

Canadian Shellfish Sanitation Program - Manual of Operations

FOREWORD

The Canadian Shellfish Sanitation Program (CSSP) Manual of Operations is an essential reference document for government staff involved with duties related to the classification and patrolling of shellfish harvesting areas and the harvesting, processing and distribution of shellfish. The manual has been compiled through input from regional staff of the Canadian Food Inspection Agency (CFIA), Fisheries and Oceans Canada (DFO) and Environment Canada (EC). To facilitate the application of the Canada/United States Shellfish Agreement of 1948, the manual incorporates some material from the United States' National Shellfish Sanitation Program (NSSP), Manual of Operations, which is applicable to the Canadian program. Although some administrative and technical differences exist between the CSSP and the NSSP manuals, the Programs are equivalent in providing reasonable assurance that bivalve molluscs are safe for consumption.

The manual outlines the authorities (acts and regulations), policies and procedures which apply to the Canadian program and which will be used to evaluate regional activities associated with the Shellfish Sanitation Program including governing the control of shellfish growing areas, and the harvesting, processing and distribution of shellfish. The manual will be reviewed on a regular basis and amended when necessary to ensure that the policies and procedures remain up-to-date.

This manual is also integrally linked to the Facilities Inspection Manual, published and maintained by the Canadian Food Inspection Agency. The Facilities Inspection Manual sets forth the requirements for registration, inspection, audit and enforcement of seafood processing facilities, including shellfish facilities, that come under the jurisdiction of the *Fish Inspection Regulations*. The Facilities Inspection Manual also describes how each facility must design and implement their own Quality Management Program (which includes Hazard Analysis Critical Control Point (HACCP) principles) and how the CFIA assesses compliance through regulatory verification.

This manual is not intended to be all inclusive. It is to be used in conjunction with other appropriate source materials and is meant to be a reference source and not a training manual.

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Enquiries concerning processing and distribution should be directed to:

Senior Policy Analyst, CSSP
Fish, Seafood and Production Division
Canadian Food Inspection Agency
1400 Merivale Road
Tower 2, 5th Floor
Ottawa, ON
K1A 0Y9

Enquiries concerning the monitoring of water quality should be directed to:

Director, Water Quality Monitoring and Surveillance
Science and Technology Branch
Environment Canada
200 Sacré-Coeur Blvd., 12th floor
Gatineau, Quebec
K1A 0H3

Enquiries concerning patrolling and harvesting should be directed to:

Enforcement Branch
Conservation and Protection Directorate
Fisheries and Oceans Canada
200 Kent Street
Ottawa, ON
K1A 0E6