## 15A NCAC 18A .0164 COOKED CRUSTACEA PICKING

(a) The picking operation shall be conducted in accordance with the rules of this Section such that crustacea meat does not become adulterated.

(b) All cooked crustacea shall be picked before a new supply is delivered to the picking table.

(c) Picked crustacea meat shall be delivered to the packing room at least every 90 minutes or upon the accumulation of five pounds per picker, whichever is sooner.

(d) Paper towels used at the picking table shall be discarded after initial use.

(e) If provided, bactericidal solutions at picking tables shall be maintained at 100 ppm chlorine solution or an equivalent bactericidal solution. A testing method or equipment shall be available and used to ensure minimum prescribed strengths of the chlorine solution or equivalent bactericidal solution.

(f) Handles of picking knives shall not be covered with any material.

(g) Crustacea shall be cooked and picked in the same permitted facility unless a written plan for interfacility shipment has been filed with the Division. The plan shall address and be approved based on the following:

- (1) time-temperature requirements;
- (2) shipping destination;
- (3) handling;
- (4) labeling;
- (5) records;
- (6) processing;
- (7) sanitation; and
- (8) HACCP plan.

History Note: Authority G.S. 113-134; 113-182; 113-221.2; 143B-289.52;

Eff. October 1, 1992; Temporary Amendment Eff. July 1, 2000; Temporary Rule Expired on March 12, 2001; Amended Eff. August 1, 2002; Readopted Eff. April 1, 2022.