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Agenda Item 4 **CX/FFP 15/34/5 Add.3**
Original language only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Thirty-fourth Session

Ålesund, Norway

19 – 24 October 2015

PROPOSED DRAFT CODE OF PRACTICE ON THE PROCESSING OF FRESH AND QUICK FROZEN RAW SCALLOP PRODUCTS

Comments of Brazil, Canada, Chile, European Union, Nigeria, Senegal and African Union

BRAZIL

X 2.1.1. **Scallop Landing/Deck Dump (processing Step** 1) Delete the square blackets on third point of the Technical Guidance to correspond to Potential Defects.

CANADA

General Comments

Canada would like to thank the eWG for their collaboration on this draft Code of Practice (COP). We look forward to further discussions at the next session of CCFFP in Norway.

Comments below cover the points raised in the eWG report (i.e. paragraph 7, points a-c) as well as specific comments on the draft code – which mostly centre on improved consistency in terminology.

7. a) Description of marine biotoxin hazard – section X.1.1.1

Canada is of the opinion that the first two paragraphs in section **X.1.1.1** '*Marine Biotoxins*' already adequately identify and acknowledge the hazards posed by marine biotoxins - and that the text in square brackets is redundant and unnecessary.

7.b) Overlap with section 7 of the COP

Canada supports the various cross references to Section 7 of the *Code of Practice for Fish and Fisheries Products* (Processing of Live and Raw Bivalve Molluscs), where appropriate. This does not seem to present any contradictions, rather complements the technical guidance provided in this draft code (as more tailored to scallop products).

7. c) Flowchart

Canada supports having one flowchart with some adjustments to be made to allow for consistent use of terminology throughout the document. Please refer to the specific comments below where consistency is needed.

Specific Comments

SECTION 2 DEFINITIONS

Revision:

Shucking is the process of removing the Scallop Meat or Roe-on Scallop meat from the live whole scallops**, or from whole scallops frozen alive**.

Reason: There may be instances where the scallop processor may choose to freeze the live whole scallop prior to shucking to allow for additional processing options.

X.1.1.1 Marine Biotoxins

Revision: we suggest deleting the following text:

~~[Marine biotoxins are not reasonably likely to present a hazard in in properly processed commercial scallop adductor muscle meat shucked live.]~~

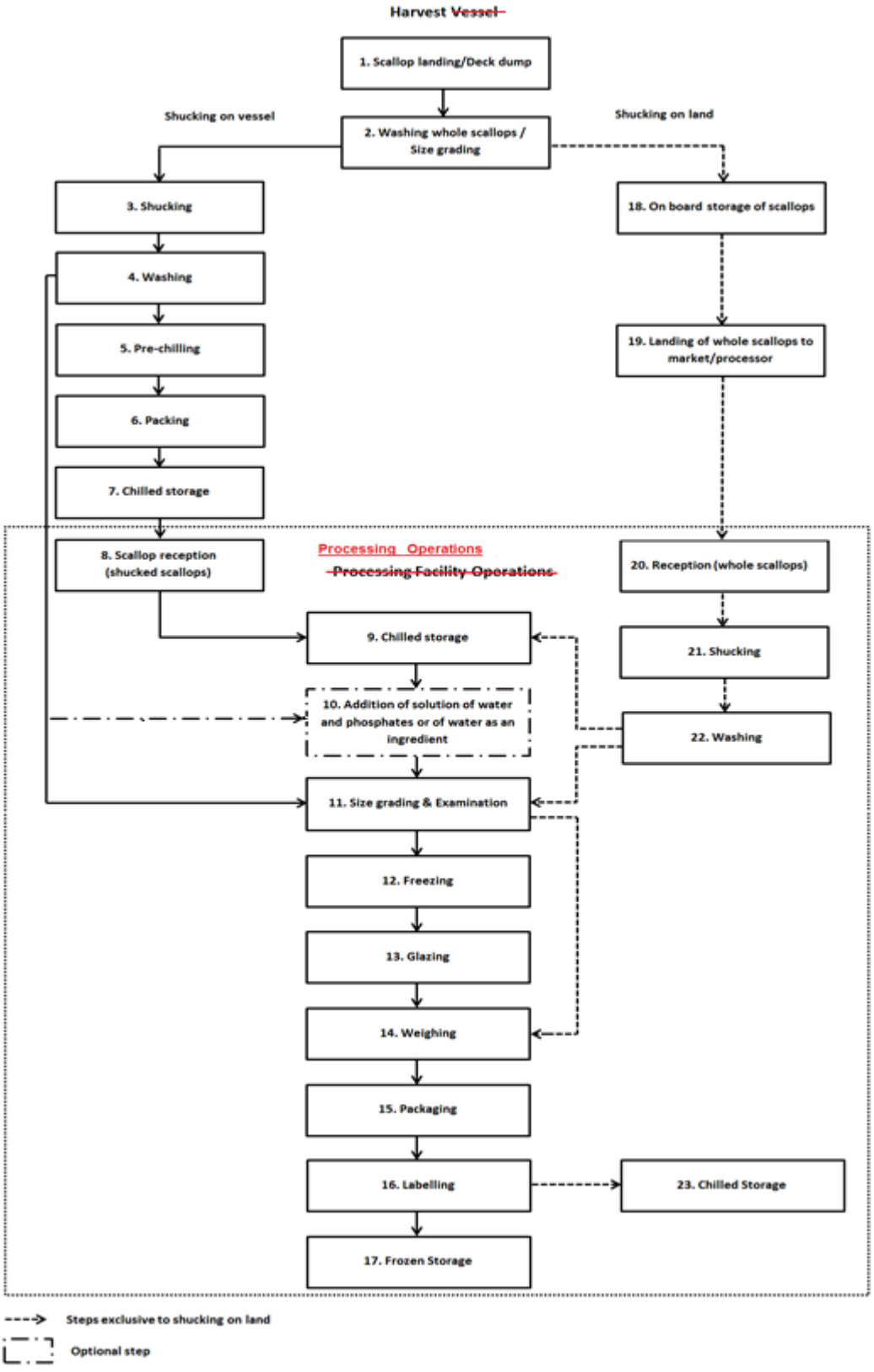
~~[Biotoxins may migrate into the adductor muscle (meat) if the viscera and roe are not removed while the scallop is alive.]~~

