



INFORMATION FOR A SHELLFISH CERTIFICATE

The State of Nevada, Shellfish Certification Program is responsible for inspection and regulation of the shellfish industry within the state. In 1999 the State of Nevada adopted by reference the National Shellfish Sanitation Program's, Model Ordinance. The Model Ordinance outlines the U.S. Food and Drug Administration's requirements for shellfish harvesters, processors, shippers and wholesalers who business involves providing clams, mussels, oysters, and in some forms, scallops, across state lines. Specifically, the Model Ordinance lists in detail the requirements for providing a safe, wholesome product for public consumption. Inspections at shellstock wholesalers are designed to assure that all shellfish received within the state are from certified dealers, i.e., approve source, from an area open to shellfish harvest, kept within proper temperature parameters to limit pathogen growth, stored and held in sanitary facility until delivery to a food establishment. The Shellfish Model Ordinance DOES NOT INCLUDE crawfish.

Application for a certificate

To apply for a certificate, a person must submit to the Health Division:

- (a) A completed application on a form provided by the Health Division;
- (b) A written description of the type of business in which the person wishes to engage and the facility that will be used;
- (c) A map which indicates the location of the facility;
- (d) A plan for analyzing the hazards of critical control points; and
- (e) The applicable fees.
- (f) Example of logs: calibration procedures, temperatures of units, receiving logs, sanitation logs
- (g) Recall procedure
- (h) Example of tag (if you are a re-packaging)

If a holder of a certificate moves to a new facility or remodels his or her facility, the holder must submit an application for a new certificate in Nevada State law.

Plan Review Requirements

The Health Division shall charge and collect the following nonrefundable fees:

- (a) For the issuance or renewal of a certificate, \$1,835.
- (b) For the review of a plan for analyzing the hazards of critical control points for each new certificate, \$635.

As used in this section, "plan for analyzing the hazards of critical control points," commonly known as an "HACCP plan," means a written document created by a food establishment that sets forth the formal procedures for following the principles of the "Hazard Analysis and Critical Control Point System," developed by the National Advisory Committee on Microbiological Criteria for Foods and available from the United States Department of Agriculture, 1255 22nd Street, NW, Washington, DC 20250-3700.

Reference Documents

- Nevada Administrative Code Chapter 583.532
<http://www.leg.state.nv.us/nac/NAC-583.html>
- Model Ordinance for Shellfish – "Guide for the Control of Molluscan Shellfish"
<http://www.fda.gov/downloads/Food/GuidanceRegulation/FederalStateFoodPrograms/UCM350344.pdf>
- National Shellfish Sanitation Program (NSSP)
<http://www.fda.gov/food/guidanceregulation/federalstatefoodprograms/ucm2006754.htm>
- Interstate Certified Shellfish Shippers List (ICSSL)
<http://www.fda.gov/food/guidanceregulation/federalstatefoodprograms/ucm2006753.htm>