

Rules and Regulations Food Service – DPH Chapter 511-6-1
Food Service Establishment Manual for Design, Installation and Construction

Appendix-C¹: Molluscan Shellfish Life Support HACCP Plan

****An Example and Guidance Document****



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The following document is provided as an example only. Each proposed molluscan shellfish life support tank plan and specifications must be accompanied by a HACCP plan specific to its design and operation. See 13 of III “Facilities for Displaying and Dispensing of Food” in Part-I of the Rules and Regulations DPH Chapter 511-6-1’s Manual for Design, Installation and Construction for more information.

¹ Source: 2008 Draft Guidelines to Review and Verify HACCP Plans for Live Holding Tanks to Store Molluscan Shellfish used for Human Consumption.



Example of Molluscan Shellfish Life Support HACCP Plan

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Control Measure	Monitoring				(8) Corrective Action(s) <i>These are examples of corrective actions</i>	(9) Records	(10) Verificatio n
			(4)	(5)	(6)	(7)			
			What	How	Frequency	Who			
Receiving	Physical Chemical Biological Pathogens Biotoxins	Approved Source	Tags on every container	Visual check of each tag for dealer on ICSSL	Each shipment	Food employee designated by the person in charge	Reject	Receiving Record	Weekly
Receiving	Microbiological Pathogen Growth	Receiving temperature ≤50°F (10.0°C)	Product temperature	Thermometer to verify and observe temperature	Each shipment	Food employee designated by the person in charge	Reject	Receiving Record	Weekly
Cooler Storage	Microbiological Pathogen Growth	Cooler Ambient Air ≤41°F (5°C)	Cooler temperature	Thermometer to verify and observe temperature	Two times a day	Food employee designated by the person in charge	Add ice to the affected product OR Move products requiring temperature control from malfunctioning cooler to another cooler. AND Take one of the following actions to the product involved in the critical limit deviation: DESTORY The product OR HOLD The product until it can be evaluated based on its time/temperature exposure	Cooler Temperature Log Thermometer Calibration Log	Daily Monitoring with Weekly Verification of Records Monthly Calibration with Quarterly Records Verification



Example of Molluscan Shellfish Life Support System HACCP Plan - (Continue from page ApC2)

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Control Measure	Monitoring				(8) Corrective Action(s) <i>These are examples of corrective actions</i>	(9) Records	(10) Verification
			(4) What	(5) How	(6) Frequency	(7) Who			
Tank Storage Water Temperature	Microbiological Pathogen Growth	Tank water temperature ≤ 41°F (5°C)	Tank water temperature	Use thermometer to take and observe temperature	Two times a day	Food employee designated by the person in charge	Add ice to the affected product OR Move products requiring temperature control from malfunctioning cooler to another cooler. AND Take one of the following actions to the product involved in the critical limit deviation: DESTROY The product OR HOLD The product until it can be evaluated based on its time/temperature exposure	Tank Thermometer Temperature Log Thermometer Calibration Log	Daily Monitoring With Weekly Verification of Records. Monthly Calibration With Quarterly Records Verification
Tank Storage Water Quality	Microbiological Pathogen Growth	Maximum = 0 MPN	Total Coliform	Water sample taken to state certified lab	Once a week	Food employee designated by the person in charge	A positive TC requires immediate resampling AND A second positive TC requires the tank to be cleaned and sanitized and new tank water. AND DESTROY The product in the tank	Laboratory Results. Logs with Corrective Actions Documented	Weekly
Establishment Name:					Product Description:				
Establishment Address:					Method of Storage and Distribution:				
Permit Holder /Applicant Signature:					Intended Use and Consumer:				
Date:									