



## THAWING<sup>2</sup>:

1. refrigerate  $\leq 41^{\circ}\text{F}$  ( $5^{\circ}\text{C}$ );
2. cook or microwave as part of an uninterrupted cooking process;
3. use any procedure for thawing a RTE food for immediate service in response to a consumer's order;
4. submerge under running water  $\leq 70^{\circ}\text{F}$  ( $21^{\circ}\text{C}$ ) with sufficient velocity & flow to float off loose particles in an overflow, and no portion of a RTE food rises above  $41^{\circ}\text{F}$ , OR any raw animal food that will be properly cooked and does not rise above  $41^{\circ}\text{F}$  for more than 4 hours (includes time exposed to running water, preparation & cooling to  $\leq 41^{\circ}\text{F}$ )

**REDUCED OXYGEN PACKAGING (ROP):** produced in a food establishment shall have a HACCP plan as specified under 8-201.14(D) and provides a secondary barrier to "C. botulinum" in addition to refrigeration at  $\leq 41^{\circ}\text{F}$  such as:

- an  $a_w$  of  $\leq 0.91$  (available water content),
- a pH of  $\leq 4.6$  (hydrogen ion concentration),
- a meat or poultry product cured at an USDA processing plant using substances specified in 9 CFR 318.7 and restricted in 9 CFR 381.147 and received in an intact package, OR
- a food with a high level of competing organisms such as raw meat or poultry, and
- conspicuously labeled: maintain at  $\leq 41^{\circ}\text{F}$  ( $5^{\circ}\text{C}$ ) {no exception to  $41^{\circ}\text{F}$ }, and discard if not consumed within 14 days of packaging OR the original manufacturer's "sell by" or "use by" date of the product, whichever occurs first.

## HIGHLY SUSCEPTIBLE POPULATIONS (HSP):

1. May not be offered or served: unpasteurized prepackaged juice or beverage containing juice; raw or partially cooked animal foods (includes meringue made from unpasteurized eggs); and raw seed sprouts.
2. Food in unopened original containers may not be re-served (includes condiments).
3. Pasteurized eggs & egg products shall be substituted for raw shell eggs in the preparation of:
  - 3a. RTE or partially cooked foods such as Caesar salad, hollandaise sauce, & egg nog, and
  - 3b. Recipes in which more than one egg is broken and combined; EXCEPT when combined immediately before cooking for one consumer's serving, such as scrambled eggs (no holding time permitted); before baking and the eggs are thoroughly cooked, such as a cake or muffin; or food preparation is conducted under a HACCP plan per 3-801.11(E)(3).

**SHELLSTOCK IDENTIFICATION:** Use 1 tagged container at a time (unless a variance is granted per 3-203.12). Shellstock may not be removed from the original container other than immediately before sale or preparation for service (*unless the source on display is properly identified & recorded*). Tags remain attached until the container is emptied, then retain tags for 90 days in chronological order from date(s) sold or served. Identification tags/labels are affixed by the harvester and/or each dealer. Containers may carry harvester & dealer tags. If both tags are present, the dealer's tag is not required to carry harvest information. If the dealer's tag includes dealer & harvester information, then dealer's information shall be listed first.

### TAG INFORMATION IN THE FOLLOWING ORDER:

Dealer's name, address & certification number; original shipper's certification number w/ name of state or county of harvest location; harvester's identification number, date of harvest, harvest location w/ name of state or county, type & quantity of shellfish; and "This tag is required to be attached until container is empty (or retagged) and thereafter kept on file for 90 days".

National Shellfish Sanitation Program (NSSP) also requires the following label on tags: "RETAILER INFORM YOUR CUSTOMERS. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information".

The Interstate Certified Shellfish Shippers List (ICSSL) can be found at <http://www.fda.gov/Food/GuidanceRegulation/FederalStateFoodPrograms/ucm2006753.htm>

**SHUCKED SHELLFISH:** Nonreturnable containers, (*may be removed from original containers for display/dispensing if the source on display is properly identified & recorded*). **Labeled** with name, address & certification number of the shucker-packer or repacker; and "sell by" date for  $< \frac{1}{2}$  gallon or "date shucked" for  $\geq \frac{1}{2}$  gallon.