~~[Toxins may accumulate at a hazardous level in the adductor muscle (in some species)]~~

~~[If there is information from monitoring of the harvesting area or from on-board biotoxin screening that toxins are present in the viscera/whole body analysis, control measures should be in place to confirm that scallop products are safe for human consumption (i.e., further testing of meat or roe-on scallops).]~~

Reason: As noted above, to remove redundancy with the first two paragraphs (which already adequately identify the hazard) and to align language with section 5 of the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014).

Revision: Figure X.1



Reason: To reflect that some/all of the latter processing steps (centre of the chart) could occur on vessels or land – depending on the scenario and vessel involved.

X.2.1 Shucking on vessel

Revision:

This section is designed to cover the handling and processing of fresh Scallop Meat and Roe-on Scallop Meat on harvest vessels where the scallops are shucked on-board the vessel. ~~The common steps for harvest vessel operations and subsequent land-based processing for scallops shucked on the vessel are shown by the left branch of the example flow diagram (Figure X.1).~~

Reason:

The last sentence is not essential and introduces confusion over how the 'left' and 'centre' branches of the flowchart align with shucking and processing activities on vessels and/or land.

X.2.1.1 Scallop Landing/Deck Dump (Processing Step 1)

Revision: 2nd bullet

For ~~at-sea shucking voyages~~ **shucking on vessel**, **[**live**]** scallops should be collected and placed in clean storage containers made from material that is easy to wash and disinfect and that is suitable for contact with seawater, without undue delay and with care to avoid contamination.

Reason:

To be consistent with terminology used in the flowchart and corresponding section headings.

Canada agrees with the use of the term "live" in this section (X.2.1.1, 2nd and 3rd bullet, and X.2.2) and **supports the removal of the square brackets** in all existing occurrences. As per 2.2.1 of the *Standard for Live and Raw Bivalve Molluscs* (CODEX STAN 292-2008), the bivalve molluscs must be alive immediately prior to the commencement of processing.

Revision: 3rd bullet

For ~~short haul voyages~~ **shucking on land, [**live**]** scallops should be collected and placed on deck or clean work surface to allow for washing of scallops. This should be carried out without undue delay and with care to avoid contamination.

Reason: As above (for 2nd bullet of X.2.1.1)

Revision: 6th bullet

Scallops showing evident signs of death or damage should be disposed of in a proper manner. ~~Unfit~~ **Dead** scallops can be identified through sensory evaluation, covering characteristics such as shell gaping, lack of response to percussion, sour odour, and/or viscera exposed outside the shell, picking of muscle or mantle, evident signs of decomposition, or other effective methods to assess viability.

