

# Virginia Aquaculture Conference 2017: Becoming a Certified Dealer



updated 2021

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Virginia Department of Health  
Division of Shellfish Safety

# Shellfish Dealer Certification- Becoming legit;

- ▶ How do you get certified?
- ▶ What do you have to do, need to know?
- ▶ Who do you talk to ?
- ▶ When do you need to do the various “things”?
- ▶ Why do I need to do all this “stuff”?
- ▶ Questions



# Shellfish Dealers;

- ▶ Certified by the VDH DSS Under National Shellfish Sanitation Program (NSSP) can ship interstate
- ▶ Certification requires an onsite inspection, HACCP and NSSP requirements
- ▶ Listed on the Interstate Certified Shellfish Shippers List (ICSSL)
- ▶ Assigned a specific state certification number (VAXXXXSS)

# County/ City – Zoning?

- ▶ Can you do what your are proposing to do?
- ▶ Applicable county/ city permits?
- ▶ Business licenses?
- ▶ VDH DSS not involved with this process



# Flow of product-Regulatory Responsibility





# Go to VMRC first...

- ▶ Lease
- ▶ Applicable permits
  - ▶ Cage Aquaculture
  - ▶ Aquaculture
  - ▶ Husbandry
- ▶ Harvester Training
- ▶ JPA/ Habitat management



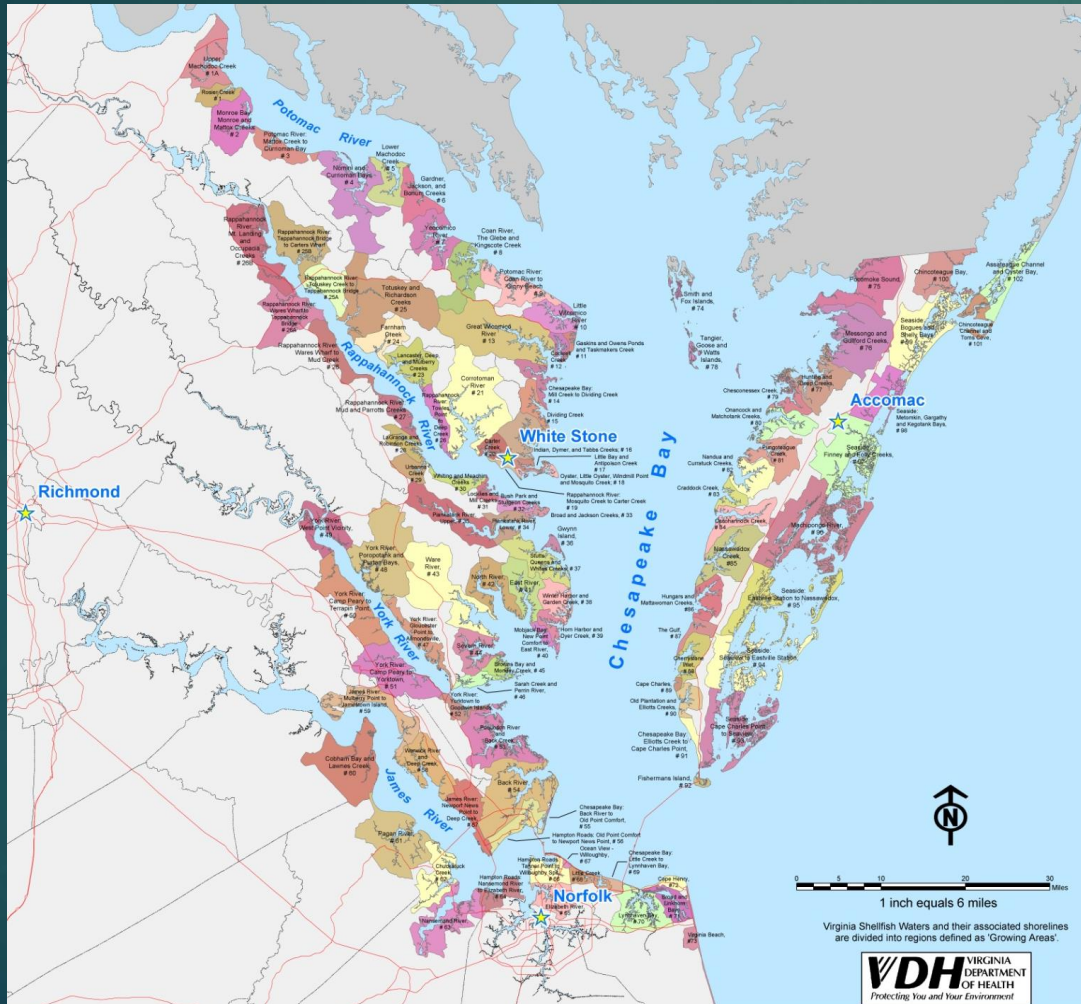
# Shellstock Shipper Dealer Certification ...

