

HACCP PLAN – Buying Station

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Control Measure	Monitoring				(8) Corrective Action(s)	(9) Records	(10) Verification
			(4)	(5)	(6)	(7)			
			What	How	Frequency	Who			
Receiving live shellstock	<ul style="list-style-type: none"> ◆ Pathogens ◆ Natural Toxins ◆ Chemical contaminants 	<p>a. Harvested from Approved or Conditionally Approved areas in the open status.</p> <p>b. Properly tagged or labeled</p> <p>c. Received from licensed harvester within 18hrs (May1-Sep30) and 24hrs (Oct1-Apr30)</p>	<p>a & b: Harvester tags and Harvester's License</p> <p>c. Harvester tags and clock</p>	<p>a & b: Visual check for Harvester tags and Harvester's License</p> <p>c. Visual check for Harvester tags and time received</p>	<p>a & b: Each container</p> <p>c. Each container</p>	<p>Buying Station Representative</p> <p>Buying Station Representative</p>	<p>a & b: Reject shipment</p> <p>c. Reject shipment</p>	<p>Receiving Log</p> <p>Corrective Action Log</p>	<p>Weekly: HACCP records review</p>

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Dry cooler Storage (Truck designated in the Buying Station Permit)	Pathogen growth	a. Conveyance temperature not to exceed 45° F b. Shellstock is not permitted to remain outside temperature control for more than 2 hours at points of transfer.	a. Temperature of conveyance b. Presence of refrigeration	a. Time/ Temperature recording device b. Visual check of clock and presence of temperature control	a. Continuous while in operation b. When shellstock is transferred from the buying station into temperature control at the permanent facility.	a. Buying Station Representative b. Buying Station Rep or manager at the permanent facility.	<ul style="list-style-type: none"> ◆ Adjust cooler temperature. ◆ Call for repair if necessary. ◆ Hold and evaluate product IAW the procedures in NSSP MO Chapter X.01.(F)(3). ◆ Discard product if deemed unsafe. 	<p>Cooler temperature log</p> <p>Corrective Action Log</p> <p>Thermometer Calibration Record</p> <p>Point of Transfer Record (time out of refrigeration)</p>	<p>Weekly: HACCP records review</p> <p>Monthly: Thermometer Calibration</p>

Firm Name:	_____	Product Description:	<u>Clams, mussels and oysters, in the shell.</u>
Firm Address:	_____ _____ _____	Method of Storage and Distribution:	<u>Mechanically refrigerated truck.</u>
Signature:	_____	Intended Use and Consumer:	<u>Consumed raw or cooked by general public.</u>
Date:	_____		_____