

Vp Control Program – Bill of Lading

From May 1 – October 1, precautions must be taken to reduce the risk of Vp contamination. Proper controls during harvest and delivery complement controls that processors have in their Quality Management Program (QMP) plan. The BC Shellfish Growers Association recommends the information recorded on this Bill of Lading be collected.

Farmer Information

This Bill of Lading contains information that should accompany all shipments of live oysters destined for raw consumption.	Bill of Lading #			
	Harvest Date	(DD/MM/YY)	/	/
	Company Name			
	Supervisor Name			
	Harvest Site (descriptive name)			
	Land File #		Harvest Area	

Product Type and Quantity

Product Size (circle)	P	XS	S	M	L	Other
Number of each Size						

Pre-harvest Control

<ul style="list-style-type: none"> Samples used for Vp testing should accurately represent the harvested product; e.g., location, depth, handling methods. 	Harvest Area Status	<input type="checkbox"/> Open for Marine Biotoxins <input type="checkbox"/> Open for Sanitary				
	Date of Last Thermometer Calibration	(DD/MM/YY)	/	/		
	Vp Level at Harvest Site	MPN/gm				
	Date of Last Vp Sample	(DD/MM/YY)	/	/		

Harvest Practice

<ul style="list-style-type: none"> Oysters should only be harvested from sites with a predictable level of Vp. Harvest oysters while still submerged on a falling tide. 	Location of Harvest	<input type="checkbox"/> Submerged Intertidal Site <input type="checkbox"/> Deepwater Site			
	Depth of Deepwater Site (Circle – if applicable)	0 > 5 m	5+ > 10 m	10+ > 15 m	15+ m
	Duration at Depth				

Harvest Information

<ul style="list-style-type: none"> Time and temperature are critical to minimizing potential Vp levels. When harvesting from submerged intertidal sites and deepwater sites, the harvest time out of water, temperature of oyster meat at harvest and air temperature must be recorded. 	Harvest: Time out of Water				
	Harvest: Meat Temperature	°C			
	Harvest: Air Temperature	°C			
	Time to Chilling				
	Chilling Technique	<input type="checkbox"/> Ice + Insulated Totes <input type="checkbox"/> Refrigerated Truck <input type="checkbox"/> Other _____			

Temperature Control Information (Processing Plant)

Time of Receipt		<input type="checkbox"/> AM	<input type="checkbox"/> PM
Meat Temperature on Receipt	°C		
Method of Temp Control	<input type="checkbox"/> Plant Refrigeration <input type="checkbox"/> Reefer Container <input type="checkbox"/> Insulated Totes		
Other			

Certification

Harvester Name (print)	Harvester Signature	Receiver Name (print)	Receiver Signature