15A NCAC 18A .0619 REPACKING OF SHELLFISH

(a) If repacking is practiced, it shall be conducted in accordance with all the requirements for shucking and packing plants in the rules of this Section except for requirements related to shucking.

(b) The shucked shellfish to be repacked shall be received at the repacking plant at a temperature of 45°F or less.

(c) Shellfish shall not be repacked more than one time.

(d) The temperature of the shellfish shall not exceed an internal temperature of 45°F for more than two hours during the repacking process.

(e) Containers of repacked shellfish shall be repacked and labeled in accordance with Rule .0614 of this Section, except that the original date of shucking shall be added to the new repacked container or the original date of shucking shall be used in establishing the "SELL BY" or "BEST IF USED BY" date.

(f) Repackers shall keep records indicating the source from which shellfish were purchased, the date packed, the date of purchase, and the names and addresses of shellfish dealers to whom shellfish were sold.

History Note: *Authority G.S. 113-134; 113-182; 113-221.2; 143B-289.52;*
Eff. February 1, 1987;
Amended Eff. December 1, 1987;
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