- ▶ **Shellstock Shipper (SS)**  
-A person who grows, harvest, buys, or repack and sells shellstock. They are not authorized to shuck shellfish nor to repack shucked shellfish. A shellstock shipper may also ship shucked shellfish.





# Classification of Shellfish Growing Areas



► Website:

► <http://www.vdh.virginia.gov/environmental-health/environmental-health-services/shellfish-safety/>

People Resources:

5XUa 'K ccX (804) ( ' ) -%\$- )

UXUa "k ccX@vdh.Virginia.gov

Daniel Powell (804) 864-7482

[Daniel.Powell@vdh.Virginia.gov](mailto:Daniel.Powell@vdh.Virginia.gov)

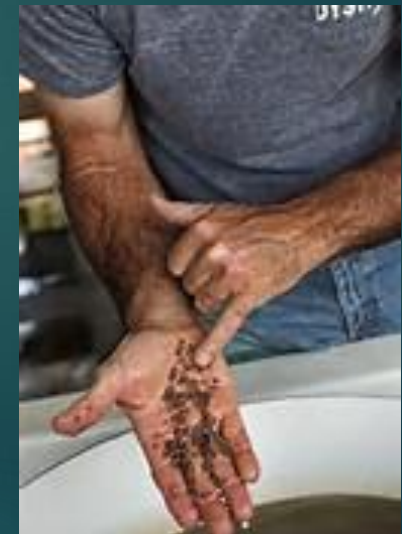


# How do I get certified? Who do I call/ talk to?

- ▶ Call the appropriate VDH Safety Office;
  - ▶ Whitestone (804) 435-1095
  - ▶ Norfolk (757) 683-8461
  - ▶ Accomac (757) 902-4283
- ▶ An EHS will be assigned to you to discuss your operations.
- ▶ Don't buy anything until you talk to VDH Shellfish Safety, even your good buddy's advise can be wrong and cost you money!

# What are you planning on doing?

- ▶ How are you planning on getting the shellstock to land?
  - ▶ Boat?, Walking out?, Working off a dock?
- ▶ How much product are you planning on harvesting?
- ▶ Are you grading on shore or at the harvest site?
- ▶ Do you have facilities to refrigerate all of this product? The beer fridge in the garage may not work!
- ▶ Who are you selling to?
- ▶ How are you planning on transporting this product?
- ▶ Are you planning on harvesting in the warm water months? May- October



# HACCP- say what?

- ▶ Hazard Analysis Critical Control Point ( HACCP)
  - ▶ What is HACCP?
  - ▶ **FDA Seafood HACCP Regulation 21 CFR Part 123**
  - ▶ Need to get training
  - ▶ VDH Shellfish Safety will help you with your plan and your records
  - ▶ What do you have to do?
  - ▶ Yes, more paperwork than you will ever want to do, but it's free insurance!





# Sanitation.....

- ▶ Facilities? Refrigeration? Grading, storage? Cross contamination?
- ▶ Water Source?
- ▶ Where do you go when you gotta go? Bucket and toilet? Proper disposal.....
- ▶ Sanitation records ( VDH Shellfish Safety will provide these)




# Got Tags?

## Required information on Dealer Tags

- ▶ Dealers name, address, certification number from VA Shellfish Sanitation office
- ▶ Original shellfish shipper certification number
- ▶ Harvest date, harvest location-the most precise description of the harvest location
- ▶ Type and quantity of shellstock
- ▶ If depurated, the date of depuration, cycle or lot number
- ▶ If wet storage, the original harvest date, lot number beginning with a "w"

# Required info on dealer tags continued.....

- ▶ Required statements;
  - ▶ Keep Refrigerated
  - ▶ This tag is required to be attached until container is empty or is retagged and thereafter kept on file for 90 days
  - ▶ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

