

Overview

This standard is about planning and managing the depuration operation for the purification of shellfish for human consumption. It can be applied to any shellfish farm operating a depuration unit.

This standard includes the ability to plan and manage depuration activities to meet production requirements, and establish operational procedures to monitor and control the process.

This standard is for those who plan and manage shellfish depuration operations to prepare shellfish.

Performance criteria

You must be able to:

1. implement procedures to ensure a healthy, safe and secure working environment
2. plan shellfish depuration operations to meet production requirements
3. plan the resources required to support the planned shellfish depuration operations
4. ensure planned depuration operations meet relevant legal food safety requirements
5. ensure that those involved in operating the depuration system are fully trained according to legal requirements
6. manage depuration operations to meet production requirements and make best use of available facilities and resources
7. develop operational procedures to maintain environmental conditions in depuration facilities and achieve required shellfish purification
8. develop systems to effectively monitor depuration and warn of potential or actual variations from planned purification
9. develop operational procedures to deal with emergencies and system failures
10. develop procedures to support the despatch of shellfish according to legal requirements
11. develop procedures for the disposal of mortalities and waste
12. evaluate the success of depuration operations
13. manage records of shellfish depuration in accordance with food safety legislation and site procedures

Knowledge and understanding

You need to know and understand:

1. relevant legal and organisational requirements for health, safety and security associated with shellfish depuration
2. **shellfish growing areas** and seawater classifications and their associated purification requirements
3. legal food safety requirements, including personal hygiene, Hazard Analysis and Critical Control Points (HACCP) and the controls associated with despatch centres for shellfish
4. your own responsibilities under relevant food safety legislation
5. end-product standard requirements
6. the principles of depuration as a process of purifying shellfish
7. the production capabilities and characteristics of the depuration systems
8. the resources required to manage the depuration operation
9. the environmental conditions required to support purification
10. the activities that need to be completed to establish and maintain shellfish under required conditions
11. shellfish despatch requirements
12. legal requirements controlling the disposal of mortalities and waste
13. methods used to monitor and evaluate depuration operations
14. the legal records that are required by shellfish depuration (despatch) centres

Glossary

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

Plan and manage shellfish depuration operations

Developed by	Lantra
Version Number	2
Date Approved	August 2015
Indicative Review Date	August 2020
Validity	Current
Status	Original
Originating Organisation	Lantra
Original URN	LANAQu32
Relevant Occupations	Fish Farming
Suite	Aquaculture
Keywords	shellfish; depuration
