

# Waraaqda Xaqiiqooyinka Xeerka Cuntada #26

Waxa loo baahan yahay in aad ka ogaato Xeerka

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/FOODSAFETY

## SABABA LA XIRIIRA CAAFIMAADKA BUL- SHADA:

### 3-202.17 Xayawaanka Badda Ku Nool ee Qolofa Leh oo Qolofa laga qaaday, Seejalidda iyo Garashada.

Weelasha caagga ah loogu tala galay waxsoosaarada qolofa laga qaaday waxay leeyihiin macluumaad gaar ah oo khuseeya isha xayawaanka badda ku nool ee qolofa leh ka yimid sida uu uga baahan yahay Hagaha NSSP ee Kakamaynta Xayawaanka Badda Ku Nool ee Qolofa Leh ee Molluscan. Weelashaanu waa in ay ahaadaan kuwo aan lasoo celin karin si aysan u jirin suurtagalnimo ah in dib loo isticmaalo ayada oo ay isticmaalayan dadka seejalaya xayawaanka badda ku nool ee qolofa leh taasoo keeni karta in waxsoosaarada qolofa laga saaray taasoo si aan sax ahayn loo tilmaamo loona calaamadeeyo.

### 3-202.18 Aqoonsiga Xayawaanka Badda Ku Nool ee Qolofa Leh ee Cusub.

Aqoonsiga isha saxda ah ee meesha lagala soo baxay, cidda la soo baxday, iyo ganacsatada waa in ay kujiraan sumadaha aqoonsiga si haddii faafi-taanka cudurada xayawaanka badda ku nool ee qolofa leh ka dhasha uu dhaco, macluumaadku u noqdo mid la heli karo si loo dedejiyo baaritaanka cudurka faafaya iyo talaabo maamulid.

### 3-202.19 Xaaladda Xayawaanka Badda Ku Nool ee Qolofa Leh ee Cusub.

Xayawaanka Badda Ku Nool ee Qolofa leh ee cusub ee wasakhaysan, waxyeelowday, ama dhimatay waxay wasakhayn kartaa hoosna u dhigi kartaa nololaha iyo caafimaadka xayawaanka badda ku nool ee qolofa leh ee cusub waxayna horseedaysaa cudurka cuntada ka dhalasha.

### 3-203.11 Xayawaanka Badda Ku Nool ee Qolofa Leh ee Molluscan, Weelka Asalka ah.

Kala saaridda qaybuhu waxay muhiim u tahay go'doominta xayawaanka badda ku nool ee qolofa leh ee ku lugta leh dilaaca cudurka iyo in la daba galo si loo helo meesha laga keenay. Haddii qaybaha waxsoosaarka isku dhexjiraan marka ay yaalaan goobta tafariiqda, daba galidda ayaa wax loo dhimayaa xididka dhibaatadana waxaa dhici karta in aan la helin.

### 3-203.12 Xayawaanka Badda Ku Nool ee Cusub, Aqoonsashada Ilaalinta.

Xogaha saxda ah ee loo ilaaliyo qaab u ogolaanaya in ay si fidud u waafaqaan qayb kasta oo xayawaanka badda ku nool ee qolofa leh ee cusub ah waxay keenaysaa qaabka guud ee lagula soconayo xayawaanka badda ku nool ee qolofa leh ee cusub meeshii asalkeedii hore laga keenay. Xogaha waa in la kaydiyaa ilaa 90 maalmood si wakhti loo siiyo in caabuqyada fayrasyada cagaarshowga A, kaasoo leh xili huuris aad uga badan cudurada kale ee xayawaanka badda ku nool ee qolofa leh, ay usoo ifbaxaan. "Saacadda" 90 maalmood ah waxay bilaabanaysaa wakhtiga weelka xayawaanka badda ku nool ee qolofa leh ee cusub la baneeyo.

## Xayawaanka Badda Ku Nool ee Qolofa Leh ee Molluscan oo Cayriin ah

Waa muhiim in xayawaanka badda ku nool ee qolofa leh ee molluscan (aargoosatada, clams, mussels iyo scallops) si sax ah loo maamulo laguna kaydiyo goobo adeegga cuntada loogu tala galay si looga hortago cudurka cuntada ka dhasha ee imaan kara. Waxaa loo baahan yahay in xogo ku saabsan xayawaanka badda ku nool ee qolofa leh la hayo lacala haddii cudur uu ka faafsi loo daba galo asalka hore ee waxsoosaarka ee meesha ganacsi ahaanta loogala soo baxay.

Qeexitaanada la xiriira xayawaanka badda ku nool ee qolofa leh ee Sharciga Fayadhowrka Cuntadu waa: "**Molluscan shellfish**" micnaheedu waa nooc kasta oo la cuni karo oo ah aargoosato, clams, mussels, iyo scallops oo cusub ama la qaboojiyey ama qaybaha la cuni karo ee kuwaas ah, marka laga reebo marka wax soosaarka scallop ay ka kooban yihiin kaliya muruqa adductor oo qolofa laga saaray. "**Shellstock**" micnaheedu waa xayawaanka badda ku nool ee molluscan shellfish oo cayriin ah, oo qolof kujira. "**Shucked shellfish**" micnaheedu waa xayawaanka badda ku nool ee qolofa leh ee molluscan kaasoo mid ama labadaba qolofa laga saaray.