Reason: The potential defects in this section include "dead scallops". To be consistent with the terminology used in sections X.2.1.1, potential defects; X.2.1.3, potential defects and 3rd bullet; X.2.3.2, potential defect; X.2.3.6, 2nd bullet, section 7 of the *Code of Practice for Fishery and Fishery Products* (Processing of Live and Raw Bivalve Molluscs) and the *Standard for Fresh and Quick Frozen Raw Scallop Products* (CODEX STAN 315-2014).

X.2.1.3 Shucking (Processing Steps 3, 21),

Revision: 1st bullet:

Refer to section 7.8**.1** ~~Shucking~~ **Hand and mechanical shucking** of the *Code of Practice for Fish and Fishery Products.*

Reason: To be more precise/specific. Section 7.8 of the *Code of Practice for Fish and Fishery Products* also includes a subsection 7.8.2 Heat Shucking. Heat shucking is not addressed in this scallop COP.

Revision: 3rd bullet:

For ~~at-sea shucking voyages,~~ **shucking on vessel or land,** dead scallops observed during shucking should be disposed of in a proper manner because the time of death is unknown and the quality of the meat and roe may be unacceptable. Dead scallops can be identified through sensory evaluation, covering characteristics such as shell gaping, lack of response to percussion, sour odor, and/or viscera exposed outside the shell, picking of muscle or mantle, or other effective methods to assess viability.

Reason: As per Figure X.1, steps 3 and 21 apply to shucking on vessel and shucking on land respectively.

X.2.1.5 Pre-chilling (Processing Step 5)

Revision: (last bullet)

Water used for pre-chilling should be periodically replaced to minimize the bacterial load, maintain salinity, and ensure functional water temperature (i.e., ≤ 0 °C ~~or ≤ 32 °F~~).

Reason: To be consistent with sections X.2.1.3 (last bullet), X.2.1.4 (last bullet), X.2.1.7 (5th bullet) - which all use degrees Celsius.

X.2.1.7 Chilled Storage (Processing Step 7)

Revision: 3rd bullet

Where ice is used, measures should be taken that avoid or limit water uptake to that which is technologically unavoidable (e.g., shorter ~~trips~~ **voyages**, rapid and complete precooling, effective holding area insulation, impermeable containers, impervious film between ice and the container).

Reason: To be consistent with terminology used in sections X.2 (2nd and 3rd paragraphs); X.2.1.1 (2nd and 3rd bullets); X.2.1.3 (3rd bullet); and X.2.1.7 (8th bullet).

Revision: 8th bullet

The duration of ~~at-sea shucking~~ **shucking on vessel** voyages should be limited to the number of days that will assure that at the time of off-loading at shore, the remaining shelf life for all the scallops harvested is adequate.

Reason: To be consistent with terminology used in Figure X.1

X.2.2 Shucking on land

Revision:

This section covers the handling and storage of ~~[~~live~]~~ whole scallops on board ~~short haul~~ harvesting vessels where shucking is done in the land based processing facility. The ~~common~~ steps for harvest ~~vessel~~ operations and subsequent land based processing for scallops shucked on land are shown in the right branch of the example flow diagram (Figure X.1).

Reason: Retain the term 'live' for reasons outlined above. Other edits are for consistent terminology.

X.2.2.1 On Board Storage (Deck/hold) of Whole Scallops (Processing Step 18)

Revision: 7th bullet

Temperature control is recommended for storage to ensure scallops are stored between **10°C and 2°C** ~~0°C and 4°C~~. This can involve both fishroom chilling and/or the use of ice. However care must be taken as in warm seawater conditions a sudden reduction in temperature can induce stress through thermal shock.

Reason: As per the *Code of Practice for Fish and Fishery Products*, section 7.3 (Harvesting and transportation of live bivalve molluscs, 6th bullet), storage of live bivalve molluscs above 10°C or below 2°C should be avoided.

X.2.2.2 Landing of Whole Scallops to Market/Processor (Processing Step 19)

Revision: 1st bullet

Refer to Section 7 Processing of Live and Raw Bivalves of the *Code of Practice for Fish and Fishery Products* as well as closely related guidance in Step 8 **section X.2.3.1.**

Reason: To facilitate locating the guidance within the Code.

Revision: 3rd bullet

During storage at the place of landing and subsequent transport, temperature should be maintained between **10°C and 2°C** ~~0°C and 4°C~~. ~~Where processing facilities are near to the landing area this may not be necessary.~~

Reason: Same as for section X.2.2.1, 7th bullet. The last sentence is open to interpretation and can lead to temperature abuse. The distance "near" to the landing areas is not defined.

X.2.3

Revision:

Processing ~~Establishment~~ Operations

This section covers the ~~land-based~~ processing of scallop products **which may occur on land or on vessel** as delineated in the example flow diagram (Figure X.1).

