

## **Checklist for Live Molluscan Shellfish Tanks HACCP Plan Requirements**

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A live molluscan shellfish tank is used as a life support system for mollusk until they are prepared for human consumption.

In addition to the required information on the General HACCP Plan Checklist, all proposed HACCP Plans must comply with the requirements listed below for the respective process to be considered for approval. A separate HACCP Plan must be completed for each special process and food product.

A food establishment operator shall obtain a waiver from the Washoe County Health District before a molluscan shellfish tank is used as a life support system that will supply mollusks that will be served in a food establishment (Section 050.335).

**The following guidelines are required to ensure that any live mollusks stored in a molluscan shellfish tank are contained and handled so that they are safe for human consumption.**

- Molluscan shellfish must be obtained from sources according to law and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish. The identity of the source of the shellstock is retained as specified in these regulations.
- A written policy to prevent commingling must be provided. Shellstock that has a different certification number, or is harvested on different days or from different growing areas as identified on the tag or label, must not be kept in the same tank or different tanks that share the same water supply.
- The facility must be able to demonstrate that water used with fish other than molluscan shellfish does not flow into the molluscan tank.
- A written procedure for culling shellstock must be provided. Dirty, damaged, or dead shellstock that could contaminate and degrade live and healthy shellstock and lead to foodborne illness must be culled.
- Temperature logs must be maintained on site and made available for inspection during reasonable hours by the Washoe County Health District. Live molluscan shellstock must be held in a tank that maintains an internal shellstock body temperature of 50°F (10°C) or less. These temperature logs must be maintained for a minimum of 90 days.
- A record system for retention of shellfish tags (system to maintain the tags in chronological order for 90 days after the container is empty) must be in place for traceback purposes and made available at the time of inspection by the Washoe County Health District.
- A written procedure outlining the first in and first out requirements and procedures must be provided.
- A written maintenance plan must be provided that outlines the maintenance of the tank/s. The maintenance outlined in this plan must be performed in accordance with the manufacturer's recommendations.
- If a UV disinfection system is used, it must be maintained in accordance with the manufacturer's recommendations.
- The molluscan shellfish tank must be constructed in such a manner that it complies and is approved by the Washoe County Health District.



