TRACEABILITY

THE SHELLFISH INDUSTRY PERSPECTIVE

PRESENTED BY TERRY SAWYER
HOG ISLAND OYSTER CO.
TOPICS OF DISCUSSION

Who is Hog Island Oyster Co.?
Shellfish Production – where the trail begins.
Government Acronyms – where does the trail end...

NSSP
HACCP
Pac Rim
ISSC
Collaborators
HOG ISLAND OYSTER CO.

- 31 years in business.
- Food Alliance Certified Sustainable Shellfish Farm raising a variety of oysters: Pacifics, Atlantics, Kumomotos, European Flats and Manila clams and mussels.
- Annual production: **3.5-4 million oysters**, over 38,000 lbs clams and beginning production on mussels.
HOG ISLAND OYSTER CO.

- Farm to plate: Hog Island Oyster Bars in San Francisco and Napa, a café, picnic area, retail sales and a culinary garden in Marshall, CA.
- Flagship farm on Tomales Bay, CA (est. 1983); Satellite farm in Discovery Bay, WA (est. 2010), Seed Hatchery and oyster leases being developed in Humboldt Bay, CA (2014-15).
- Today, 200 employees... and growing.
**Traceability Bay to Bar**

- Shellfish planted in certified growing areas that meet **National Shellfish Sanitation Program (NSSP)** standards.

- Pre-harvest areas overseen by **California Dept. Public Health/Environmental Management Program (CDPH/EMP)**.
• Postharvest is controlled by California Dept. Public Health/Food & Drug (CDPH/FD).
Live shellfish is traceable primarily due to a comprehensive and consistent tagging program.
• Harvest lot on tags relates to all levels of handling from harvest location to consumer sales: retail, wholesale/restaurant sales, catering and farmers’ markets.
TRACEABILITY

Bay To Bar

- Hog Island’s certified live, wet storage system for shellfish. Tomales Bay water is UV sterilized, filtered, aerated and chilled/temperature controlled.

- All product going through Hog Island’s live wet storage tank is assigned a harvest and receiving lot number.
HACCP PLAN
Hazard Analysis Critical Control Point

HACCP Management Plan

HACCP PLAN
- HARVESTING & TRANSPORT CHECKLIST
- GROWING AREA QUALITY ASSURANCE
- PERSONNEL ORGANIZATION
- SHELLFISH SPECIES & FORAMS
- RECEIVING, PROCESSING, STORAGE & SHIPPING PROCEDURES
- HACCP VERIFICATION
PG 1 TO 9

PRODUCT FLOW DIAGRAMS
- SHELLSTOCK OYSTERS & MUSSELS
- CLAMS
PG 10 TO 11

HAZARD ANALYSIS WORKSHEETS
- SHELLSTOCK OYSTERS, CLAMS & MUSSELS
- OSP SHELLSTOCK OYSTERS, CLAMS & MUSSELS
PG 12 TO 13

CCP WORKSHEETS
- SHELLSTOCK OYSTERS, CLAMS & MUSSELS
- RECEIVING SHELLSTOCK OYSTERS, CLAMS & MUSSELS WET STORAGE
PG 14 TO 19

SAN FRANCISCO FARMER'S MARKET
PG 20 TO 21

SANITATION STANDARD OPERATING PROCEDURES

11/1/2012

APPENDICES
Guidelines for pre-harvest and postharvest handling of product.

Standards and guidelines through process of Interstate Shellfish Sanitation (ISSC) conferences.
PACIFIC RIM (PAC RIM)

SHELLFISH SANITATION ASSOCIATION

- Annual conference of collaborators.
- Mechanism to bring changes/proposals to ISSC.
- Article III: Objectives

The Constitution of the PacRim Shellfish Sanitation Association

CONSTITUTION OF THE
PACIFIC RIM SHELLFISH SANITATION ASSOCIATION

Article I: Organization
Section 1: The name of the organization shall be the “PacRim Shellfish Sanitation Association,” hereinafter to be referred to as “PacRim.”
Section 2: PacRim shall be directed and controlled by representatives of shellfish control agencies, the shellfish industry, and shellfish researchers and scientists of the states of Alaska, Arizona, California, Hawaii, Idaho, Nevada, Oregon, and Washington, the U.S. Federal Government, the Province of British Columbia, representatives of Native American tribes and the First Nations engaged in shellfish production, and shellfish-producing nations that border the Pacific Ocean.

Article II: Mission
It is the mission of PacRim to provide a forum and cooperative association to promote the safety and quality of bivalve shellfish and bivalve shellfish products.

Article III: Objectives

Section 1: PacRim shall provide a forum for discussing bivalve shellfish sanitation issues, presenting technical information and updates on current topics, and reviewing, evaluating and developing positions on regional and national shellfish issues related to public health, growing areas, and sanitation.
Section 2: PacRim shall promote the mutual understanding and knowledge of shellfish issues among shellfish control agencies, the shellfish industry, laboratories that analyze shellfish and shellfish growing waters, and shellfish consumers.
Section 3: PacRim shall promote the maintenance or restoration of shellfish growing areas and the surrounding environments that impact them.
Section 4: PacRim shall provide guidance and information to shellfish control agencies and other government agencies, the shellfish industry, interested scientific and academic entities, trade associations, and the shellfish consuming public by disseminating information through meetings, publications, press releases, electronic postings, and other forms of communication.

Article IV: Membership
Section 1: Any person who is interested in shellfish and supports the mission of PacRim may become a member of PacRim.
Section 2: A person may join PacRim by either:
Pac Rim Collaborators

- CDPH/EMB
- CDPH/F&D
- USFDA
- CDC
- ISSC
- Shellfish Industry – (international as well)
- PCSGA
- NOAA
- Sea Grant
- UC
- UW
- OSU
- UH
- UA
- Academic Entities nat’l + int’l

- Canadian Food Inspection Agency CFIA
- BC Ministry of Ag., Food, and Fisheries
- Hawaii State Health Dept.
- WDOH
- Oregon Dept. Ag. (ODA)
- Alaska Dept. Dept. Envir. Conservation
- NW Indian Fisheries
- Environment Canada
HOG ISLAND EYE CANDY