

Oysters, raw

Generic HACCP Plan

Updated 7/15/02

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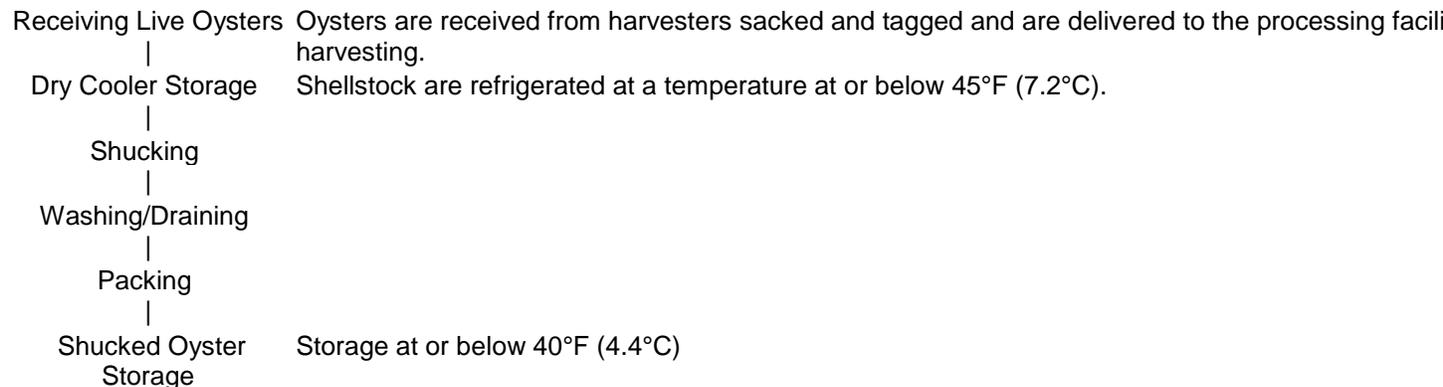
1. Process Description

Live Chesapeake Bay oysters are received from harvesters sacked and tagged. Shellstock are delivered to the processing facility within 20 hours of harvesting.

Upon delivery to the processing facility, the shellstock is refrigerated at 45°F until shucked. This is dry storage. Oysters may be kept several days before shucking. Shellstock is placed on tables for hand shucking into buckets. Buckets of shucked oyster meat are given to the packing room for washing, draining and placing into plastic pint containers. Shucked meats are stored at 40°F.

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2. Flow Diagram



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3. Hazard Analysis Worksheet

Firm Name: ABC Oyster Co.			Product Description: Shucked oysters in plastic pint containers		
Firm Address: Anywhere, USA			Storage and Distribution: Shipped on ice and refrigerated; stored at retail under refrigeration.		
			Intended Use and Consumer: Raw consumption; general public		
(1) Ingredient/ processing step.	(2) Identify potential hazards introduced, controlled or enhanced at this step.	(3) Are any potential food-safety hazards significant? (Yes/No)	(4) Justify your decision for column 3.	(5) What control measures can be applied to prevent the significant hazards?	(6) Is this step a critical control point? (Yes/No)
Receiving Live Oysters	BIOLOGICAL Bacterial pathogen contamination	Yes	Oysters are assumed to be eaten raw. Oysters are easily contaminated with pathogens from harvesting waters.	Only accept shellstock from waters open to harvest. Require proper tagging. Require proper harvester license.	Yes
	BIOLOGICAL Bacterial pathogen growth	Yes	Growth between harvest and receiving.	Limit time from harvest to receiving is less than 20 hours.	Yes
	CHEMICAL Chemical contamination	Yes	Industrial pollution frequently occurs in estuarine waters. Oysters may become contaminated with these pollutants.	Only accept shellstock from waters open to harvest. Require proper tagging. Require proper harvester license.	Yes
	CHEMICAL Natural toxins	Yes	Natural toxins and organisms that produce them can be filtered and concentrated by oysters.	Only accept shellstock from waters open to harvest. Require proper tagging. Require proper harvester license.	Yes
	PHYSICAL None				
Dry Cooler Storage	BIOLOGICAL Bacterial pathogen growth	Yes	Pathogens may increase in number if oysters are not properly cooled during storage.	Maintain coolers at temperatures below 45°F.	Yes
	CHEMICAL None				

