

Requirements FOR Shellfish AT Retail

Raw shucked shellfish must be obtained in nonreturnable packages that bear a legible label identifying the name, address, and certification number of the shucker-packer. The label must include a “sell by” or “best if used by” date for packages of less than a half-gallon or the date shucked for packages larger than a half-gallon.

Shellfish must be obtained from an approved source. Reference the [Interstate Certified Shellfish Shippers List | FDA](#) to determine if the shipper is certified.

Requirement for the Identification of Shellstock

Each container of shellstock must have the certified shellfish dealer’s tag with required harvest information. The tag or label must have the following information in order:

- Dealer’s name, address, and certification number
- Original shipper’s certificate number
- Date of harvest
- Harvest location, including water body and specific site
- Type and quantity of shellfish
- ***The following statement in bold, capitalized font: “THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.”***

Removal From the Original Container for Display

For dispensing to the consumer, shucked shellfish or shellstock may be removed from the original container and displayed on drained ice or held in a display container if:

- The required label or tag information is retained and correlated to the dates when the shellfish is sold or served.
- The date that the last shellstock from the labeled container is sold must be recorded in a log or on the label itself.
- Products are protected from contamination.

Commingling

Commingling of shellstock is prohibited. Only containers of shellstock harvested on the same day and from the same growing area may be combined.

Definitions

Commingle

To combine shellstock harvested on different days, packed on different days, or harvested from different growing areas.

Dealer

A person certified as a shellstock shipper, shucker-packer, repacker, shipper, or depuration processor.

Shellstock

Raw, in-shell molluscan shellfish, such as an oyster or mollusk. This does not include shrimp, lobster, or scallop muscle.

Shucked Shellfish

Molluscan shellfish that have one or both shells removed.

Shucker-packer

A person certified to shuck and pack shellfish.

Recordkeeping Requirements

Tags must remain on the **SHELLSTOCK** container until the container is empty. The tags must then be retained for 90 calendar days, kept chronologically and available for review by the regulatory authority. If the label is printed on the container itself, the establishment may take a picture of the container with all relevant data in lieu of removing it and must be available for review.

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|---|-----------|
| DEALER NAME | CERT. NO. |
| Dealer Address | |
| City, State, Zip Code | |
| ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN THE ABOVE | |
| HARVEST DATE: | |
| HARVEST LOCATION: | |
| TYPE OF SHELLFISH | |
| QUANTITY OF SHELLFISH: | |
| THIS TAG REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS. | |
| <small>RETAILERS INFORM YOUR CUSTOMERS Thoroughly cooking foods of animal origin such as shellfish reduces the risk of foodborne illness. Individuals with certain health conditions such as liver disease, chronic alcohol abuse, diabetes, cancer, stomach, heart, blood or immune disorders may be at higher risk. If these foods are consumed raw, undercooked, or undercooked, consult your physician or public health official for further information.</small> | |

