

Year _____

Shellfish Shucking Log For:

Company name: _____ Address: _____ CT#: _____

Shellfish type	Harvester	Harvest date	Harvest area	Date received	Date shucked	Start time	End time	Amount shucked	Shucker name	Iced or meat temp.	Delivered to	Lot # / Sell-by date/Shuck date	Initial daily	Weekly signature

Notes:

Operating Procedures and Requirements:

- All shucking activities must be supervised by a worker trained in food service.
- Shellfish must be clean, free of external dirt or girt, prior to shucking.
- A shellfish tag must be attached to all sales invoices.
- Commingling of shellfish from different harvest areas or dates is not allowed.
- Shellfish must be chilled to an internal temperature of ≤ 45 degrees within four (4) hours of removal from the cooler.
- All equipment must be sanitized prior to that day's shucking.
- No dip buckets may be used to rinse knives.
- No wooden handled shucking knives may be used.
- All containers used to store shucked shellfish must be constructed of food grade materials that are easily cleaned and sanitized.
- Once shucked and placed on trays the shellfish must be covered and placed back under refrigeration.
- Shuckers must 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 spit or use any form of tobacco in the process area.
- No other processing activity may occur in the same area during the time the shellfish are being shucked.

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 shucked 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.

Shellfish shucking SSOP's:

Cleanliness of water

Contact food surfaces cleaned and sanitized prior to start-up (Knives, trays, counters, shucking blocks, ice scoops)

Non-contact food surfaces cleaned prior to shucking: Truck, floors.

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

Shellfish are free of mud/dirt.

Shucking knives are cleaned and sanitized routinely with any change in batch of shellfish.

Ice 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.

Sanitation Standard Operating Procedure Monitoring Log for Shucking 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
3. Prevention of cross contamination .	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									

Comments:

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