

**MEMORANDUM**

**DATE:** October 1, 2012

**TO:** Virginia Department of Health, Division of Shellfish Sanitation

**FROM:** Julie Henderson, Plant Program Manager  
Division of Shellfish Sanitation

**THROUGH:** Robert E. Croonenberghs, Ph.D., Director  
Division of Shellfish Sanitation

**SUBJECT:** Plants – Shellstock Shipper Certificates of Inspection

**Cancel Working Memo #S-339**

**Purpose**

The purpose of this memo is to describe and clarify the requirements and limitations of Certificates of Inspection as a Shellstock Shipper by the Virginia Department of Health, Division of Shellfish Sanitation.

**Policy**

A harvester/aquaculturist must obtain a Certificate of Inspection as a Shellstock Shipper, from the Virginia Department of Health, Division of Shellfish Sanitation (DSS), prior to storing, processing, packing or repacking oysters, clams or other shellfish, as required by 12VAC5-150-20. This regulation states, "Any person, firm, or corporation operating an establishment as defined above shall first obtain the approval from the State Health Commissioner in the form of a Certificate of Inspection." An establishment is defined as, "any property or premises where shellfish are stored, processed, packed, or repacked prior to removal from the property or premises for sale or for storage in the fresh or frozen state." A harvester/aquaculturist must possess a current Certificate of Inspection in order to sell to any person other than a DSS certified Shucker Packer or Shellstock Shipper. Certification issued to a harvester/aquaculturist allows for less than a customary Shellstock Shipper Certificate of Inspection. The following describes the two types of Certificates of Inspection issued by DSS and their limitations:

**Shellstock Shipper (SS) Harvester/Aquaculturist Certificate of Inspection**

The harvester/aquaculturist applicant has land based mechanical refrigeration, but does not have a facility suitable for shellfish processing. The harvester/aquaculturist is required to harvest, wash, cull, containerize and tag shellstock at the harvest site, but may store the containerized and tagged shellstock onshore. The Shellstock Shipper

must comply with the current National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish (NSSP Model Ordinance) as well as the following:

- Potable water to wash the refrigeration unit(s), warm potable water for hand washing and available toilet facilities.
- Refrigerated trucks used for storing shellstock capable of maintaining ambient air temperatures of 45°F or less and of lowering the shellstock temperatures to 50°F or less with adequate storage capacity and complying with the Virginia *Vibrio* Control Plan.
- A separate power supply from the truck engine. Acceptable power supplies include a diesel or gas – driven compressor, an electric power line, or an electric compressor operated by a main generator.

#### Shellstock Shipper (SS) Certificate of Inspection

The applicant has land based refrigeration, as well as a facility suitable for shellfish processing. The applicant may wash, bag and tag at the harvest site or on land at the facility and store the shellstock onshore. The Shellstock Shipper must comply with the current National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish (NSSP Model Ordinance), as well as a mechanical refrigeration unit for storing shellstock capable of complying with the Virginia *Vibrio* Control Plan.

All Shellstock Shipper's must comply with the following:

- The current Virginia *Vibrio* Control Plan.
- The requirements set forth in the Virginia Marine Resource Commission regulations "Pertaining to Restrictions on Shellfish" 4 VAC 20-1230-10 et.seq. and "Pertaining to the Tagging of Shellfish" 4VAC20-1250-10- et.seq.
- Working Memo #S- 310, Use of Truck Bodies/ Trailers for Storage and Refrigeration.
- The current Virginia Uniform Statewide Building Code (USBC), county or city zoning requirements or other locality specific requirements.