Reason: The processing steps in the outer framed box in Figure X.1 are common to both processing on vessel as well as on land.

X.2.3.1 Reception **(shucked scallops) (Processing Step 8)**

Revision: 1st bullet, 1st sub-bullet

~~organoleptic~~ **sensory** characteristics such as appearance, flavour, odour, texture, etc.;

Reason: To be consistent with terminology used in the third bullet of this section and sections X.2.1.1(4th bullet); X.2.1.3 (3rd bullet); X.2.3.1 (3rd bullet); X.2.3.2(3rd bullet).

X.2.3.2 Reception (whole scallops) (Processing step 20)

Revision: 3rd bullet

Whole scallops should be examined at reception to assure they are in good condition and suitable for processing. ~~Unfit~~ **Dead** scallops can be identified through sensory evaluation, covering characteristics such as shell gaping, lack of response to percussion, sour odour, and/or viscera exposed outside the shell, evident signs of decomposition, or other effective methods to assess suitability for shucking.

Reason: Same as noted above - for section X.2.1.1, 6th bullet.

Revision: 5th bullet

Where whole scallops are intended for processing as roe-on scallop meat, a processor should have a process in place to ensure that the toxicity content meets the regulatory requirements of the official agency having jurisdiction over the harvest area. This could be accomplished by adhering to a toxin monitoring programs or end product testing. As per X.1.1.1 this consideration would also apply to whole scallops for processing as scallop meat where the hazard analysis has determined that marine biotoxins are a hazard in the scallop meat. Refer to Section 7.2 Classification and monitoring of growing areas of the *Code of Practice for Fish and Fishery Products* for further information on the classification and monitoring of growing areas.

Reason: To align with Section X.2.3.1. Guidance should be similar in each 'branch' when it speaks to 'reception' – so that the reader will pick up the point if reading only one of the scenarios (i.e. entering 'processing' guidance at step 8 or at step 20).

X.2.3.4

Revision: 1st bullet

Food grade phosphates should be used in compliance with the requirements of the *Standard for Raw, Fresh and Quick Frozen Raw Scallop Products* ~~(under development)~~

Reason: Editorial. The Standard was adopted.

X.2.3.5 Addition of Water (Optional) (Processing Step 10)

Revision: 1st bullet

~~**.1..1** The quantity of water added to scallops as an ingredient (for the production of quick frozen products only) should be limited to the lowest possible level.~~

Reason: The guidance point reflected in the 2nd bullet is the critical point and should be the focus (i.e. the labelling of the added water). The point recommended for deletion is not helpful - the amount of water that can be added is not defined so it is not possible to define what the "lowest possible level" would be.

X.2.3.6 Size Grading and Examination (Processing Step 11)

Revision: 4th bullet

Containers of graded and examined scallops should be kept cool to ensure that the internal temperature is kept **between 0oC and 4oC** ~~at 4oC or below~~.

Reason: To be consistent with sections X.2.1.4, last bullet; X.2.1.7, 5th bullet; X.2.3.3, 3rd bullet. To also clarify that chilled storage temperatures would not be below zero.

Revision: 5th bullet

~~Exposure to ambient temperatures above 4oC should be minimal and monitored.~~

Reason: The 5th bullet contradicts the 4th bullet.

X.2.3.11 Labelling (processing Step 16)

Revision: 2nd bullet

Information declared on the label should comply with the provisions of the *Standard for Raw, Fresh and Quick Frozen Scallop Products* ~~(under development)~~.

Reason: Editorial. The standard was adopted.

Revision: 3rd bullet

~~Labelling must accurately describe the nature of the product so that the consumers are not misled and can make an informed choice.~~

Reason: The second bullet already addresses this point. The labelling requirements in the *Standard for Raw, Fresh and Quick Frozen Scallop Products* exist to meet this intent. The statement may be too general.

CHILE

Observaciones generales:

1) Se debería ampliar el alcance del Código a pectínidos provenientes de acuicultura, ya que la terminología utilizada no considera expresamente esta actividad. Para esto, debiera agregarse el término "o cosecha" a continuación del término "pesca" y agregarse el término "o de acuicultura" a continuación del término "pesquera (o)" en todos los casos que corresponda. Por ejemplo, en el primer párrafo del punto X.2 se menciona "Las salidas de pesca de pectínidos…", lo que debiera reemplazarse por "Las salidas de pesca o cosecha de pectínidos…"

2) El eviscerado constituye, en algunos procesos de elaboración, una etapa independiente del desconchado, por lo que debiera ser descrito en los distintos apartados del Código. Se debería incluir una definición para el "eviscerado" en la sección 2, para luego ser introducido el término en las distintos apartados del código, según corresponda. Por ejemplo, en el apartado X.1.1.1, segundo párrafo, en la descripción del peligro de biotoxinas asociado al desconchado, debiera mencionarse también la etapa de eviscerado como una fuente de peligro de contaminación por biotoxinas marinas. Asimismo, debiera incluirse como una etapa adicional alternativa, en el diagrama de flujo de la Figura X.1.

