

2017 NSSP Model Ordinance Update

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MISSION AND VISION

MISSION

The mission of the Prevention and Health Promotion Administration is to protect, promote and improve the health and well-being of all Marylanders and their families through provision of public health leadership and through community-based public health efforts in partnership with local health departments, providers, community based organizations, and public and private sector agencies, giving special attention to at-risk and vulnerable populations.

VISION

The Prevention and Health Promotion Administration envisions a future in which all Marylanders and their families enjoy optimal health and well-being.

National Shellfish Sanitation Program

- Conference membership includes state regulatory officials, federal partners, and industry members
- Conference meets every 2 years to update the NSSP Model Ordinance through a proposal system
- **The NSSP Model Ordinance regulates the safe and sanitary control of the growing, processing, and shipping of molluscan shellfish for human consumption**
- **The NSSP Model Ordinance is incorporated by reference as Maryland Health Regulation, COMAR 10.15.07**

Through participation in the National Shellfish Sanitation Program and membership in the Interstate Shellfish Sanitation Conference, States have agreed to enforce the Model Ordinance as the requirements which are minimally necessary for the sanitary control of molluscan shellfish.

2017 NSSP MO Changes

Newly adopted: Chapter VI. Shellfish Aquaculture

Aquaculture That Attracts Birds or Mammals

Operational Plan. Each aquaculture site that the Authority determines may attract sufficient birds and/or mammals that their waste presents a human health risk shall have a written operational plan. The plan shall be approved by the Authority prior to its implementation and shall include:

- (1) A description of the design and activities of the culture facility;
- (2) The specific site and boundaries in which shellfish aquaculture activities will be conducted;
- (3) The types and locations of any structures, including rafts, pens, cages, nets, or floats which will be placed in the waters;
- (4) The species of shellfish to be cultured and harvested;
- (5) Procedures to assure that no poisonous or deleterious substances are introduced from the aquaculture activities; and
- (6) Maintenance of the required records.

2017 NSSP MO Changes

New Dealer Tag Requirements

- Standardized information required on every dealer tag through the National Shellfish Sanitation Program(NSSP) – but may be different formats or designs.
 - **Dealer's Name & Address**
 - **Dealer's Certification Number**
 - **Original Dealer's Certification Number**
 - Harvest Date
 - Harvest Location
 - Type & Quantity of Shellstock
 - Tag Retention Statement - **new wording required effective 1/2019, but authorities will allow a reasonable time to use old tag supplies**
 - Consumer Warning
 - KEEP REFRIGERATED

2017 NSSP MO Changes

New Employee Training Requirement

Any person who wants to be a dealer shall:

Ensure that all individuals who manufacture, process, pack, or hold food obtain training in accordance with 21 CFR 117.4

- All individuals shall receive training in the principles of food hygiene and food safety, including the importance of employee health and personal hygiene, as appropriate to the food, the facility and the individual's assigned duties.
- A dealer shall be allowed thirty (30) days following initial hiring of a new employee to provide the required education.
- Proof of training for all employees shall be presented to the Authority prior to certification, recertification, or licensing.
- The dealer shall maintain the record of the completed training.

Questions??

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