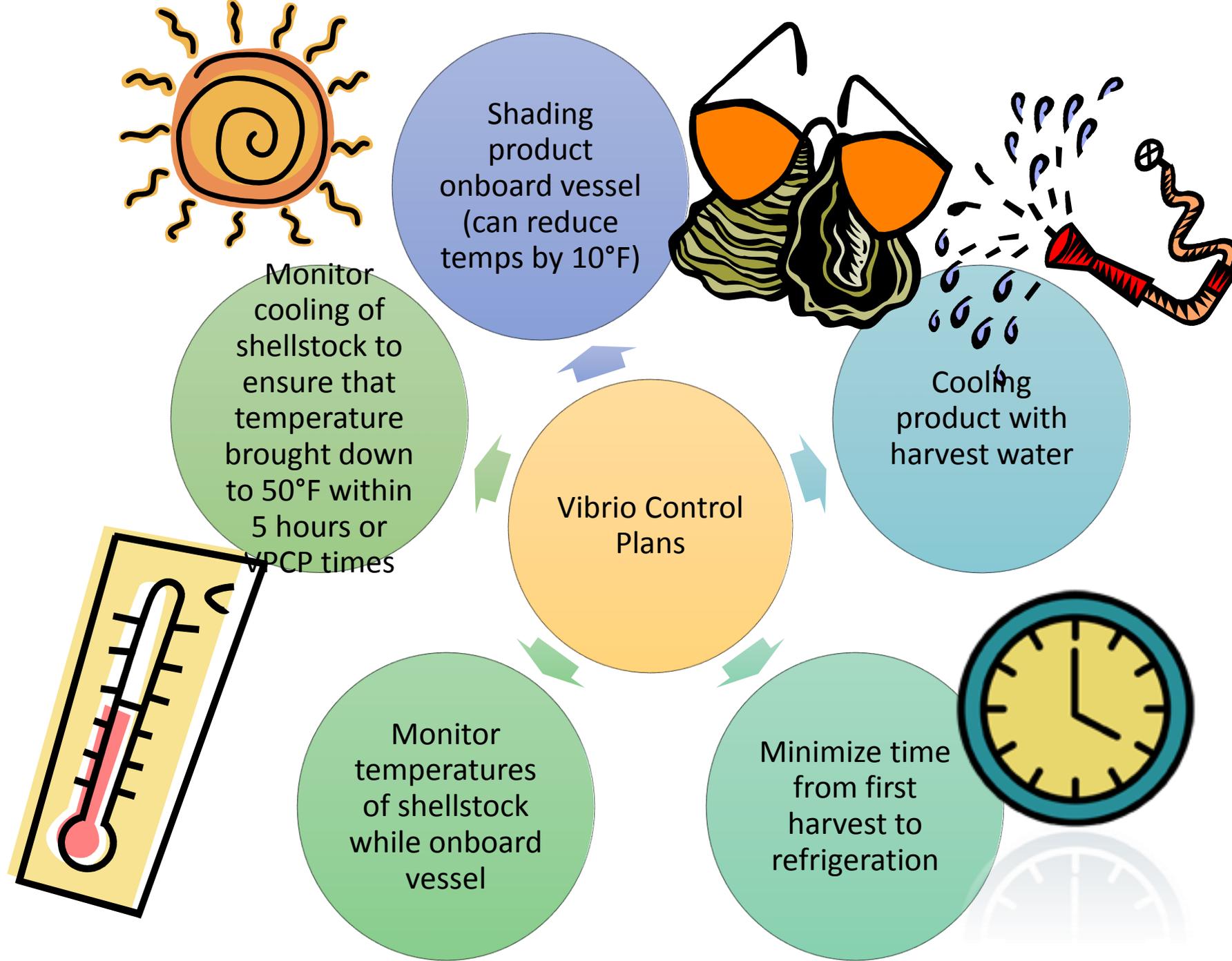


- Transportation



Handling





Product Exposure



SAFETY OF WATER: approved water supply, check for backflow devices	
CONDITION/CLEANLINESS OF FOOD CONTACT SURFACES: Ice shovels, Ice scoop, bins, ice machines, and shellfish contact surfaces Cleaned, sanitized, good condition, properly stored	
Concentration of Sanitizer (Record Amount) Chlorine 100-200 ppm, Iodine 25 ppm, Quaternary Ammonia 200 ppm Test Kits provided and used to check solution.	
PREVENTION OF CROSS CONTAMINATION: Product is protected from splash, condensate drip, not stored below raw food	
Product not directly in contact with floor of cooler. Product separated by lot	
Personal items not stored in processing area. No eating or tobacco use in processing area	
Employee hands are washed after any breaks from work	
MAINTENANCE OF HAND-WASHING, HAND-SANITIZING, AND TOILET FACILITIES: Toilet and Hand-washing facilities are checked for cleanliness, supplies and warm water	
PROTECTION FROM ADULTERANTS: Light fixtures shielded, product protected during transfer	
PROPER LABELING, STORAGE AND USE OF TOXIC COMPOUNDS: Cleaning supplies stored properly and away from product	
All supplies labeled to identify contents and intended use	
CONTROL OF EMPLOYEES WITH ADVERSE HEALTH CONDITIONS: Employees with unhealthy conditions are reassigned to other duties	
