Inspection Updates
Materials review

• Harvester Book
• VPCP’s
  • DA/BA needs a completed front page
  • Maintain the plan with HACCP records
• Tagging
  • Bulk tag clarification
  • Certification number
• Thermometer Calibration log
• Training log
Bulk tagging

• Movement of shellstock from the growing area to the dock/primary dealer
• Sale of shellstock between Shellstock Shippers
Bulk tagging

• C. Bulk Tagging Lots of Shellstock for Sales between Dealers.
  • (1) When a single lot of shellstock is sold, multiple containers may be used on a wrapped pallet, in a tote, in a net bailer, or other container and the unit tagged with a single tag in accordance with Section .05 B. (1) through (4).
    • (a) This bulk tagging provision shall not apply to sales to reshippers;
    • (b) The shipment must be accompanied by a transaction record stating the name of the consignee who must be a certified dealer;
    • (c) In addition to the information required in Section .05 B. (1) through (4) the unit tag shall also include:
      • (i) A statement that "All shellstock containers in this lot have the same harvest date and area of harvest"; and
      • (ii) Number of individual containers in the unit.
Shipper number

- Previous number: CT - ### - SS
- Current Number: CT - ### - SS,AQ
- Tags, Shipping documents, etc.
Thermometer calibration log

- Date
- Time
- Thermometer name
- Alternate calibration verification

<table>
<thead>
<tr>
<th>Thermometer Calibration Record</th>
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<tr>
<td>Firm Name: ___________________</td>
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<td>Firm Address: ___________________</td>
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The firm’s thermometer probe(s) will be calibrated by placing the probe in a crushed ice/water slurry, stirring vigorously and reading/recording the temperature. This temperature should be 32°F, the melting point of ice. If the probe is not 32°F, the probe can be adjusted by using a wrench to rotate the screw under the backside of the dial to read 32°F when placed in the ice slurry. Next, place the probe in cooler for 3-5 minutes near the cooler thermometer, allowing time for probe to adjust. The temperatures of both are recorded and compared; any difference noted. The corrective action(s) must be recorded. These records must also be reviewed and verified. Thermometers shall be calibrated at least two times per year. If a temperature recording device is not able to be calibrated, dealer shall maintain the certificate that details the time period the recording device is considered accurate with calibration records and change out according to the manufacturing recommendation.

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<tr>
<th>Date</th>
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<tbody>
<tr>
<td>Time</td>
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<tr>
<td>Thermometer Name</td>
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<tr>
<td>Temperature of probe when placed in the ice slurry</td>
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<td>+/- Adjustments made to the probe dial</td>
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<td>Difference between cooler thermometer and probe (+/-)</td>
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<td>Corrective action taken when cooler thermometer does</td>
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Employee Training

• Within first 30 days of employee and each year after

• Qualifying Topics: Hand washing/hygiene, reportable illnesses, tagging, cooling, sanitizing, temperature monitoring, HACCP

• Non-qualifying topics: Boat maintenance, fork lift training, clocking in and out,