Observación específica

SECCIÓN 2 DEFINICIONES

Desconchado	Procedimiento que consiste en extraer la carne ~~del pectínido o del pectínido~~ **o la carne** con huevas del pectínido vivo y entero, **dejando ambas o sólo una de sus valvas**. **Justificación:** Mejorar la redacción en español. Adicionalmente se incluyó "dejando ambas o sólo una de sus valvas", ya que el proceso de desconchado puede consistir en eliminar una o ambas valvas, dependiendo de la presentación comercial que se desee.
Eviscerado	**Procedimiento que consiste en extraer del pectínido vivo y entero, o bien del pectínido desconchado, las vísceras, dejando sólo la carne o la carne con huevas** **Justificación:** El proceso de elaboración de los pectínidos puede considerar el eviscerado como una etapa independiente del desconchado.

Observación específica

X.1.1.1 Biotoxinas Marinas

Los datos científicos demuestran que cuando las floraciones de algas producen biotoxinas[1] en las zonas de captura, las toxinas pueden acumularse a niveles peligrosos en las vísceras y las huevas. Por consiguiente, se debería disponer de medidas preventivas para los productos de carne de pectínidos con huevas, de conformidad con la Norma para los Moluscos Bivalvos Vivos y Moluscos Bivalvos Crudos (CODEX STAN 292-2008).

Con respecto a los productos de carne de pectínidos, es poco probable que las biotoxinas marinas representen un peligro. Mientras que en el análisis de peligros se consideran las biotoxinas marinas como un peligro posible, dicho peligro será excluido o incluido en base a las especies y a los datos científicos disponibles en el país acerca de las toxinas en esas especies. La eliminación incompleta de las vísceras y las huevas puede ocurrir durante el desconchado para elaborar la carne de pectínidos, puede presentar peligros para la salud planteados por las biotoxinas. En caso de identificar toxinas marinas como peligro en la carne de la especie, es necesario disponer de medidas de control para las biotoxinas.

~~[Es poco probable que durante un adecuado procedimiento de elaboración comercial las biotoxinas marinas representen un peligro para la carne del musculo abductor del pectínido desconchado vivo].~~

~~[Las biotoxinas pueden asimismo desplazarse al músculo abductor (de la carne) si las vísceras y las huevas no se extirpan mientras el pectínido está vivo.]~~

~~[Las toxinas pueden acumularse en el musculo abductor a niveles peligrosos (en algunas especies)]~~

~~[Si hubiera información proveniente de la vigilancia de la zona de captura o de un método de detección de toxinas a bordo que confirma la presencia de toxinas en el análisis de las vísceras/cuerpo completo, se debería disponer de medidas de control a fin de determinar que los productos de pectinidos son aptos para el consumo humano (es decir, pruebas adicionales de la carne o huevas de los pectinidos).]~~

~~1 Biotoxinas marinas: parálisis tóxica de los moluscos (PSP); amnesia tóxica de los moluscos (ASP); y toxina diarreica de los moluscos (DSP).~~

Justificación: El texto entre corchetes es redundante respecto a lo que se describe en los dos primeros párrafos, que para efectos del Código es suficientemente claro en cuanto al riesgo de Biotoxinas Marinas en pectínidos y a las consideraciones que cada país debe aplicar en base a los datos científicos disponibles en cada uno de ellos. Además se propone eliminar la nota al pie (1) ya que las Biotoxinas reportadas a nivel mundial producto de floraciones algales no sólo se restringen a estos grupos de toxinas. Sería más adecuado citar la CODEX STAN 292-2008.

Observación específica

X.2.1.1 Embarque/Depósito en cubierta de los pectínidos (Fase 1 de elaboración)

Posibles peligros: Contaminación microbiológica, biotoxinas y contaminación química

Posibles defectos: Daño físico, pectínidos muertos

Orientación técnica:

• Véase Sección 7.3 Recolección y transporte de moluscos bivalvos vivos en el Código de Prácticas para el Pescado y los Productos Pesqueros.