EXCLUSION OF PESTS: There are no pest, rodents, insects, etc., in area	

Vessel Condition



“The Good”



“The Good”



Must be
commercially
licensed!

“The Bad”



“The Ugly”





The Good

The Bad

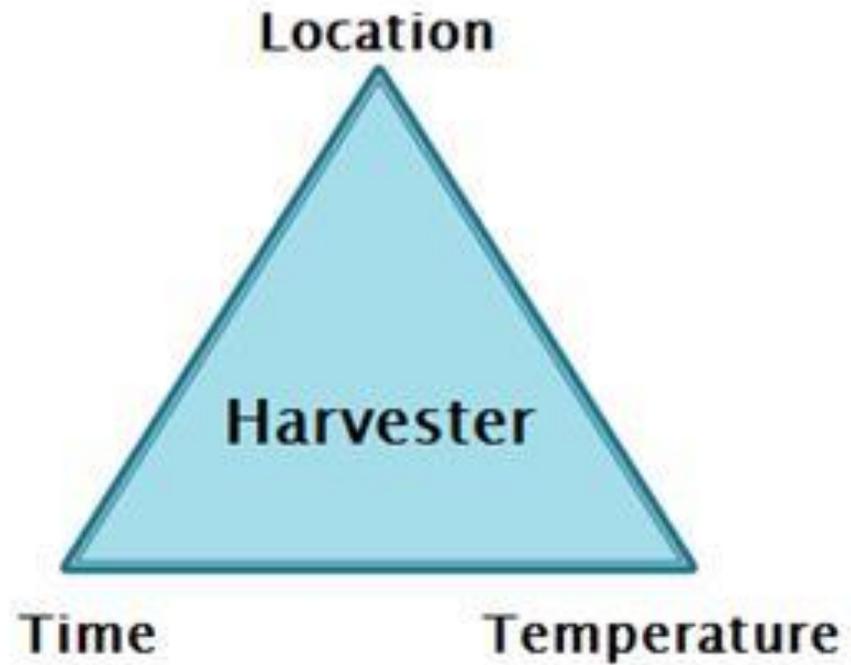


The Ugly



Vessel Sanitation – On the boat





○ **The 4 W's**

Tagging

**WHO WHEN
WHERE WHAT**

The image shows a white shellfish tagging form with a metal fastener on the left side. The form is divided into several sections. The top section is for 'ORIGINAL SHIPPER'S No. IF OTHER THAN ABOVE:'. Below that is 'HARVEST DATE:' and 'SHIPPING DATE:'. The next section is 'HARVEST LOCATION:'. The 'TYPE OF SHELLFISH:' section includes checkboxes for 'OYSTERS', 'HARD CLAMS', and 'SOFT CLAMS'. Below that is 'PRODUCT OF USA or CANADA' with checkboxes for 'WILD' and 'FARM RAISED'. The 'QUANTITY OF SHELLFISH:' section includes checkboxes for 'BUSHELS', 'COUNT', 'LBS', and 'OTHER'. A bolded instruction states: 'THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.' The bottom section is for 'TO:' and includes a table for 'RESHIPPER'S CERT. No.' and 'DATES RESHIPPED'. Green checkmarks are placed over the 'ORIGINAL SHIPPER'S No.', 'HARVEST DATE:', 'SHIPPING DATE:', 'HARVEST LOCATION:', 'OYSTERS', 'HARD CLAMS', and 'SOFT CLAMS' fields.

