



STATE OF CONNECTICUT  
DEPARTMENT OF AGRICULTURE  
BUREAU OF AQUACULTURE & LABORATORY



Shipping and Transportation Record Requirements for CT Licensed Shellstock Shippers

Harvester/Dealer Documentation Guidance

Dated: 02/24/15

The transportation documentation requirement is a year-round requirement for BOTH hard clams AND VPCP and non-VPCP oysters.

If you are a harvester/original dealer who is transporting shellstock in a refrigerated conveyance/or on ice you must meet the requirements of Chapter IX. .04 and .05. **This includes on-vessel mechanical refrigeration or rapid cooling using ice/ice slurry.**

Harvesters may add the following to their invoices in order to meet the applicable time time/temperature and transportation requirements, or produce a transportation document that provides the additional information **(in bold)**.

**For oysters harvested under a Connecticut *Vibrio parahaemolyticus* Control Plan (VPCP):**

- Company Name and Contact info
- Shipper #
- Harvest Date
- **Harvest start time:**
- **Harvest Location: Lot & town**
- **Applicable VPCP Statement:**
  - "All product cooled to 50F via \_\_\_\_\_(ice slurry/mechanical refrigeration) within \_\_\_\_\_ hours of harvest"
  - "All product placed under temperature control within \_\_\_\_\_hours of harvest and cooled to 50F within \_\_\_\_\_hours using ice/mechanical refrigeration"
- **Temperature to which the conveyance was pre-chilled if mechanical refrigeration was the means of cooling**
- **Time Shipped:**
- Species
- Qty

**For oysters harvested during non-VPCP months and for hard clams (year-round):**

- Time of Harvest:
- **Time Shipped:**
- **Method of Cooling\***
- **Temperature to which conveyance was prechilled\***
- **Notice of all shellstock harvested under the requirements of Chapter VIII. @.02 A. (3) that has not been cooled to an internal temperature of 50°F (10°C) and indicate the presence of a time/temperature recording device\***

\*Starred items may not apply to the following activities, however all CT harvesters are required to provide relevant info to original dealer/shipping dealer that shows your product meets the applicable time to temperature requirements by adding the Harvest Start Time to your invoice. This allows the receiving dealer to place product under refrigeration within the time required by a VPCP plan or relevant time to temperature requirements.

- 1) if your product is picked up at the dock by a dealer and you do not transport the product, or**
- 2) if you transport your product using an open pickup (without icing or refrigeration) and transport is completed within the relevant time to temperature requirements.**

Aside from those two situations, all other shipments of shellstock harvested from CT waters are required to meet the requirements of Chapter IX. .04 and .05 and must be accompanied by the transportation documentation.