

Carry out shellfish depuration operations

Overview

This standard is about the skills and knowledge needed for shellfish depuration in the shellfish processing sector. It details the skills required to prepare for and complete shellfish depuration.

You must know and understand how to work to organisational product specifications and production schedules. You must also know how to address problems and adhere to regulatory standards and standard operating procedures and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

This standard is for you if you are involved in the processing of shellfish and deal with the depuration of shellfish.

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Performance criteria

You must be able to:

1. conduct shellfish depuration operations according to organisational standards
2. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
3. prepare depuration system ensuring a hygienic working condition suitable for receiving shellfish is maintained
4. receive shellfish and confirm they are suitable for depuration
5. prepare shellfish for depuration by grading, washing and removing dead and damaged animals
6. load shellfish into depuration systems at specified density and by approved method
7. establish water flow and sterilisation to optimise the purification process and minimise stress to shellfish
8. observe shellfish for signs of purging and report incidences where shellfish are not seen to be functioning
9. maintain environmental conditions within the depuration system to achieve required purification
10. drain down the depuration tanks after depuration following organisational procedures
11. rinse shellfish following depuration to minimise risk of re-contamination following depuration
12. unload shellfish from depuration tanks in a manner which minimises the stress caused to shellfish
13. undertake post-depuration processing
14. remove dead or damaged shellfish, minimising disturbance to the remaining shellfish
15. place shellfish in clean storage, in preparation for dispatch
16. clean depuration facility into a hygienic condition in preparation for the next shellfish batch
17. complete records according to organisational requirements

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Knowledge and understanding

You need to know and understand:

1. what the organisational standards are and what may happen if they are not followed
2. the hygiene requirements associated with the depuration process
3. your responsibilities under food safety legislation
4. the principles of shellfish depuration
5. why shellfish need to be washed both before and after depuration
6. why it is important to remove dead or damaged shellfish before depuration begins
7. the environmental conditions required for depuration
8. the classifications given to shellfish growing areas and how these impact on the depuration process
9. the legal requirements controlling the depuration and dispatch of shellfish
10. the signs which indicate that shellfish are purging
11. Hazard Analysis and Critical Control Points (HACCP) controlling the depuration, storage and dispatch of live shellfish
12. the hygiene and food safety requirements associated with depuration
13. how shellfish become stressed and why it is important to minimise the stress caused to shellfish
14. the storage conditions required to maintain the quality of live shellfish
15. the significance of re-contamination to public health
16. the legal time requirements for depuration
17. the legal requirements controlling the dispatch of shellfish
18. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so
19. the limits of your own authority and competence and why it is important to work within those limits

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