

2020 SUMMARY OF Vp CONTROL MEASURES FOR SHELLFISH DEALERS



Department of
Environmental
Conservation

These Requirements Apply to All Dealers

All shellstock must be cooled to an internal temperature of 50°F (10°C) prior to distribution and must be accompanied by a shipping document indicating one of the following:

- Shipped adequately iced, the date and time shipped and the initials of the shipper (shipping time must not exceed four hours for this option).
- Shipped in a conveyance pre-chilled and maintained at or below 45°F (7.2°C), the date and time shipped and the initials of the shipper.
- For shellstock picked up by the receiver at the dealer's facility: shipped adequately iced or the temperature of the storage area from where the shellfish were removed, the date and time removed, and the initials of the shipper.

All shellstock received must be received with a document from the shipper indicating one of the following:

- Shipped adequately iced and the time shipped.
- Shipped in a conveyance pre-chilled and maintained at or below 45°F (7.2°C) and the time shipped.
- For shellstock received from a shellfish dealer located outside of New York prior to being cooled to an internal temperature of 50°F (10°C)** – A time/temperature recording device shall accompany the shellstock indicating continuous cooling; the document must indicate that the product was shipped prior to achieving an internal temperature of 50°F (10°C) and indicate the presence of a time/temperature recording device.

SHELLFISH RECEIVED WITHOUT A PROPER SHIPPING DOCUMENT MUST BE REJECTED.

Shellfish receiving records (a HACCP record) must include date, time and shellstock temperature (center of a lot/container of the shellstock) when received, and date, time, and temperature shellstock achieved 50°F (10°C).

These Requirements Apply to All Dealers Who Receive Shellstock From Diggers

- All shellfish received from harvesters** must include the **time of harvest** on harvester tags and must be kept as part of your shellfish receiving records.
- All oysters received from harvesters** between the dates of **May 1 through September 30, both dates inclusive**, must be cooled immediately following harvest. A record of the internal temperature (center of a lot/container of the oysters) at time of receipt and time received is also required.
- From **May 1 through October 31**, both dates inclusive, shellfish received from harvesters that are transported to the original dealer by the harvester must be received shaded at the time of delivery. The temperature within the conveyance used to transport the shellfish must not be higher than the ambient air temperature during transportation time.

Shellstock shall not be shipped or shrink wrapped prior to it reaching the temperature of 50°F (10°C) or below.

These Requirements Apply to All Dealers Who Receive Shellstock From Diggers Under a Vp Control Plan only:

These requirements shall apply from May 1 through September 30, both dates inclusive:

Areas currently under Vp Control Plan include-**NS1, NS2, NS3** or that portion of **LS1 west of Eatons Neck Point**.

- All hard clams and oysters received from harvesters from in the affected areas will be rejected if the shellstock temperature at receiving is greater than 60°F (15.6°C) or if the shellfish harvester tag does not include the **time of harvest**. A record of the internal temperature (center of a lot/container of the shellstock) at time of receipt and time received is also required;and
- must be cooled to a temperature of 50°F (10°C) or less within 10 hours of **time of receipt** and prior to being shipped; and:
- shall not be comingled with hard clams or oysters harvested from LS1 East.

Other harvest areas may be added during 2020 if it is determined that the source of shellfish has been linked to Vp illnesses.