

Companies approved for use of Nova Scotia Seafood Brand must meet all criteria for live, fresh oysters listed below. Please note, where conditions do not meet requirement, corrective action records must be kept.

### GENERAL CRITERIA

	CRITERIA DESCRIPTION
	All oysters included in the Nova Scotia Seafood Brand program must be processed in Federally registered processing plant following CFIA protocols, and harvested from a licensed Nova Scotia Aquaculture Lease
	A Quality Management Program (QMP), or other comparable preventive food safety program, will be made available for review prior to the on-site assessment. The documents provided must include product specifications.
	An approved Farm Management Plan must be in place, and records must be kept to show all procedures are being adhered to.
	Controls in place to ensure the product is handled properly during harvesting, transportation, and processing resulting in a final product that is not tainted, decomposed, or unwholesome. Controls may include records for receiving, processing, storage and final product.
	Processes such as relay depuration, and depuration from facilities in Nova Scotia are eligible under this program.
	Provide evidence of water quality testing with a minimum of 5 samples per year throughout grow out. Must include temperature, salinity, oxygen levels and fecal coliforms. See Water Quality Testing Table below.
	Oysters are eligible under the Nova Scotia Seafood Brand must be grown in Nova Scotia waters for a minimum of 21 days.
	Packaged oysters must be correctly labelled and graded. No more than 2% of oysters in a lot can be incorrect grade.

## MICROBIOLOGY

	CRITERIA DESCRIPTION
	<b><i>E. coli</i></b> Number of samples units – 5, acceptance number (c) 230/100 m/g - 330/100Mg. Reject if 2 or more units exceed m, or if any unit exceeds M.
	<b><i>Salmonella spp.</i></b> Absent in 25 gram sample or in pooled samples of 125 gram
	<b><i>Vibrio parahaemolyticus</i></b> Acceptance number 100m/g. Reject if any unit exceeds m.

\* Refer to CFIA Appendix 2 - Bacteriological Guidelines for Fish and Fish Products (end product).  
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## HARVESTING/RECEIVING CRITERIA

	CRITERIA DESCRIPTION
	Oysters farmed from approved sites.
	Oysters not farmed if water temperatures exceed 26° Celsius unless methods of purification such as UV lighting, filtration or chilling are used.
	To avoid bacteria growth and extend shelf life, oysters shall be kept cool and adequately covered from direct sunlight during harvesting. Records, and/or QMP, must show how oysters are held post-harvest until they arrive at the processing or wet storage facility.
	If ice is used for cooling, containers must have sufficient drainage to allow for runoff of fresh water and melted ice.
	Harvest shall be completed before heavy rain or storms.
	Primary harvest from lease site or secondary harvest from wet storage is acceptable as harvest date.
	Records must indicate dates of both primary and secondary harvest when applicable
	Spawning oysters are not eligible for this program. Visual inspection must show oysters are not in spawning condition
	When receiving oysters for grow out, temperature shall be recorded on receipt at processing facility. Internal oyster temperature shall be 10oC or less.

## PROCESSING CRITERIA

	CRITERIA DESCRIPTION
	Post Harvest, oysters are cleaned and brushed thoroughly. All fouling organisms not limited to algae, limpets, barnacles, mussels, oyster spat, stones, mud and other extraneous materials are to be removed.
	Holding of oysters on site after processing must be supplemented by wet storage, chilling, filtration or UV lighting.
	Storage temperature must be monitored and recorded a minimum of twice daily.
	All dead and damaged oysters are removed. Records must show discards
	Grades of oysters are separated based on morphological differences. Such as large choice, small choice, jumbo, cocktail and standards.

## SHIPPING CRITERIA

	CRITERIA DESCRIPTION
	Oysters must be kept at or below 4° Celsius during transportation.
	Containers used to hold oysters must have sufficient drainage to allow runoff of excess melted liquid.
	Each storage container/shipment package shall contain only one variety of oysters.
	Oyster tags shall accompany the shipment and shall indicate license holder/harvesters name, harvest location, oyster variety, date of harvest and lot number.

## WATER QUALITY TESTING

Bi-monthly water testing indicates the following parameters are within acceptable ranges:

	PARAMETER	GUIDELINES
	Salinity	20.0-35.0 ppt
	pH	7.5-8.4 Optimum pH
	Oxygen	>60 or 70% Saturation
	Fecal Coliforms	<i>Median fecal coliform cannot exceed 14 MPN/100 ml and no more than 10% of the samples can exceed 43 MPN/100ml.</i>

## SENSORY EVALUATION

	CRITERIA DESCRIPTION	
Appearance	Clean shell, Clear Liquor, Not chipped, Full cup and Tightly closed. No evidence of spawning shall be observed.	
Odor	Indicative smell of freshness and smell like the ocean. No objectionable odors.	
Flavor	Typical flavor of <i>Crassostrea virginica</i> and may be briny, cucumbery or buttery and have no objectionable taste.	
Texture	Flesh texture should be juicy, moist, plump, firm and show no signs of dehydration.	

## RECORDS

	CRITERIA DESCRIPTION
	Records from a minimum of the past 30 days relevant to criteria mentioned above shall be maintained (up to date, legible) and available on request.
	Records indicate the disposition of product and corrective actions taken.
	Temperature records throughout harvesting, processing, storage and shipping to vendors.

Company:

Date:

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Technician:

Date:

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