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### 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.

# LANAqu25 SQA Unit Code HC12 04

## Control shellfish depuration operations

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### Performance criteria

*You must be able to:*

- P1 ensure all work is carried out safely in accordance with relevant legal requirements and site procedures
- P2 organise the resources required to complete planned depuration
- P3 control depuration **activities** to meet hygiene and food safety requirements
- P4 monitor environmental conditions within the depuration system to ensure the required purification is maintained
- P5 control depuration operations to ensure production requirements are met
- P6 ensure the welfare of shellfish is maintained during depuration
- P7 collect management information to demonstrate the performance of depuration facilities
- P8 manage all critical control points in accordance with Hazard Analysis and Critical Control Points (HACCP) requirements
- P9 ensure that potential or actual variations from planned purification are investigated and that action is taken to minimise disruption of the depuration process
- P10 ensure site procedures for the disposal of mortalities and waste are followed
- P11 organise the despatch of shellfish in accordance with relevant legal requirements
- P12 ensure the health status of purified shellfish is maintained during storage
- P13 maintain records of the depuration process to meet legal and traceability requirements in accordance with site procedures

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### Knowledge and understanding

*You need to know and understand:*

- K1 relevant legal requirements and site procedures for health and safety associated with shellfish depuration operations
- K2 the environmental conditions required to support purification
- K3 relevant legal food safety requirements, including personal hygiene
- K4 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
- K5 your own responsibilities under relevant food safety legislation
- K6 the principles of depuration as a process for purifying shellfish
- K7 the production capabilities and characteristics of the depuration system in operation
- K8 shellfish welfare requirements and how these are maintained during depuration
- K9 the storage and handling requirements of purified shellfish
- K10 **shellfish growing areas** and seawater classifications and their associated purification requirements
- K11 the resources required to support the depuration operation
- K12 how to monitor and maintain shellfish in depuration
- K13 the importance of avoiding re-contamination
- K14 labelling requirements associated with shellfish despatch (for traceability)
- K15 legal requirements controlling the disposal of mortalities and waste
- K16 how to deal with any emergencies or system failures in accordance with site procedures
- K17 the legal requirements and site procedures for maintaining records of the depuration process

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## Control shellfish depuration operations

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### Scope/range

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

- 1 preparation of shellfish and equipment
- 2 loading of shellfish into depuration
- 3 environmental conditions
- 4 depuration process
- 5 unloading of purified shellfish
- 6 labelling of shellfish for dispatch
- 7 despatch of purified shellfish
- 8 cleaning of depuration facilities

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## Control shellfish depuration operations

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### Glossary

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

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**Relevant occupations** Fish Farming

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**Suite** Aquaculture

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