

Molluscan Shellfish Fact Sheet

Approved Source

Molluscan shellfish shall be from an approved supplier on the [Interstate Certified Shellfish Shippers List](#). Received shellfish shall be reasonably free of mud, dead shellfish, and shellfish with broken shells.

Example Shellstock Tag

	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:		RETAILERS: INFORM YOUR CUSTOMERS Thoroughly cooking mollusks of animal origin such as beef, veal, fish, lamb, poultry or shellfish reduces the risk of E. coli and other bacteria. Do not cook with a microwave oven. Do not eat shellfish if you are pregnant, nursing, or have a compromised immune system. Consult your physician or public health official for further information.
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.		

Storage and Recordkeeping of Molluscan Shellfish

Shellstock or Shucked Shellfish may not be removed from the original container other than immediately before sale, preparation for service, or for display.

- Each container of shellfish contains a shellstock tag. **The tag must remain with the shellfish until the last shellfish is served.**
- Record the date the last shellfish is used on the container's tag and keep the tag for 90 days in chronological order.
- Shellstock or Shucked shellfish may not be **commingled**, meaning:
 - To combine shellstock harvested from different growing areas or dates, or
 - To combine shucked shellfish with different container codes or different shucking dates.

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 and served.
- The products are protected from contamination and not commingled.

Shucked Shellfish Packaging Must Include:

- Name, address, and certification number of the shucker, packer or re-packer.
- The "sell by" or "best if used by" date for packages less than ½ gallon or the date shucked for packages of ½ gallon or more.

