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shellfish sanitation series

THE PRODUCTION AND PROCESSING OF OYSTERS

PURPOSE

To depict factors of contamination and to show how sanitation can be maintained throughout oyster production and processing.

AUDIENCE

Public health personnel responsible for enforcement of shellfish sanitation regulations; and others interested in shellfish sanitation requirements.

CONTENTS

1. More than half of the oyster harvest is dredged from beds leased by oyster farmers — beds often miles from shore, but always in water tested and approved by State Health Departments.
2. The remainder is tonged from public oyster beds. The harvesting method is different, but the quality of the oysters is still assured by the constant vigilance of those agencies responsible for testing the water.
3. Every shucking and processing plant has the same basic requirements for cleanliness. A schematic diagram of an approved plant is shown in the film.
4. Sanitation, facilitated by plant design and structural materials, is carefully maintained throughout processing procedures.
5. The oysters are packed in tamper-proof containers which must have the packer's certificate number preceded by the State abbreviation permanently recorded on the containers.
6. Housekeeping is one of the most important aspects of oyster production. The film shows clean-up procedures for boats, plant, and equipment.

AVAILABILITY

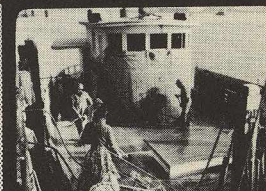
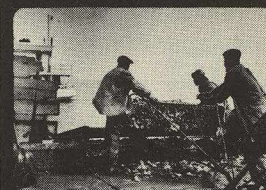
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MEDICAL DIRECTOR IN CHARGE
COMMUNICABLE DISEASE CENTER
 605 Volunteer Building, Atlanta 3, Georgia

PRODUCTION NO.
 CDC 4-073.0
 RELEASED 1948

MOTION PICTURE
 16 mm. Sound
 Black & White
 Length: 560 Feet
 Time: 16 Minutes

GRAPHIC FORM

- Photography
- Animation



COMMENTS

Oysters are used to show basic concepts of all shellfish sanitation.