



Industry Notice

January 15, 2009

TO: Registered Shellfish Processing Establishments

SUBJECT: Enhanced CSSP Requirements: Wastewater Treatment Plant Impacts

This notice provides an update to the the industry notice posted on July 16, 2008 (<http://www.inspection.gc.ca/english/fssa/fispoi/commun/20080716e.shtml>) on planned enhancements that will strengthen the food safety measures in shellfish harvest areas adjacent to wastewater treatment plants (WWTP). The main elements of the CSSP enhancements include:

- Development of area-specific "Management Plans" which outline collective responsibilities and a process for timely WWTP failure detection, notification, and response; and
- Enhanced HACCP controls by processors to control implicated product in the event of a failure of a WWTP.

It is expected that management plans will be in place in several key areas in Canada prior to **March 1, 2009*, with others to follow in the coming year.

Shellfish processors who source shellfish from such areas will be required to implement enhanced HACCP controls. Guidance for these shellfish HACCP controls can be found in bulletin 25 of the Facilities Inspection Manual which can be found at:
<http://www.inspection.gc.ca/english/anima/fispoi/manman/fimmii/bull25e.shtml>.

Local CFIA fish inspection offices will be following up with processors to discuss the QMP HACCP enhancements needed to ensure that incoming live shellfish meet Canadian regulatory requirements.

It is important for federal, provincial, municipal and industry parties to work collaboratively in this regard to prevent any contaminated product from reaching consumers, and to help maintain Canada's reputation as a source of safe, high-quality shellfish.

Any questions or comments regarding the above can be directed to your local CFIA Fish Inspection office.

Sincerely,

original signed by

Mary Ann Green
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Fish, Seafood and Production Division
Agrifood, Meat and Seafood Safety Directorate
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