

Oysters for Raw Consumption

March 2016

Critical Control Point	Monitoring Step	Monitoring Frequency	Critical Limits	Action on Deviations
Step 1 – Receiving Oysters				
Product inspection – oysters from valid source	Product must be from approved source: a valid shellfish tag is received for each batch and lot of oysters (all oysters <u>must be</u> processed at federally registered establishments)	Each batch and lot of oysters	No exceptions	<ul style="list-style-type: none"> - Reject any lot without shellfish tag or invoice/receipt/fish slip with traceable harvest area information; - Record in receiving log
Product inspection – good quality	<ul style="list-style-type: none"> - Accept only clean, alive oysters with undamaged shells - Less than 10% should be dead 	Each lot	>10% of product dead	<ul style="list-style-type: none"> - Reject lots with dead oysters - Record in receiving log
Temperature on receipt	Oysters must be received in ice and refrigerated at temperatures at or below 4°C	Each lot visually or with thermometer	≤4°C	<ul style="list-style-type: none"> - Reject lots in melted ice or above 4°C; - Record in receiving log
Step 2 – Storage of Oysters				
Storage Temperature	Oysters must be held refrigerated at or below 4°C	Daily with thermometer	≤4°C	<ul style="list-style-type: none"> - Divert to cooked product - Record cooler temperature on daily record sheet with actions to address issue
Step 3 – Preparation of Oysters				
Cleaning activities for live oysters	<ul style="list-style-type: none"> - Use only fresh, live oysters; - Use only potable water from an approved source to wash shells; - Use only clean and sanitized utensils to wash shells 	Check shells are closed, or close when tapped	Each oyster	Discard dead oysters
Cleaning activities for re-used oyster shells	<ul style="list-style-type: none"> - Use only potable water from an approved to wash shells; - Use only clean and sterile utensils to wash shells; - Use only undamaged shells; Use either of these methods <ol style="list-style-type: none"> 1. clean, rinse, and sanitize shells (disinfect oysters shells with boiling water or approved sanitizer) 2. commercial sanitizing warewasher 	Each batch, check shell quality at end of cleaning	Each shell	Discard broken damaged shells

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Step 3 – Preparation of Oysters (continued from pg. 1)				
Temperature	<ul style="list-style-type: none"> - Minimize time out of temperature control before service to customers - Do not hold oysters at room temperature for longer than 60 minutes - Prepare oysters to order 	Each time oysters are removed from refrigerator	< 60 minutes ¹	If held at room temperature for >60 minutes divert to cooked product, <i>OR</i> Discard
Step 4 – Display and Service of Oysters to Customers				
Display and holding temperature	Oysters must be displayed (or held) in refrigerators or in ice displays cold enough to maintain product at or below 4°C	<i>For product on ice:</i> <ul style="list-style-type: none"> - Visually check ice every 2 hours or as required <i>For product in refrigerator:</i> <ul style="list-style-type: none"> - Check temperature daily with thermometer 	In potable ice or, ≤4°C	Divert to cooked product, <i>OR</i> Discard
Public warning	An advisory or menu statement warning consumers of the risks of consuming raw oysters is available	Weekly	Present at each location	Implement immediately
Step 5 – Record-keeping for shellfish tags				
Oyster service from batch for each variety of oyster	<ul style="list-style-type: none"> - Record date you begin serving oysters on the shellfish tag, invoice or in a log - Write date you finish serving oysters on the shellfish tag, invoice or in a log - Keep the tags for a minimum of 90 days 	Each batch of a specific oyster variety	Each batch for each oyster variety	Implement immediately

¹ Based on FAO/WHO reference. FAO/WHO [Food and Agriculture Organization of the United Nations/World Health Organization]. 2011. Risk assessment of *Vibrio parahaemolyticus* in seafood: Interpretative summary and Technical report. Microbiological Risk Assessment Series No. 16. Rome. 193pp.
At 25°C, Vp log growth is 0.197 log₁₀/hr CFU/g, e.g., after one hour, Vp at 50 CFU/g would increase to 79 CFU/g