

## Shellfish Processing Staff

### Locations

The Shellfish Processing Plant inspection staff are responsible for routine inspections of 120 plants throughout Florida. Staff are located in four locations.

#### Headquarters

Ernest L. "Buddy" Levins, Environmental Administrator  
1203 Governors Square Boulevard, 5th Floor  
Tallahassee, FL 32301  
850-488-5471

#### Field Locations

##### Apalachicola

Nancy Horton, Sanitation & Safety Specialist  
Robert Jenkins, Sanitation & Safety Specialist  
260 7th Street  
Apalachicola, FL 32320  
(850) 653-8317

##### Cedar Key

Chuck Chewning, Sanitation & Safety Specialist  
11350 Southwest 153rd Court  
Cedar Key, FL 32625  
850-543-5181

##### Other Field Staff

Dan Cavins, Environmental Specialist III  
Philip Lynn, Sanitation & Safety Specialist  
850-488-5471

## Charles H. Bronson

Commissioner of Agriculture and  
Consumer Services

Department of Agriculture and  
Consumer Services

Division of Aquaculture

Bureau of Aquaculture  
Environmental Services

Processing Plant Inspection

1203 Governors Square Boulevard  
5th Floor  
Tallahassee, FL 32301

Phone: 850-488-5471  
Fax: 850-410-0843  
[www.floridaaquaculture.com](http://www.floridaaquaculture.com)  
[levinsb@doacs.state.fl.us](mailto:levinsb@doacs.state.fl.us)



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## Florida Department of Agriculture and Consumer Services

**Charles H. Bronson**  
Commissioner of Agriculture and Consumer  
Services

### SHELLFISH PROCESSING PLANT INSPECTION SECTION



## Shellfish Processing



Oyster shucking operations.

The Processing Plant Inspection Section (PPIS) is responsible for the wholesome production, processing, and packaging of shellfish stock (oysters and clams). The PPIS staff are responsible for inspecting and certifying 120 shellfish processors and dealers located statewide. Certified shellfish firms are the only businesses legally able to purchase oysters and clams from harvesters. Shucking, packing, or repacking shellfish without a shellfish processing plant certification license issued by the PPIS is illegal. All processing plants must apply for and receive a certification license

**Caption describing picture or graphic.**



Shucked oysters being rinsed.

from DACS to operate. Upon request, DACS shall provide an application form entitled Shellfish Processing Plant Certification License Application. Upon receipt of a completed application, a Florida certification number will be assigned and an inspection of the physical facility will be conducted by a Sanitation & Safety Specialist. Certification is granted only to firms who meet stringent guidelines developed by the National Shellfish Sanitation Program and the Food and Drug Administration FDA.

After successful inspection of the facility and the applicant's meeting the requirements of Rule 5L-1, F.A.C., a shellfish certification license is issued. All certification licenses expire automatically on June 30, following the date of issue and certification renewal is required. Upon issuance of a processing plant certification license, the Department notifies the U.S. Food and Drug Administration of the certified dealer's



Oyster Shucking House.

business name and certification license number to be published in the Interstate Certified Shellfish Shippers (ICSS) list. The listing of the dealer as an ICSS, allows the dealer to ship the shellfish product to other states and countries. After a firm is certified, unannounced inspections using NSSP guidelines are conducted by a Sanitation & Safety Specialist to ensure that processing and packaging of shellfish products are done in a clean and sanitary manner. Inspection frequency is based on the type of facility and complexity of operations. During the course of conducting an inspection the Sanitation & Safety Specialist documents any objectionable



Destroying tainted product.

observation. If observations indicate an immediate health hazard exists, administrative actions are taken. If the shellfish product is not properly tagged or refrigerated then a Seizure and Destruction Order will be issued resulting in the confiscation of the product. Proper tagging of shellfish product is of paramount importance for it provides a "trail" of product that may have caused illness. If an illness were to occur that shellfish are suspect, then the trail of tags can trace the product back to the area where it was harvested. This allows for all product harvested from that area to be recalled to prevent further illnesses.

The Division of Aquaculture is developing and implementing a model custom software and pen tablet computer inspection program. Through the use of this new system shellfish processing plant inspection,



Checking temperatures.