Bakhaarada cuntadu maahan ilo la ogolaaday oo loogu tala galay xayawaanka badda ku nool ee qolofa leh in laga isticmaalo maqaaxiyaha gudahooda.



**Ku hay xayawaanka badda ku nool ee qolofa leh weelkeeda asalka ah ayada oo calaamadeeda leh**

Rxayawaanka badda ku nool ee qolofa leh ee qolofa laga qaaday waa in ay kujirtaa baakad aan lasoo celinayn oo leh summad sax ah taasoo tilmaamaysa magaca, ciwaanka, iyo lambarka aqoonsiga ee cidda qolofka ka saartay, seejalaha ama dib u seejalaha xayawaanka

badda ku nool ee qolofa leh ee molluscan; iyo taariikhda kama danbaysta ah ee "iibinta" ama "isticmaalka" ee baakadaha ka yar hal galaan ama taariikhda qolofa laga qaaday ee galaan barkiis iyo wixii kasii badan.

	DEALER NAME	CERT. NO.
	Dealer Address	
	City, State Zip Code	
	ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE:	
	HARVEST DATE:	
	HARVEST LOCATION:	
TYPE OF SHELLFISH:		
QUANTITY OF SHELLFISH:		
<b>THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.</b>		
RETAILERS: INFORM YOUR CUSTOMERS. Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed. Consult your physician or public health official for further information.		

**Tusaalaha \*Sumadda ganacsadaha ee wata macluumaadka ugu yar ee la iskaga baahan yahay.**

### Isha iyo sumadaynta:

Dhammaan xayawaanka badda ku nool ee qolofa leh waa in ay ka timaaddaa il la aqoonsan yahay oo ku qoran liiska [Dirayaasha Xayawaanka Badda Ku Nool ee Qolofa Leh ee Liisanka Haysta ee Gobolka Dhexdiisa \(ICSS\)](#).

### Kaydinta:

Dhammaan waxsoosaarada xayawaanka badda ku nool ee qolofa leh waa in lagu kaydiyaa heerkul ka hooseeya 41F iyo meel ka saraysa/ka fog noocyada kale ee cuntooyinka xayawaanka ee cayriinka ah.

Xayawaanka badda ku nool ee qolofa leh ee cusub waa in aan lagu darin xayawaan badda ku nool oo qolof leh oo kale oo ka timid qayb, deegaanada korinta, koodhadhka weelka iyo/ama taariikhda qolofa laga qaaday oo kale.

Ku hay qayb kasta oo xayawaanka badda ku nool ee qolofa leh ah meel ka duwan qaybaha hore/cusub. Dharka shukumaanka ah waa in loo isticmaalin in lagu daboolo xayawaanka badda ku nool ee qolofa leh. FDA waxay ku talinaysaa in xayawaanka badda ku nool ee qolofa leh ee nool lagu daboolo weel asaga iska sii daynaya.

Xayawaanka badda ku nool ee qolofa leh ee cayriinka ah uma baahna in taariikhdooda la calaamadeeyo.

Xaqiiji xayawaanka badda ku nool ee qolofa leh ee cusub marka aad hesho iyo si maalinle ah si aad uga saarto xayawaanka badda ku nool ee qolofa leh ee dhimatay, ama xayawaanka badda ku nool ee qolofa leh ee cusub ee qolfihii ka jajabeen.



***Diiwaangalinta shuruudaha haysashada ma khusayso xayawaanka badda ku nool ee qolofa leh ee ganaasi ahaanta ee hawo la'aanta la seejalay.***

**Aqoonsashada Ilaalinta Xayawaanka Badda Ku Nool ee Qolofa Leh:** Sumadaha ama calaamadaha waa in lagu ilaaliyaa weelkooda asalka ah ilaa uu weelku ka maranayo. Kaddib marka weelku marto, qor

taariikhda ugu danbaysa ee isticmaalka ee sumadda/ calaamadaha waxaadna haysaa ilaa 90 maalmood xayawaanka badda ku nool ee qolofa leh ee ayada oo cayriinka ah ama aan bislayn la bixiyay.

Ka dhig sumadaha/calaaamadaha kuwo qaab taariikh ahaan ah u habaysan sidii si fudud loogu heli lahaa lacala haddii dib loogu baahdo. Wixii ku saabsan waxsoosaarada qolofa laga qaaday ee la bixiyay ayaka oo aan bislayn, daboolada waa in la taariikheeyaa lana hayaa 90 maalmood sidoo kale.

**La talinta Isticmaalaha:**

Dhammaan waxsoosaarada xayawaanka badda ku nool ee qolofa leh ee aan bislayn ama cayriinka ah waa in ay wataan la talinta isticmaalaha oo kujirta buugga dalabaadka cuntada si isticmaaleyaasha loogu digo. Eeg Waraaqda Xaqiiqooyinka #6 si aad u hesho macluumaad dheeraad ah.



***Qolfaha ka imaanaya waxsoosaarada sida aargoosatada dib looma isticmaali karo***

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	HARVEST DATE:	
	HARVEST LOCATION:	
	TYPE OF SHELLFISH:	
	QUANTITY OF SHELLFISH:	
<b>THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.</b>		

***Tusaalaha \*Sumadda lasoobaxaha ee wata macluumaadka loo baahan yahay***

\*Sumaddaan si ulakac ah ayaa looga dhigay mid aan la tarjumin