



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

Commercial Shellfish Permits

Types of Permits

1. **Harvester**—a person who takes shellstock by any means from a growing area.
2. **Dealer**—a person to whom certification is issued for the activities of shucker-packer, shellstock shipper, repacker, or reshipper.
 - A. **Shucker-packer** - a person who shucks and packs shellfish. A shucker-packer may also act as a shellstock shipper or reshipper, or may repack shellfish originating from other permitted dealers.
 - B. **Shellstock Shipper** - a dealer who grows, harvests, buys, or repacks and sells shellstock but is not authorized to shuck or repack shucked shellfish. A shipper may buy, repack, and sell in-shell product as well as ship shucked shellfish.
 - C. **Repacker** - a person other than the original certified shucker-packer who repackages shucked shellfish into other containers.
 - D. **Re-Shipper**— a person who buys shellfish from dealers and then sells the product without repacking or relabeling to other dealers, wholesalers or retailers.
3. **Geoduck Dive Vessel**— a vessel for the commercial harvest and transport of geoducks from the harvest area to a dealer.

What is Required for a Permit?

- A harvester or dealer application is available by calling DEC, or from the website at http://dec.alaska.gov/eh/fss/seafood/Shellfish_Home.html
- Pay the fee
- Provide proof of completion of Harvester or Dealer Education training

Persons who are harvesters or dealers must also submit:

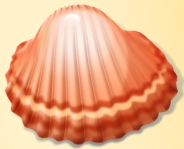
- A waterproof, tear-proof shellfish tag that is at least 2 5/8 inches by 5 1/4 inches
- A narrative that includes: 1) shellfish holding container material, temperature controls, and how product is protected from contamination during transport; and 2) a map and description of the shellfish growing/harvest area

Dive Vessels for the commercial harvest and transport of geoducks must:

- Fill out the Geoduck Dive Vessel Application. Forms are available on the website http://dec.alaska.gov/eh/fss/seafood/Shellfish_Home.html
- Include 2 drawings of the boat - floor plan and side view. Identify the construction materials and show all plumbing
- Indicate the type of marine sanitation device
- Pay the fee

Purpose:

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



What are "shellfish"?

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.



What is "processing"?

Any activity associated with the handling, shucking, freezing, packing, labeling, or storing of shellfish in preparation for distribution. Processors include shellstock shippers, shucker-packers, repackers, and reshippers.



Seafood processors need an annual permit from DEC.

Get an application online at:

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

Who should I call if I have questions about Shellfish Processing?

George Scanlan,
Shellfish Specialist
(907)269-7638

or email:

george.scanlan@alaska.gov



Shellfish Processing Regulations:

All shellfish processors must comply with Alaska's Seafood Processing and Inspection Regulations, and the standards for fresh or frozen shellfish relating to sanitation, harvesting, handling, shucking, and transporting contained in the **National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish** (NSSP) and 21 CFR 1240.60 (Control of Communicable Diseases: Molluscan Shellfish).



Permit Fees

- Shellfish shucker-packers - \$649
- Shellfish repackers - \$325
- Shellfish shippers - \$162
- Reshipper - \$162
- Harvester - \$162
- Geoduck Dive Vessel - \$162

What Other Information May be Required?

Facility Plans

Drawings and other documentation that accurately depicts and describes:

- the location of processing and storage buildings, roads, alleys, docks and other areas that will be used to support the processing, storage, or transportation of the product
- the placement of processing equipment, & storage areas for shellfish, food ingredients and food packaging materials
- plumbing plans showing piping, fixtures, toilets and hand sinks
- the surface finish of walls, floors, and ceilings in processing, packaging and storage areas

HACCP Plan

- HACCP Plan, prepared by operator who is knowledgeable or trained in HACCP (may be prepared by contractor)
- Weekly record reviews conducted by individual trained in HACCP

Sanitation Plan and Sanitation Control Records

Describes the sanitation procedures to be followed at the facility including the following conditions and practices:

- pest control procedures
- labeling, storage and use of chemical compounds
- sanitizer concentrations for hand and product dips, processing water, and sanitizing solutions for food-contact surfaces
- condition of water that contacts food or food-contact surfaces
- maintenance of hand sanitizing, hand washing, and toilet facilities
- cleanliness of equipment, utensils and containers and surrounding areas
- prevention of cross-contamination
- personnel - hygiene and health

Other

Shellstock harvesters who are also establishing a residential campsite will need to submit the following additional information:

- A copy of the lease agreement with the owner of the area to be used as a campsite
- A description of the exact location of the campsite
- The length of time you will be using the campsite
- A list of potential contaminants, including sewage, industrial waste and pesticides or animal activity such as birds, dogs, or other mammals, to which shellfish may be reasonably expected to be exposed

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