

CHAPTER 4

HARVESTING AND HANDLING SHELLSTOCK

4.1 Vessels and Conveyances

All vessels used for harvesting or transporting shellfish and all vehicles used for hauling bulk, bagged, containerized, or otherwise packaged shellstock shall be constructed, operated, and maintained in accordance with Schedule III, Requirements for Vessels used for Fishing or Transporting Fish, and/or Schedule V, Requirements for Conveyances and Equipment used for Unloading, Handling, Holding and Transporting Fresh Fish, of the Fish Inspection Regulations. Specific requirements applying to shellstock to be depurated or relayed are outlined in Chapter 10 of this manual.

4.2 Washing of Shellstock

- a) Shellstock shall be washed reasonably free of sediments and detritus as soon after harvesting as is feasible. Shellstock shall be washed at the time of harvest at the harvest site. Where this is not practical because of harvesting methods or climatic considerations, the shellstock shall be washed only in a registered facility.
- b) Water used for washing shellstock shall be obtained from an approved growing area, or from other safe sources approved by the CFIA.

4.3 Disposal of Human Wastes

- a) Human wastes, sewage or refuse shall not be discharged from harvest vessels while in an area approved for shellfish harvesting or those areas adjacent to the approved area.
- b) Portable toilets, if provided, shall be used only for the purpose intended, and shall be so secured and located as to prevent contamination of the shellfish by spillage or leakage.
- c) The contents of portable toilets shall be emptied only into an approved sewage disposal system, and portable

toilets shall be cleaned before being returned to the vessel. (Facilities used for cleaning food-processing equipment shall never be used for cleaning portable toilets).

4.4 Shellstock Identification

- a) Shellfish harvesters shall be licensed as required by DFO or provincial regulations.
- b) Sacks, boxes, and other shellstock harvesting containers shall be clean and fabricated from approved material.
- c) The harvester shall identify shellstock, when required as a condition of licence or provincial regulation, with a durable, waterproof tag or label on each container of shellstock. When shellfish are sold in bulk, the harvester shall provide a transaction record prior to shipment.
- d) The harvester tags, labels, or the transaction record shall contain the following information:
 - i) the harvester's name;
 - ii) the most precise identification of the harvest location as is practical (e.g., Long Bay, Smith's Bay, or a lease number); and should include Area number (and sub-area if applicable);
 - iii) the date of harvesting; and
 - iv) the common name and quantity of shellfish.
- e) When harvesters are not required to tag or label shellstock as a condition of a DFO licence or provincial regulation then the registered facility is required to identify the shellstock upon receipt so that the identity of the shellstock lot can be maintained throughout processing. The procedure for maintaining identity must be described in the registered facility's Quality Management Program.

4.5 Temperature Control of Shellfish From Harvest Areas to Registered Facilities

Temperature of shellstock shall be controlled during transport when ambient air temperature and time of travel are such that unacceptable bacterial growth or deterioration may occur.