

# Handling of Whole King Scallops

Handling and serving king scallops properly is important because unlike other foods they may be contaminated by biotoxins.

These notes will help you to maintain traceability and prepare your king scallops in a safe and hygienic manner so that the health and satisfaction of your customers is safeguarded.

## Traceability & Management

### Receiving scallops

Processed scallops can only be sold through an establishment that has been approved by the Local Authority and has been issued with an approval number which they must incorporate into an identification mark (ID mark) in an oval shape. The ID mark must accompany the deliveries you receive, either on a label or a commercial document (such as an invoice). There are some exemptions to this requirement - see the 'Whole scallops in the shell' section for more information.

Any scallops you receive already removed from their shell (shucked) must have been shucked in an approved establishment specifically approved to carry out this process. They must arrive in a sealed container that is labelled similar to the example shown below.

The label must include the ID mark of the establishment where they were shucked and/or packed. If there is no oval ID mark you must not accept the delivery as this means the scallops have been shucked illegally and may not be safe.

The scallops themselves should be trimmed of all the viscera (guts) and be free of sand and grit. If sand, grit or any viscera remain do not accept the delivery as toxins may still be present.

ABC Shellfish Ltd

*King Scallops (PECTEN MAXIMUS)*

Date of harvesting

Date of packaging

30/01/2013

02/02/13

Use by 06/02/13

Caught in FAO 27

UK  
AB 123  
EC



### Whole scallops in the shell

Small quantities of whole king scallops are exempt from having to go through an approved establishment and so can be supplied directly by the gatherer.

If you receive whole king scallops in their shell directly from a fisherman or diver, they must be accompanied by a registration document that confirms where the king scallops were harvested from and by whom.

You must keep registration documents for at least 12 months and make them available to an Environmental Health Officer on request.

### Shucking whole scallops

Shucking whole king scallops is not covered by Safer Food Better Business so you must make sure that you understand what the hazards are and how to reduce the risk to a safe level, in other words how to prepare scallops to make sure all the toxin is removed.

You must put in place your own written HACCP based safe methods to describe how you do this. Follow the preparation instructions described overleaf to help you to comply with the legal requirement.

# Safe Handling

## Biotoxins

Biotoxins can accumulate in the gut of scallops and if it is not removed properly it can cause serious health problems.

ASP (Amnesic Shellfish Poisoning) toxin can cause neurological symptoms, including dizziness, confusion, weakness, permanent short term memory loss and in rare cases death.

Other toxins such as PSP (Paralytic Shellfish Poisoning) and DSP (Diarrhetic Shellfish Poisoning) can also be present in scallops.

## Reception

Scallops should ideally be alive and intact when you receive them. Dead scallops can still be used as long as they have been recently harvested, kept chilled and still have a fresh appearance and clean seawater type odour. Reject any scallops that are either dead and show signs of deterioration, or any scallops that have damaged shells.

## Storage

Store the whole scallops in a colander within a deep container in the fridge. This will allow the fluid that naturally secretes from the animals over time to drain away so they are not left lying in the fluid.

Keep the whole scallops away from other foods to avoid cross contamination.

Don't store whole scallops for too long before you prepare them. The quicker they are properly prepared (shucked) the safer they will be. It's safer to store shucked and washed scallops than whole scallops, as the scallop gut wall quickly breaks down, releasing gut contents to contaminate the edible meat.

If you want to freeze the scallops, make sure you prepare them first. It is safer to freeze and defrost scallops that have already been shucked than it is to freeze, defrost and then shuck whole scallops.

## Preparation

All 'shuckers' should be trained in 'shucking' technique according to current best practice to ensure all toxin is removed. Watch the shucking demonstrations on the Chef's DVD by following the link at the end of this leaflet.

During shucking keep the shucked edible meat separate from the shucked waste to avoid cross contamination. Rinse all shucked scallops briefly as soon as they've been shucked.

Visually inspect each scallop after initial rinsing to make sure all the viscera has been removed and trim if necessary.

Wash the shucked, rinsed, inspected and trimmed scallops again, this time in free running clean tap water for at least 10 minutes, agitating them frequently. Don't cut corners. They will take on a small amount of water, this cannot be avoided. They can be firmed up by placing on an absorbent surface (kitchen roll, etc.) for 10 – 20 minutes in the fridge.

## After preparation

The waste juices from scallops may contain biotoxins and care must be taken not to contaminate surfaces, cloths, etc. Use disposable cloths to clean and disinfect all surfaces and equipment after shucking, before going on to prepare other foods.

Don't use the waste viscera or mantle (the membrane, grey-brown frill and black thread of intestine) in stocks or soups, or any other foods. This is the part of the animal that contains the toxins and so it must be discarded.

## Remember

It's 10 for a reason. Make sure you wash in free running water for at least 10 minutes after shucking, rinsing & trimming to ensure all toxins are effectively removed.

## Further Information

For further information contact your local Environmental Health team

Use the following links to obtain more information;

[www.food.gov.uk/foodindustry/farmingfood/shellfish/](http://www.food.gov.uk/foodindustry/farmingfood/shellfish/)

[www.seafish.org/](http://www.seafish.org/)

[www.shellfish.org.uk/](http://www.shellfish.org.uk/)

The chef's DVD can be viewed here:

[www.youtube.com/watch?v=odpdF1zc8BM&list=PLjmL1YNydu1GVKF1UTHyMxk3y9BAYVSnx](http://www.youtube.com/watch?v=odpdF1zc8BM&list=PLjmL1YNydu1GVKF1UTHyMxk3y9BAYVSnx)

The Seafood Training Academy training pack for good shucking practices can be found here

[www.seafoodacademy.org/LinkedDocuments/scallops/Scallop%20Coaching%20Pack%202nd%20Ed.pdf](http://www.seafoodacademy.org/LinkedDocuments/scallops/Scallop%20Coaching%20Pack%202nd%20Ed.pdf)