



Alaska Department of Environmental Conservation

Division of Environmental Health, Food Safety and Sanitation Program

555 Cordova St., Anchorage, AK 99501

Phone: (907) 269-7501 or 187-SAFE-FOOD Fax 269-7510

Shellstock Shipping Facility Requirements

Purpose:

To provide for consumer protection and protect public health by ensuring the processing, sale, and distribution of safe, wholesome, and properly labeled seafood products.



What are "shellstock"?

Shellstock are shellfish that remain in the shell. Shellfish are all edible species of oysters, clams, mussels, and scallops, either shucked or in the shell, fresh or frozen, whole or in part. Scallops are excluded when the final product is the shucked adductor muscle only.



Who is a "processor"?

Processor means a person who processes or is responsible for processing seafood intended for human consumption - including that person's

What is a Shellstock shipping facility?

A shellstock shipping facility is where shellstock is prepared for shipping. It can be a free standing structure or a suitable area in a permitted restaurant, grocery store, seafood processor or food processing establishment. If using one of these areas, provide a copy of the lease or other agreement with your permit application that clearly identifies who is responsible for sanitation of the area before and after it is used to prepare the shellstock for shipping.

Whether a free standing structure or an area in an already permitted facility is used, **facility plans** will need to be submitted with a commercial shellfish permit application. See the "Commercial Shellfish Permits" guide for additional permit requirements.

Your facility plans will need to show the following:

Walls and Ceilings

- Walls in the shellstock facility need to be smooth, impervious and easily cleanable. Commonly used materials include plywood sealed with two part epoxy paint, or plastic wall board including Glasbord or Chemply laminated panels.

Floors

- Floors need to be impervious, corrosion resistant and easily cleanable. For example, you could use concrete that is sealed, plywood that is fiber glassed, or plywood with multiple coatings of floor paint.

Lighting

- Light bulbs must be protected or shatterproof. If you use fluorescent tubes, they must be enclosed in a protective housing or sleeve tubing with end caps. Shatter proof fluorescent bulbs are available and can be used. You can also use incandescent lighting that is either shatter proof or enclosed in a protective guard.

Water

- Your water source must be approved by the department. An approved classified growing area water may be used for wash down of the processing facility at a growing area, as is water from a DEC approved public water system.

Toilets

- A toilet that is conveniently located must be provided. You can use a Porta potty, an Incinolet toilet, a compost toilet, or an outhouse if your processing facility is in a remote location. Plans must be approved by the department.

Seafood processors need an annual permit from DEC.

http://dec.alaska.gov/eh/fss/forms/forms_home.html

Who should I call if I have questions about Shellstock Shipping?

Call: George Scanlan,
Shellfish Specialist
(907)269-7638
or email:
george.scanlan@alaska.gov

CHILL your Shellstock!

- During the Vp months of June to September, you have 5-10hrs to bring your oysters to 45°F or less after harvesting .
- During the non Vp months of October to May, you have 24hrs to bring your oysters to 45°F or less after harvesting.

Ice

- Ice can either be purchased from an approved source, or you can manufacture it from an approved water supply. To protect it from contamination during storage and use, keep it covered and use a utensil to dispense it.

Handwashing

- Handwashing facilities with soap, towels and warm water are required. A hand sanitizer is also required.

Insect Control

- Insects and other pests must be kept out of the facility. Doors should be tight fitting and self closing. Windows must be screened with 15 mesh/inch or smaller screening.

Refrigeration

- Your refrigeration unit must maintain a temperature of 45°F or less. You can use a commercial walk-in cooler, or a self constructed unit. The wall, floor, ceiling and lighting requirements for the self constructed unit are the same as the facility requirements given above. Keep a thermometer in the unit to make sure the temperature is maintained.

Packing and Sorting

- Tables must be impervious, corrosion resistant and easily cleanable. They can be constructed of stainless steel, aluminum, or fiber glassed tables.

Shipping Boxes and Liners

- Protect boxes and liners from contamination during storage and assembly. Store them above floor level.

A sanitation plan is not required; however, sanitation is a must:

- Employee health and hygiene.
- Clean and sanitize each facility used for shellstock shipping daily following periods of operation.
- Routinely inspect walls, floors, ceilings and equipment, and clean them whenever necessary.
- Maintain all areas within the facility, including any equipment, in good repair so that cleaning and sanitizing is effective.
- Keep only necessary toxic substances on site, and do not store them above shellfish or food contact surfaces
- Use all toxic substances according to the label directions.

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