



Alaska Shellfish Dealers Permit Newsletter

Operators

You are approved to operate in 2019! A copy of your Permit has been emailed to you. The Permit must be posted at a conspicuous place at your Processing Facility. Keep a copy for your records.

Permit

This permit is *not transferrable* for change of ownership, location, or type of operation. Make sure to complete the 2019 ADEC Shellfish Processors Application when applying for a Permit.

Current Info

Keep your info up to date to make sure you receive important information from DEC. HACCP records must be maintained and available for review.

New Process

Let us know about any changes - remember that you are only approved for what is listed on the permit! Contact our office before adding a new species or changing your processing equipment. There may be additional requirements.

Training

Every Dealer must complete the Shellfish Dealer Education Training. The training is available: <http://dec.alaska.gov/eh/fss/shellfish/>. A certificate of completion is available when the training is completed, and is required for permitting. Certification is good for 5 years.

Questions?

If you have any questions about your permit please contact:
George Scanlan, Shellfish Permit Coordinator
Phone: 907-269-7638 or Fax: 907-269-7510
Email: george.scanlan@alaska.gov

Harvesting shellfish from closed or prohibited areas is illegal!

Apart from risks to human health, illegally harvesting shellfish can damage the reputation of the shellfish industry who work hard to provide a safe, high quality product. It is your responsibility to ensure you are harvesting or purchasing a harvest from an area that is classified, approved, and in the open status, or from a dealer that is listed in the ICSSL if the shellfish is purchased from outside of Alaska.

Visit our website: <http://www.dec.alaska.gov/eh/fss>

DON'T FORGET!

Sign your HACCP Plan

Remember to review and sign your HACCP plan each year and any time there is a change.

Record Keeping

Make sure you have the following written documentation organized and ready during an inspection:

- √ Hazard Analysis
- √ HACCP Plan
- √ Sanitation Standard Operating Procedures (SSOP)
- √ Daily Sanitation Records
- √ HACCP Records
- √ Time and Temperature control at time of harvesting and at shipping is required.

For Shucker Packers only!

- √ Heat shock records
- √ Cooler/freezer temp logs
- √ Labeling agreement
- √ Water sample results

Shellfish Identification

Effective 1/1/2019, all shellfish tags must have the following printed verbiage: "THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS. RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED _____"

Paralytic Shellfish Toxin (PST) Testing

PST testing is required for shell-stock intended for commerce and human consumption and must be tested **at** harvesting. Contact us if you do not know your specific sampling plan. For information regarding sample collection or shipping visit the DEC Lab website at: <http://dec.alaska.gov/eh/lab.asp>