Boley

Altin

ORIGINAL SHIPPER'S No. IF OTHER THAN ABOVE:

HARVEST DATE: SHIPPING DATE:

HARVEST LOCATION:

TYPE OF SHELLFISH: OYSTERS HARD CLAMS SOFT CLAMS

PRODUCT OF USA or CANADA WILD FARM RAISED

QUANTITY OF SHELLFISH:

BUSHELS COUNT LBS OTHER

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.

TO:

RESHIPPER'S CERT. No.	DATES RESHIPPED

NSSP-MO Requirements

Labeling and Tagging

This item refers to the information required for shipping shellstock, shucked shellfish and for identification during intermediate processing.

The purpose of the tag or label is to facilitate product traceability.

The tag or the label shall be of proper size, waterproof and contain all the information specified in the NSSP-MO.

Labels shall be **legible**, contain all information required by the NSSP-MO and shall comply with the Federal Food Drug & Cosmetic Act (FFDC Act), the Fair Packaging and Labeling Act (FPLA) and Title 21 of the Code of Federal Regulations (21 CFR) Parts 101 and 161.

CITY LINE FOOD DISTRIBUTORS, INC
20 INDUSTRY DRIVE
WEST HAVEN, CT 06516 - 1442

Telephone: (203) 931-3707

Shipper's Certificate No: CT.01855

ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE: PE-235455

HARVEST DATE: 06/13/12

HARVEST LOCATION: PE-2-F

TYPE OF SHELLFISH: CLAM MUSSEL FRESH P.E.I.

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS. **** KEEP REFRIGERATED ****

CAPE COD SHELLFISH & SEAFOOD CO, INC.
8 SEA FOOD WAY, DOCKS 5-12
BOSTON, MA 02210 MA 3257 SS
PHONE: 617-423-1555 FAX: 617-423-2070
PACKED BY PE 2354 SS



PERISHABLE
KEEP REFRIGERATED

ORIGINAL SHIPPER'S CERT. No. IF OTHER THAN ABOVE: PE 2354 SS

PROCESS DATE: JUNE 17/2012 SHIPPING DATE: JUNE 17/2012

HARVEST LOCATION: PE 2F COP: CANADA MOP- FARM RAISED

TYPE OF SHELLFISH: MUSSELS (ICY BLUE) PRODUCT OF CANADA

QUANTITY OF SHELLFISH: 10 POUNDS TO: CAPE COD SHELLFISH

ORIGINAL HARVEST DATE: JUNE 13/2012 PO # 45829

PRODUCT WET STORED TO: JUNE 17/2012 LOT #: W 4105

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.