• En las salidas de pesca, cuando el desconchado se realiza en el mar, los pectínidos vivos se deberían recolectar y depositar en recipientes limpios de almacenamiento hechos de material fácil de lavar y desinfectar y adecuado para el contacto con el agua de mar. Ello debería realizarse sin demora y cuidadosamente para evitar la contaminación.

• En las salidas de pesca de corta duración, los pectínidos **[**vivos**]** se deberían recolectar y depositar en la cubierta o sobre una superficie limpia para permitir el lavado de los mismos. Ello debería realizarse sin demora y cuidadosamente, para evitar la contaminación.

• Para disminuir el estrés y aumentar la longevidad, proporcionar sombra, aspersión con agua de mar o traslado rápido a un ambiente refrigerado para disminuir la exposición de los pectínidos a temperaturas elevadas y a condiciones de deshidratación.

• Se debería utilizar agua de mar limpia y las superficies deberían estar limpias y ser impermeables.

• Los pectínidos con muestras evidentes de muerte o dañados deberían descartarse adecuadamente**, de manera de evitar que sean un foco de contaminación**. Los pectínidos no aptos pueden identificarse mediante una evaluación sensorial, la cual comprende características tales como valvas entreabiertas que no se cierran, ausencia de respuesta a la percusión, olor rancio, y/o vísceras expuestas fuera de la concha, retiro del músculo o manto, muestra evidente de descomposición, u otros métodos eficaces para evaluar su viabilidad.

• Se debería evitar la manipulación indebida de los pectínidos vivos a fin de minimizar el estrés y el daño al animal que podrían provocar su muerte antes de la elaboración.

• Se debería disponer del material de desecho de manera adecuada.

Justificación: Especificar de forma clara lo que significa “adecuadamente”.

EUROPEAN UNION

The European Union and its Member States (EUMS) would like to submit the following additional comments:

Presentation / Formatting of the Code

The EUMS recognise the merits of a single flow diagram (Figure X.1) but due to the volume of information presented there is potential for confusion especially for practitioners new to scallop processing.

The EUMS consider that two separate flow diagrams showing 'shucking at sea' and 'shucking on land' separately is preferable for clarity and ease of use of the Code. Although this would make the document

longer and repetitive, we believe clarity should take precedence over brevity for users of the Code (see attached diagram, as starting point, which we understand was discussed by the scallop e-WG).

X.2.1.1 Scallop Landing/Deck Dump (Processing Step 1)

The EUMS support deletion of the square brackets and keeping the term "live" in the second and third bullet points subject to the maintenance of the text in the sixth bullet point "Scallops showing evident signs of death or damage should be disposed of in a proper manner. Unfit scallops can be identified through sensory evaluation, covering characteristics such as shell gaping, lack of response to percussion, sour odour, and/or viscera exposed outside the shell, picking of muscle or mantle, evident signs of decomposition, or other effective methods to assess viability".

The proposed final text would read as follows:

- Refer to Section 7.3 Harvesting and transportation of live bivalve molluscs of the Code of Practice for Fish and Fisheries Products
- For at-sea shucking voyages, ~~[~~live~~]~~ scallops should be collected and placed in clean storage containers made from material that is easy to wash and disinfect and that is suitable for contact with seawater, without undue delay and with care to avoid contamination.
- For short haul voyages ~~[~~live~~]~~ scallops should be collected and placed on deck or clean work surface to allow for washing of scallops. This should be carried out without undue delay and with care to avoid contamination.
- To reduce stress and increase longevity, provide shade, seawater spray, or quickly transfer to a chilled environment to minimize the time scallops are exposed to elevated temperatures and dry conditions.
- Clean seawater must be used and surfaces should be clean and impervious.
- Scallops showing evident signs of death or damage should be disposed of in a proper manner. Unfit scallops can be identified through sensory evaluation, covering characteristics such as shell gaping, lack of response to percussion, sour odour, and/or viscera exposed outside the shell, picking of muscle or mantle, evident signs of decomposition, or other effective methods to assess viability.
- Rough handling of live scallops should be avoided to minimize stress and injury which could lead to the death of scallops prior to processing.

X.2.1.3 Shucking (Processing Steps 3, ~~21~~)

X.2.1.4 Washing (Processing Steps 4, ~~22~~)

The EUMS would like to propose that for clarity and ease of use of the Code the text for Steps 21 and 22 should be included in the text according to the flowchart in order to differentiate 'shucking at sea' and 'shucking on land'. Although the text would be duplicated and this would make the document longer and repetitive, the EUMS believe that clarity should take precedence over brevity for users of the Code.

