

## Overview

This standard is about controlling depuration operations for the purification of bi-valve shellfish for human consumption. It can be applied to any shellfish farm operating a depuration unit.

This standard includes the ability to monitor and control the following depuration activities:

- preparation of shellfish and equipment
- loading of shellfish into depuration
- environmental conditions
- depuration process
- unloading of purified shellfish
- labelling of shellfish for dispatch
- despatch of purified shellfish
- cleaning of depuration facilities

This standard is for those who control shellfish depuration operations.

## Control shellfish depuration operations

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### Performance criteria

You must be able to:

1. ensure all work is carried out safely in accordance with relevant legal requirements and site procedures
2. organise the resources required to complete planned depuration
3. control depuration **activities** to meet hygiene and food safety requirements
4. monitor environmental conditions within the depuration system to ensure the required purification is maintained
5. control depuration operations to ensure production requirements are met
6. ensure the welfare of shellfish is maintained during depuration
7. collect management information to demonstrate the performance of depuration facilities
8. manage all critical control points in accordance with Hazard Analysis and Critical Control Points (HACCP) requirements
9. ensure that potential or actual variations from planned purification are investigated and that action is taken to minimise disruption of the depuration process
10. ensure site procedures for the disposal of mortalities and waste are followed
11. organise the despatch of shellfish in accordance with relevant legal requirements
12. ensure the health status of purified shellfish is maintained during storage
13. maintain records of the depuration process to meet legal and traceability requirements in accordance with site procedures

## Knowledge and understanding

You need to know and understand:

1. relevant legal requirements and site procedures for health and safety associated with shellfish depuration operations
2. the environmental conditions required to support purification
3. relevant legal food safety requirements, including personal hygiene
4. Hazard Analysis and Critical Control Points (HACCP) and its application as a system for managing food safety and the controls associated with despatch centres for shellfish
5. your own responsibilities under relevant food safety legislation
6. the principles of depuration as a process for purifying shellfish
7. the production capabilities and characteristics of the depuration system in operation
8. shellfish welfare requirements and how these are maintained during depuration
9. the storage and handling requirements of purified shellfish
- 10. shellfish growing areas** and seawater classifications and their associated purification requirements
11. the resources required to support the depuration operation
12. how to monitor and maintain shellfish in depuration
13. the importance of avoiding re-contamination
14. labelling requirements associated with shellfish despatch (for traceability)
15. legal requirements controlling the disposal of mortalities and waste
16. how to deal with any emergencies or system failures in accordance with site procedures
17. the legal requirements and site procedures for maintaining records of the depuration process

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**Scope/range**

This standard requires that you monitor and control the following depuration **activities**:

- preparation of shellfish and equipment
- loading of shellfish into depuration
- environmental conditions
- depuration process
- unloading of purified shellfish
- labelling of shellfish for despatch
- despatch of purified shellfish
- cleaning of depuration facilities

**Glossary**

**shellfish growing areas** - these can be found on the Food Standards Agency website.

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