

15A NCAC 18A .0613 SHELLFISH SHUCKING

- (a) Shellfish shall be shucked in a manner to prevent contamination. Shellstock shall be free of excessive sediment prior to being shucked. Only live shellstock shall be shucked.
- (b) Shucking of shellstock shall only be permitted on shucking tables or benches in accordance with Rules .0402 and .0607 of this Subchapter. Floors shall not be used for the storage of shellfish or the retention of shucking pails or other food contact containers.
- (c) When shellstock are stored in the shucking room, protection shall be provided for the storage space to prevent the shellstock from becoming adulterated from wash water wastes and from the feet of the employees.
- (d) Shucking pails shall be placed so as to exclude the drippings from shells and from the hands of shuckers. The pails shall be rinsed with running tap water before each filling.
- (e) Shucked shellfish shall be washed on a skimmer or a container approved by the Division of Marine Fisheries with cold running water from a source in accordance with Rule .0413 of this Subchapter.
- (f) The return of excess shucked shellfish from the packing room shall not be allowed. All shucked shellfish shall be packed before it leaves the packing room.
- (g) If blowers are used for cleansing, the total time that shellfish are in contact with water after leaving the shucker, including the time of washing, rinsing, and any other contact with water, shall not be more than 30 minutes. In computing the time of contact with water, the length of time that shellfish are in contact with water that is agitated shall be calculated at twice the actual length of time that the shellfish are in contact with the water. Before packing into containers for shipment or delivery for consumption, the shellfish shall be drained. Shellfish shall be packed without any added substance.

History Note: Authority G.S. 113-134; 113-182; 113-221.2; 143B-289.52;
Eff. February 1, 1987;
Amended Eff. September 1, 1990;
Readopted Eff. April 1, 2024.