



STATE OF CONNECTICUT
DEPARTMENT OF AGRICULTURE
BUREAU OF AQUACULTURE & LABORATORY



Shipping and Transportation Record Requirements for CT Licensed Shellstock Shippers

Effective: May 19, 2012

UPDATED: FEBRUARY 20, 2015

The Connecticut Shellfish Authority has been alerted to the presence of shellstock being shipped out-of-state by Connecticut licensed shellstock shippers without the required transportation documentation.

Please be reminded that ALL shipments of shellstock (**including both oysters and hard clams**) shall be accompanied with a documentation record indicating the time of shipment and that all shipping conveyances comply with the requirements of Chapter IX. .04 and .05. The shipping documentation is also a Receiving Critical Control Point under Chapter XIII. Shellstock Shipping @.01 A. (2) (b) and may be used to meet the harvester requirement under Chapter VIII.02.

This information may be added to your invoice, or you may create an additional shipping document to meet this requirement.

If this documentation is not provided to the receiving dealer, your product may be rejected or embargoed by the receiving dealer or authority.

All shipments of shellstock shall be accompanied with a documentation record indicating:

- the time of shipment
- the means of cooling
- that all shipping containers were pre-chilled
- the temperature to which the conveyance was pre-chilled if mechanical refrigeration was the means of cooling
- for shellstock that *has not* been cooled to an internal temperature of 50°F, dealer must include documentation that the product has been shipped with a time/temperature recording device that indicates continuous cooling.

A time/temperature recording device is not required for shipments of less than 4 hour, however the transportation documentation should indicate that the shellstock that was shipped prior to meeting required internal temperature.

Please note that in Connecticut, oysters harvested under a *Vibrio parahaemolyticus* Control Plan cannot be shipped until cooled to an internal temperature of 50°F.

In addition, if you are also a harvester, **you must provide documentation to the original dealer indicating the time of harvest and demonstrating compliance with the applicable time and temperature requirements.**

See also Section IV. Guidance Documents Chapter 3. 07. Time and Temperature Controls (page 332)

From Chapter VIII. Control of Shellfish Harvesting

@.02 Shellstock Time to Temperature Controls (Page 72)

A. Each shellfish producing State shall establish time to temperature requirements for the harvesting of all shellstock to ensure that harvesters shall comply with one of the following:

- (1) The State Vibrio vulnificus Control Plan as outlined in Chapter II. @.06; or
- (2) The State Vibrio parahaemolyticus Plan as outlined in Chapter II. @.07; or

(3) All other shellstock shall comply with the matrix. **Maximum 12 hours in Connecticut due to statutory limitations of daylight hours of harvest**

02. Shellstock Harvesting and Handling (Page 74)

G. Shellstock Temperature Control

(1) All harvesters shall comply with the applicable time to temperature requirements of

(a) State V.v. and V.p. Control Plans outlined in Chapter II. @.06 and @.07; or

(b) Chapter VIII. @.02 Shellstock Time to Temperature Controls A. (3). **Maximum 12 hours in Connecticut due to statutory limitations of daylight hours of harvest**

(2) All harvesters shall provide trip records to the initial dealer demonstrating compliance with the time to temperature requirements.

From Chapter IX. Transportation (page 78)

.04 Shipping Temperatures. Shellfish dealers shall ship shellstock adequately iced; or in a conveyance pre-chilled at or below 45°F (7.2°C) ambient air temperature.

.05 Transportation Records. All shipments of shellstock shall be accompanied with documentation indicating the time of shipment and that all shipping conveyances comply with the requirements of Chapter IX. .04. This documentation must include a 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.

From Chapter XIII. Shellstock Shipping .01 A. (2) (page 110)

Shellstock shipped at or below 50°F:

(2) The dealer shall ship or repack only shellstock obtained and transported from a dealer who has:

(a) Identified the shellstock with a tag on each container as outlined in Chapter X. .05; and [C]

(b) **Provided documentation as required in Chapter IX. .04 and .05;** and [C]

(c) Adequately iced the shellstock; or [C]

(d) Shipped the shellstock in a conveyance maintained at or below 45° F (7.2° C) ambient air temperature; or [C]

(e) Cooled the shellstock to an internal temperature of 50° F (10° C) or less. [C]

Shellstock shipped prior to being cooled to 50° F:

(3) A dealer may receive shellstock from a dealer who has elected to ship shellstock in accordance with Chapter XIII. .01 D. (2) without the shellstock meeting the receiving requirements of Chapter XIII. .01 A. (2) (c), (d) or (e).

The product must be accompanied with documentation as outlined in Chapter XIII. A. (2) (b) and must be accompanied with a time/temperature recording device indicating that continuing cooling has occurred.

Shipments of four (4) hours or less will not be required to have a time/temperature device or comply with Chapter XIII. .01 A. (2) (c), (d) or (e). Shipments of four (4) hours or less must have documentation as required in Chapter XIII. .01 A. (2) (b). [C]