

**Year** \_\_\_\_\_

**Shellfish Repacking Log For:**

Company name: \_\_\_\_\_ Address: \_\_\_\_\_ CT#: \_\_\_\_\_

Type of Shellfish Repacked	Quantity	Purchased From	Date Received	Original Shucker/ Packer #	Original Shucking Date/Lot#/ or Sell by date	Date Repacked	Time removed from cooler	Time and meat tempereature when returned to cooler or freezer	Size and amount of containers	Your Lot # Sell-by date/repack date	Initials	Weekly review signature and date

Notes:

## Shellfish Repacking Operating Procedures and Requirements:

An assigned individual will supervise the cleaning and sanitizing, hand washing, shuckers for hair restraints, gloves, clean outer wear, signs of illness, and must be trained in proper food handling techniques, have knowledge of personal hygiene and sanitary practices, supervise so that product is repacked and chilled rapidly, shellfish are protected from contamination,

Employees shall be trained in proper food handling and personal hygiene practices, and report any symptoms of illness to their supervisor.

- All repacked shellfish must be from a dealer listed in the FDA Interstate Shellfish Shippers List and the original container is properly labeled with the shucker/packer name, state license number and shucking date, sell by date or lot number.
- Commingling of shellfish with different shucking dates or sources is not allowed.
- Repacked shellfish shall not exceed an internal temperature greater than 45 degrees Fahrenheit for more than two (2) hours
- All repacking activities must be supervised by a worker trained in food service.
- There shall be no other activities performed in the area while shellfish are being repacked.
- Repackers shall: wash their hands prior to repacking, wear hair restraints, remove all jewelry that cannot be sanitized or secured, wear clean impermeable gloves, wear clean outer garments, may not eat drink or use any form of tobacco in the process area.
- All surface areas and utensils and equipment used for repacking must be cleaned and sanitized before use.
- Only clean food grade single service containers shall be used for repacking shellfish. They shall be protected from contamination during storage and use.
- Labels for containers less than 64 ounces must have the repacker's number address, a statement "keep refrigerated", "SELL BY DATE" with the day, month and year. Containers 64 ounces or more must have a label on lid and sidewall or bottom with the "DATE SHUCKED".
- If repacked shellfish are frozen, the container shall be labeled "previously frozen". Weight of the container shall also be on the label.
- Label information shall be in a legible and indelible form.

**Sanitation Standard Operating Procedure Monitoring Log for Repacking Area:**

Company name: \_\_\_\_\_ Address: \_\_\_\_\_ CT#: \_\_\_\_\_

Date: Time:									
1. Safety of water / ice.	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
2. Condition/cleanliness/sanitizing of food contact surfaces.	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
Sanitizer measured strength (Chlorine= 100-200ppm) or other sanitizer _____									
3. Prevention of cross contamination. no other activities at time of repacking	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
4. Maintenance of hand washing/sanitizing and toilet facilities.	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
5. Protection from adulterants.	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
6. Labeling, storage, and use of toxic compounds .	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
7. Employee health conditions.	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
8. Exclusion of pests.	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No	Yes / No
Initials									

Contact food surfaces cleaned and sanitized prior to start-up: utensils, ladles, counters, ice scoops, etc.

Non-contact food surfaces cleaned prior to repacking, floors,

Employees have hair restraints, no exposed unsecured jewelry, new or sanitized gloves, clean aprons or outer garments, no signs of illness.

Ice, if used, is clean free of any debris.

Backflows are on hose bibs.

Handwashing sink is supplied with soap, warm, water, single use towels, and waste receptacle.

#1 includes backflow devices and clean ice. #2 includes clean and sanitized ice scoops/shovels, ice bins/totes