Harvesting



Steps



Handling



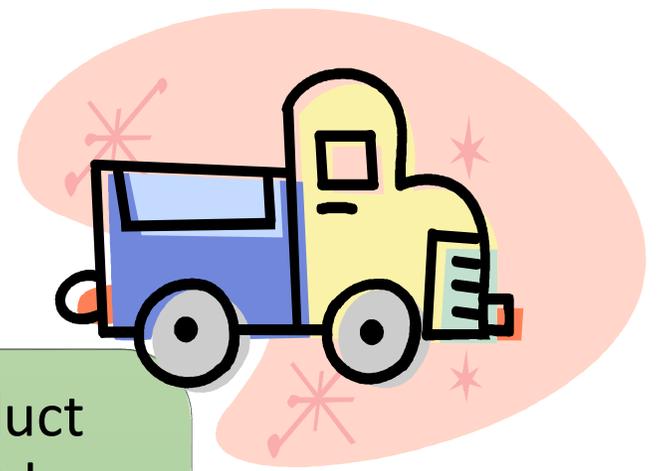
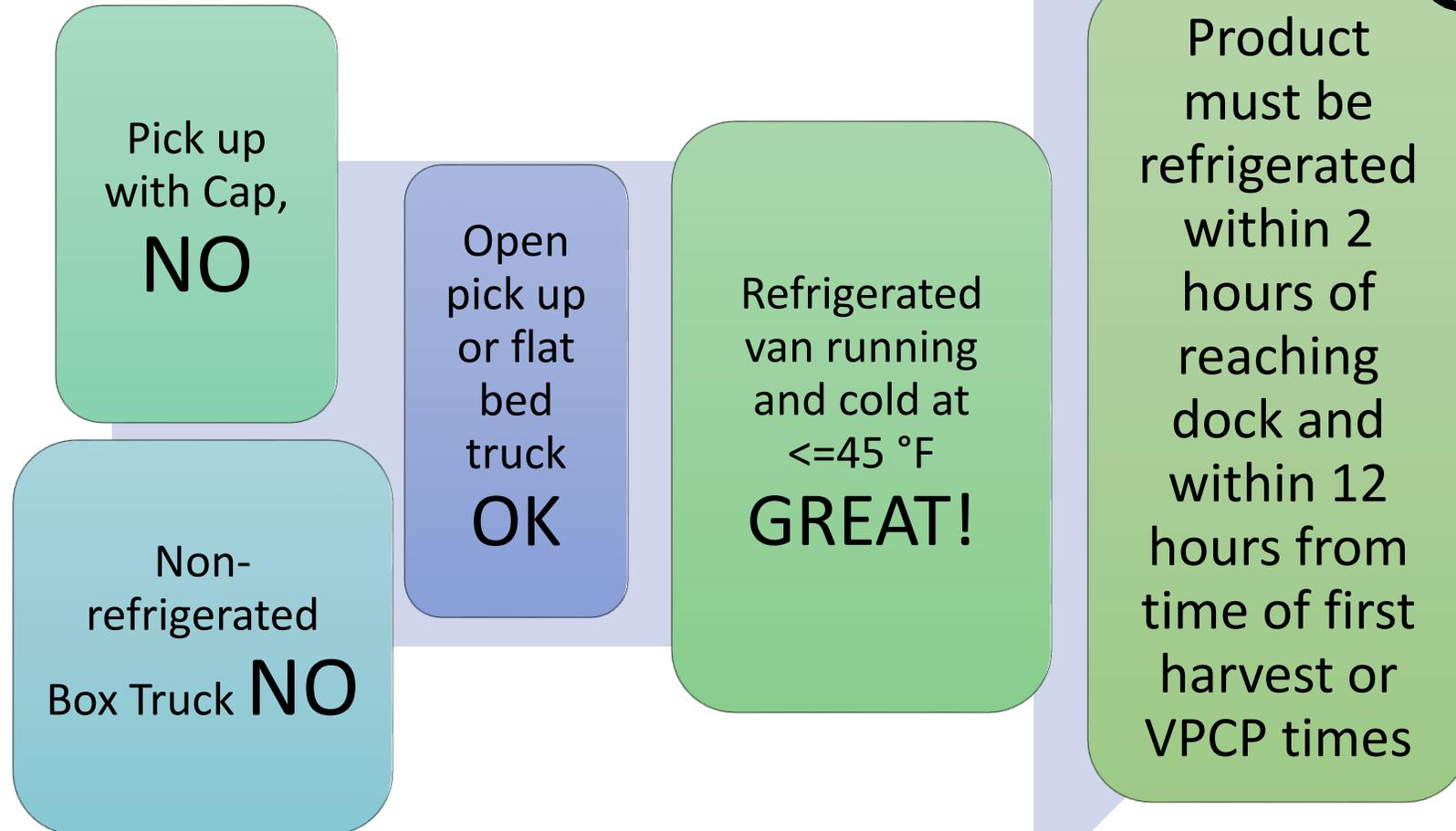
• Transportation



Transportation



Transportation



CERTIFICATE OF SHELLFISH HARVESTING EDUCATION TRAINING

This is to certify that

Enter Name Here: _____

has successfully completed Shellfish
Harvester Educational Training