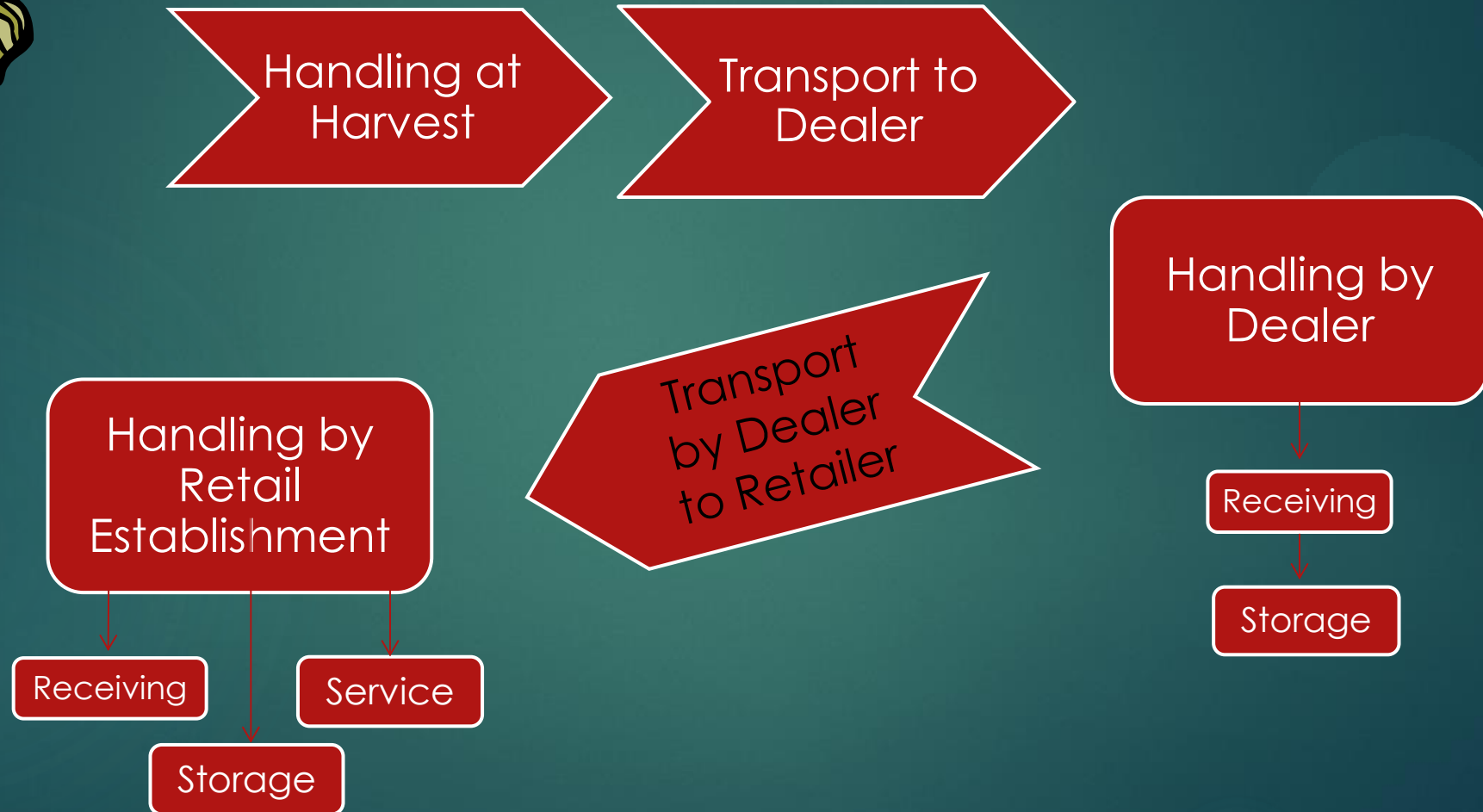
	DEALER NAME _____	CERT. NO. _____
	Dealer Address _____	
	City, State Zip Code _____	
	ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE: _____	
	HARVEST DATE: _____	
	HARVEST LOCATION: _____	
	TYPE OF SHELLFISH: _____	
	QUANTITY OF SHELLFISH: _____	
	<b>THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.</b>	

**RETAILERS, INFORM YOUR CUSTOMERS**

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.



# Opportunities for Time/Temperature Abuse



# Events- Wine, Beer and Oysters!

- ▶ You need to contact your local health Department
- ▶ Your shellfish dealer certification does not cover food service operations
- ▶ Bulk tags are not allowed at events, each individual container has to be tagged, why- different set of rules, VDH Food Code.



# The Virginia Oyster Trail

VIRGINIA IS FOR OYSTER LOVERS





# Good info- write this down!

► Call the appropriate VDH  
Shellfish Safety Office;  
Whitestone (804) 435-1095  
Norfolk (757) 683-8461  
Accomac (757) 902-4283

► Danielle Schools  
(804) 864-7484  
Danielle.schools@vdh.virginia.gov

► Shellfish Growing area questions;  
Website:

<http://www.vdh.virginia.gov/environmental-health/environmental-health-services/shellfish-safety/>

People Resources:

Adam Wood (804) 435-1095

[adam.wood@vdh.Virginia.gov](mailto:adam.wood@vdh.Virginia.gov)

Daniel Powell (804) 864-7482

[Daniel.Powell@vdh.Virginia.gov](mailto:Daniel.Powell@vdh.Virginia.gov)