X.2.2 Shucking on land

The EUMS support deletion of the square brackets and keeping the term "live".

This section covers the handling and storage of **~~[~~**live**~~]~~** whole scallops on board short haul harvesting vessels where shucking is done in the land based processing facility. The common steps for harvest vessel operations and subsequent land based processing for scallops shucked on land are shown in the right branch of the example flow diagram (Figure X.1). [Drafting note – On this second sentence, we suggest that this may need to be reviewed if it is agreed that a separate flow diagram (e.g. Figure X.2) is prepared for 'shucking on land' for clarity and ease of use of the Code.]

X.2.3.1 Reception (shucked scallops) (Processing Step 8)

The EUMS suggest an 'editorial comment' on bullet 3 that the words 'under development' should be deleted as the Scallop Standard has now been agreed. The same editorial comment on deleting 'under development' applies to the first bullet of X.2.3.4.

New X.2.3.3 Shucking (Processing Step 21)

See previous comments from EUMS for sections X.2.1.3 and X.2.1.4 If this comment is accepted subsequent heading numbers should be reviewed.

Potential Hazards: Physical contamination, marine biotoxins in viscera and roe; microbiological contamination

Potential Defects: Remaining viscera; remaining roe (in the case of Scallop Meat); dead or damaged scallops, foreign matter, cuts and tears in the flesh

Technical Guidance:

- Refer to Section 7.8 Shucking of the Code of Practice for Fish and Fisheries Products.
- Scallops should be shucked as soon as possible.
- ~~For at-sea shucking voyages, dead scallops observed during shucking should be disposed of in a proper manner because the time of death is unknown and the quality of the meat and roe may be unacceptable. Dead scallops can be identified through sensory evaluation, covering characteristics such as shell gaping, lack of response to percussion, sour odor, and/or viscera exposed outside the shell, picking of muscle or mantle, or other effective methods to assess viability~~. [EUMS comments : this bullet would not be transferred here (from step 3) as 'processing step 21' relates to 'shucking on land'only and this bullet is about 'at sea shucking'.]
- For Scallop Meat, care should be taken to ensure that the viscera and roe are completely removed in order to reduce the risk of contamination with biotoxins and pathogens associated with the viscera.
- For Roe-on Scallop Meat, care should be taken to ensure that the viscera is completely removed.
- Care should be taken to insure that worker's hands, shucking tables, containers, and knives are properly cleaned and sanitized.
- Workers should be trained so as to avoid damage to scallops.
- The shucked scallops should proceed immediately to the next steps to minimize their exposure to ambient temperatures above 4°C.

The EUMS would like to propose that a **Washing Step is added** as reflected in the diagram.

See previous comments from EUMS for sections X.2.1.3 and X.2.1.4 Washing

X.2.3.4 Washing (Processing Step 22)

We suggest repeating text from Washing 'processing step 4' here for the same washing steps undertaken under 'shucking on land' operations (i.e. Step 22).

X.2.3.5 ~~3~~ Chilled Storage (Processing Step 23)

