

Producers' responsibility in food safety

Producers should be aware of potential hazards and the best ways to control them

HAZARD

Environmental chemicals and natural toxins

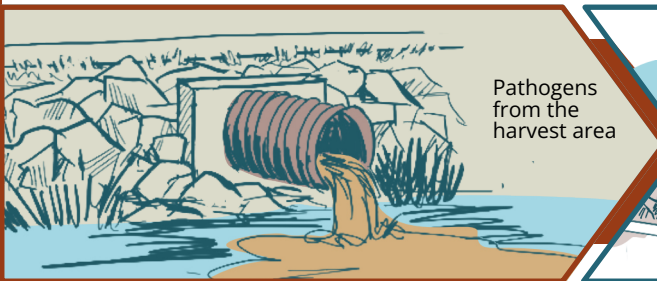


Site selection, monitoring, and testing for contaminants and natural toxins



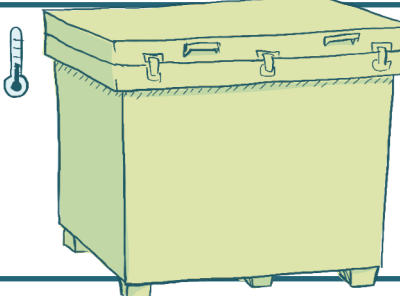
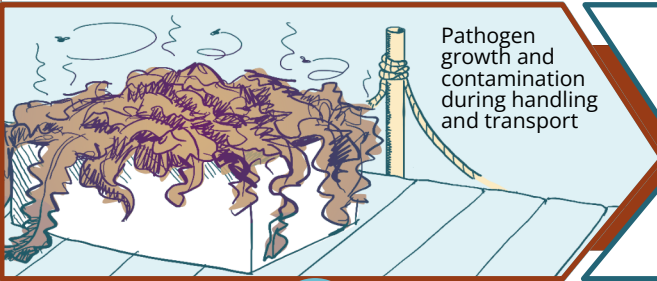
CONTROL

Pathogens from the harvest area



Site selection such as growing in certified waters safe for shellfish harvest, assessing industrial inputs like sewage discharge around growing waters, or water testing

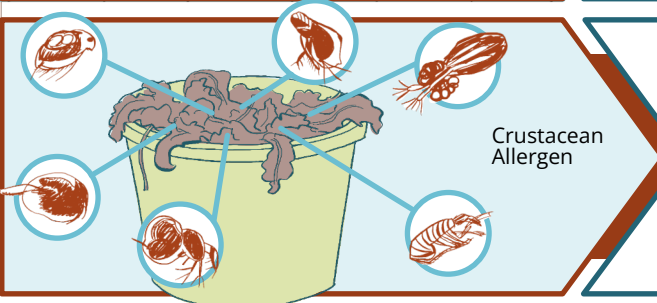
Pathogen growth and contamination during handling and transport



Handling practices determined by intended use, such as: gloves, clean and sanitized equipment, containers, and transport

Temperature control to prevent pathogen growth

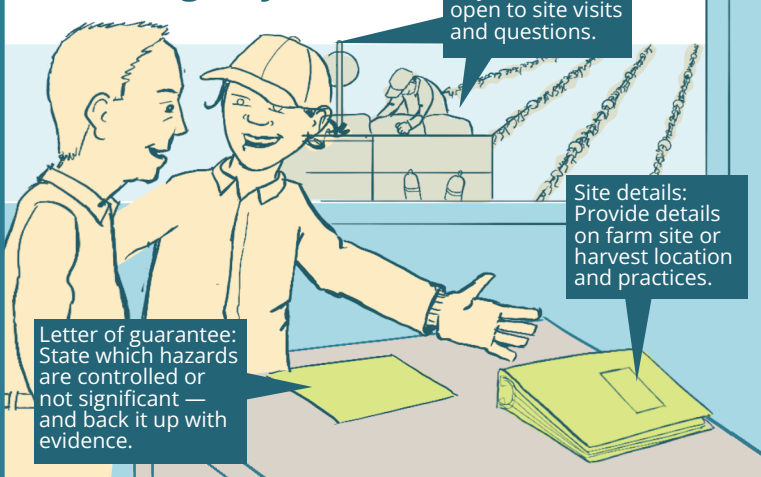
Crustacean Allergen



Rinse and harvest practices to limit crustacean presence prior to sale



Informing Buyers



Importance/Benefits

