# Oysters for Raw Consumption

**March 2016**

<table>
<thead>
<tr>
<th>Critical Control Point</th>
<th>Monitoring Step</th>
<th>Monitoring Frequency</th>
<th>Critical Limits</th>
<th>Action on Deviations</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Step 1 – Receiving Oysters</strong></td>
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<tr>
<td><strong>Product inspection – oysters from valid source</strong></td>
<td>Product must be from approved source: a valid shellfish tag is received for each batch and lot of oysters (all oysters must be processed at federally registered establishments)</td>
<td>Each batch and lot of oysters</td>
<td>No exceptions</td>
<td>- Reject any lot without shellfish tag or invoice/receipt/fish slip with traceable harvest area information; - Record in receiving log</td>
</tr>
</tbody>
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| **Product inspection – good quality** | - Accept only clean, alive oysters with undamaged shells  
- Less than 10% should be dead | Each lot | >10% of product dead | - 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 | - 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 | - 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** | - 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** | - 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  
  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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<td><strong>Step 3 – Preparation of Oysters (continued from pg. 1)</strong></td>
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| Temperature | - 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, OR 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 | For product on ice:  
- Visually check ice every 2 hours or as required  
For product in refrigerator:  
- Check temperature daily with thermometer | In potable ice or, ≤4°C | Divert to cooked product, OR 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 | - 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 |


At 25°C, \(Vp\) log growth is \(0.197 \text{ log}_{10}/\text{hr CFU/g}\), e.g., after one hour, \(Vp\) at 50 CFU/g would increase to 79 CFU/g