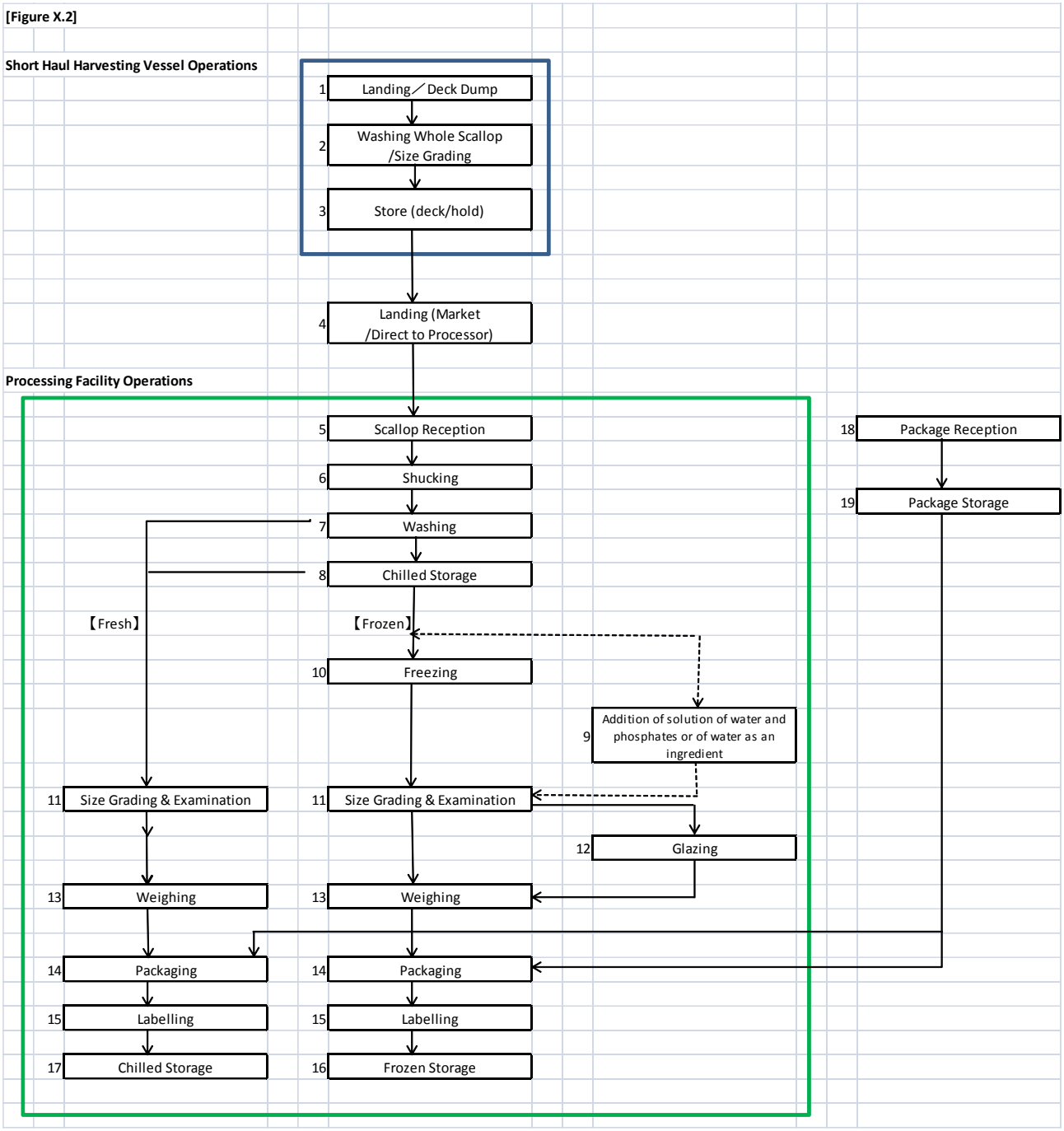
Subsequent heading numbers should be reviewed.

Potential Hazards: Microbiological contamination

Potential Defects: Decomposition

Technical Guidance:

- Refer to Sections 7.6.5.2 Storage of raw bivalve molluscs and 8.1.2 Chilled Storage of the Code of Practice for Fish and Fisheries Products.
- Stock rotation schemes should be used to ensure proper utilization of the scallop products. For scallops packed in containers, their identification tag facilitates the determination of the harvest date.
- Products should be stored between 0°C and 4°C. The temperature should be monitored during chilled storage.
- Product should be stacked in a manner that would facilitate adequate and uniform temperature distribution to all parts of the stored product.
- If freshwater ice is used to chill scallops, care should be taken to provide adequate drainage and minimize water uptake (See section X.1.2.7 Chilled Storage). Any measurable absorbed water from ice should be properly measured and labelled.



NIGERIA AND AFRICAN UNION

Nigeria/African Union congratulates Canada and all the participating countries in the Electronic Working group for the good work.

POSITION:

Nigeria supports the introduction of draining steps after washing each step to avoid water intake that can increase net weight which will be misleading to the consumers.

The flow chart should have temperatures indicators and time duration for each of the steps.

SENEGAL

COMMENTAIRES : Le Sénégal félicite le Canada et tous les pays du groupe de travail pour la qualité du travail.

Nous soutenons l'introduction de l'étape d'égouttage dans le diagramme après le lavage, chaque étape s'efforçant d'éviter la prise d'eau qui peut augmenter le poids net qui serait trompeur pour les consommateurs. Nous proposons de reprendre le diagramme comme suit :

X.2.1 Écaillage à bord d'un bateau

X.2.1.1 Débarquement/Déversement sur le pont de coquilles Saint-Jacques ou de pétoncles

X.2.1.2 Lavage de coquilles Saint-Jacques ou de pétoncles entiers/Calibrage

X.2.1.3 Écaillage

X.2.1.4 Lavage

X.2.1.**5 Egouttage**

X.2.1.**6** Pré réfrigération

X.2.1.**7** Emballage

X.2.1.**8** Entreposage réfrigéré

JUSTIFICATIONS : Le diagramme de process devrait contenir des indicateurs de température et de la durée qu'il faut à chaque étape