

Daily Sanitation Standard Operating Procedures for Whole Atlantic Sea Scallops

1. Safety of water for processing and ice production

Ice is obtained from an approved source and stored in an easily cleanable, sanitized storage unit onboard boat. Shellstock wash water must be from Federally approved waters.

2. Condition and cleanliness of food contact surfaces

All scoops, shovels, totes, bins, etc. must be of one piece solid plastic material that is smooth and easily cleanable. ALL food contact surfaces MUST be sanitized.

3. Prevention of cross-contamination

Shellstock wash water must be from Federally approved waters. Shellstock must not be stored in containers with standing water or in flow-through or closed system tanks. Employees must wash hands prior to handling shellstock to prevent contamination.

4. Maintenance of hand-washing, hand sanitizing and toilet facilities

Toilet facility will be supplied with toilet paper in a suitable holder. No marine sanitation device with flow-through capability will be used while harvesting or taking in water for rinsing of shellstock.

5. Protection from adulterants

Ice will be inspected for contaminants upon receipt and stored properly to protect it from contamination.

6. Proper labeling, storage and use of toxic compounds

All sanitizers, detergents, pesticides or containers with poisonous or toxic materials will be properly labeled, used and stored to prevent the contamination of shellstock or food contact surfaces.

Chlorine bleach (with 5.25% sodium hypochlorite) used for sanitizing will be mixed at a rate of 1½ oz. per 3 gal of water for strength of 100 – 200 ppm for use on food contact surfaces. To use chlorine test strips to check strength.

7. Control of employees with adverse health conditions

Employees with infected wounds will take proper precautions to keep from contaminating shellstock. No one with symptoms of a communicable disease will work with shellstock.

8. Exclusion of pests

Pets, birds, insects and rodents will be excluded from the processing area

9. Sanitation monitoring records

Each harvester will maintain sanitation records that are initialed daily by the person doing the work.