	PHYSICAL None				
Shucking	BIOLOGICAL Bacterial pathogen growth	Yes	Excessive time in shucking room can promote pathogen growth.	Cumulative time of exposure to ambient temperature is monitored at shucked-oyster storage.	No
	CHEMICAL None				
	PHYSICAL Bits of shell	No	Hazard analysis indicates that this inherent defect is not "reasonably likely" to result in the food being unsafe for consumption.		
	PHYSICAL Metal fragments	No	Not reasonably likely to occur.		
Washing/Draining	BIOLOGICAL Bacterial pathogen growth	Yes	Excessive time at washing/draining step can promote pathogen growth.	Cumulative time of exposure is being controlled at shucked-oyster storage.	No
	CHEMICAL None				
	PHYSICAL None				
Packing	BIOLOGICAL Bacterial pathogen growth	Yes	Excessive time at packing step can promote pathogen growth.	Cumulative time of exposure is being controlled at shucked- oyster storage.	No
	CHEMICAL None				
	PHYSICAL None				
Shucked Oyster Storage	BIOLOGICAL Bacterial pathogen growth	Yes	Pathogens may increase in number if oysters are not properly cooled during storage.	Maintain cooler temperature. Limit the cumulative exposure time of oysters to ambient temperatures.	Yes
	CHEMICAL None				
	PHYSICAL None				

**Models may not be fully consistent with guidance contained in FDA's Fish and Fishery Products Hazards and Control Guide.*

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4. HACCP Plan Form

Firm Name: ABC Oyster Co.				Product Description: Shucked oysters in plastic containers				
Firm Address: Anywhere, USA				Storage and Distribution: Shipped on ice and retail under refrigeration				
				Intended Use and Consumer: Raw consumption				
(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Control Measure	Monitoring				(8) Corrective Action(s)	
			(4) What	(5) How	(6) Frequency	(7) Who		
Receiving Live Oyster	Pathogen Contamination	Must have properly tagged containers. Must be licensed harvester. No oysters from closed areas.	Harvest tag. Harvester license.	Visual check.	Every container. Every delivery	Quality-control person.	Reject if untagged, improperly tagged, from closed areas or from unlicensed harvester	
	Pathogen growth	Harvest time less than 24 hours.	Harvest time with tag.	Visual check.	Every delivery.	Quality-control person.	Reject if exceed harvest time limit.	
	Chemical contamination	Must have properly tagged containers. Must be licensed harvester. No oysters from closed areas.	Harvester tag. Harvester license.	Visual check.	Every container.	Quality-control person	Reject if untagged, improperly tagged, from closed areas or from unlicensed harvester.	
	Natural toxins	Must have properly tagged containers. Must be licensed harvester. No oysters from closed areas.	Harvester tag. Harvester license.	Visual check.	Every container.	Quality-control person.	Reject if untagged, improperly tagged, from closed areas or from unlicensed harvester.	

Dry Cooler Storage	Bacterial pathogen growth	Coolers not to exceed 45°F for more than two hours.	Cooler temperature.	Visual check of continuous temperature recorder.	Visual check of continuous temperature recorder every two hours during operation.	Quality-control person.	Adjust cooler temperature. Hold and evaluate product based on total time of exposure to abusive temperatures.
Shucked Oyster Storage	Bacterial pathogen growth	Cooler temperature must not exceed 45°F for a time greater than two hours. No more than three hours from removal of product from dry storage cooler to placement in the shucked oyster storage.	Cooler temperature recorder. Time from dry storage cooler to shucked oyster storage.	Visual checks of continuous temperature recorder. Check progress of marked product.	Visual check of continuous temperature recorder every two hours during operation. Marked product checked every two hours.	Quality-control person.	Adjust cooler temperature. Hold and evaluate based on time and exposure by competent authority. Ice product and/or return shellstock to cooler; hold and evaluate based on time of exposure.

Signature of Company Official:

Date:

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Reference

Seafood HACCP Alliance for Education and Training. 2001. HACCP: Hazard Analysis and Critical Control Point Training Curriculum. Available from: UF/IFAS-Extension Bookstore, P.O. Box 110011, Gainesville, FL 32611-0011.

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