

## Conduct shellfish depuration operations

**Overview**

This standard is about the depuration of shellfish. For the purpose of this standard, "depuration" is the process used to internally purify bi-valve shellfish to a condition suitable for human consumption. It requires that work is completed in accordance with site standard operating procedures.

This standard includes the ability to carry out the following depuration activities:

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

This standard is for those who conduct shellfish depuration operations.

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### Performance criteria

You must be able to:

1. carry out work safely in line with relevant health and safety requirements
2. prepare depuration system for receiving sterilising water and shellfish, maintaining hygienic working conditions
3. **prepare and condition shellfish** ready for adding to the depuration system
4. load shellfish into depuration systems at specified density
5. check **environmental conditions** within the depuration system to achieve required purification
6. report any problems with the depuration process
7. unload shellfish from depuration, in a manner that minimises the stress caused to shellfish and avoids re-contamination
8. wash, prepare and label shellfish for despatch
9. clean the depuration facility to a hygienic condition ready for the next shellfish batch
10. provide information to maintain records of shellfish depuration and despatch to meet legal and site requirements.

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### Knowledge and understanding

You need to know and understand:

1. the relevant health and safety requirements associated with the depuration process
2. the hygiene and food safety requirements associated with depuration and your responsibilities under food safety legislation
3. common human health problems that can be caused by shellfish that have not been depurated
4. the legal requirements of the depuration process
5. why shellfish are washed before depuration
6. why it is important to remove dead or damaged shellfish before depuration begins
7. why it is important to adhere to specified density levels when loading shellfish into the depuration system
8. the environmental conditions required for effective depuration
9. the classifications given to shellfish growing areas and how this impacts on the purification requirements
10. Hazard Analysis and Critical Control Points (HACCP) requirements in relation to the depuration process
11. how shellfish become stressed and why it is important to minimise the stress caused
12. how to despatch shellfish so their quality is maintained
13. labelling requirements for shellfish despatch
14. the significance of shellfish contamination to public health
15. the legal time requirement for depuration
16. the limitations of the depuration process
17. site procedure for dealing with dead or damaged shellfish
18. the legal and site requirements for maintaining records of shellfish depuration and despatch, including information required for traceability

**Glossary**

**environmental conditions** - temperature, water flow, turbidity, salinity, dissolved oxygen

**prepare and condition shellfish** - washing, removing dead shellfish, removing damaged shellfish

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<b>Developed by</b>	Lantra
<b>Version Number</b>	2
<b>Date Approved</b>	August 2015
<b>Indicative Review Date</b>	August 2020
<b>Validity</b>	Current
<b>Status</b>	Original
<b>Originating Organisation</b>	Lantra
<b>Original URN</b>	LANAQu8
<b>Relevant Occupations</b>	Fish Farming
<b>Suite</b>	Aquaculture
<b>Keywords</b>	shellfish; depuration

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