

SHELLSTOCK TAG PROCEDURES

(Oysters, Scallops, Mussels, & Clams)

Retail Staff – It is a part of your job when selling shellstock to protect your customer. Failure to **keep, record and file** tags makes it impossible for inspectors to identify where the shellstock came from in the event of a foodborne illness, notify other retailers of safety issues, and protect the public from further foodborne illnesses.

Here are three easy steps needed to protect the health and safety of your customers:

KEEP

- The original tag must always remain with the shellstock container.
- When splitting the container between storage and display a second tag / label must be used at the display. Options must be acceptable by your local regulator and could include:
 - Make a photocopy of the tag to keep with the display
 - Mark the display using a permanent marker, sticker, or similar identifier (example letter, date, number, color code)
 - Use a second identical tag from the supplier to put with the display



****Never mix shellstock from different containers****



RECORD

The first and last date that shellstock from a container is sold or served must both be recorded on the label. **Record the dates** on the tag with a permanent marker. If no specific line / space is provided, place the dates in any blank space on the tag. Do not cover any other text on the tag.

FILE

- File the **original** tag in order by the date the last shellstock was sold, served, or thrown away
 - Use a record keeping system such as a file box, binder, spreadsheet, notebook, or digital/electronic system to organize tags
- Keep the tags for **90 days**
- An inspector can ask to see tags during a routine inspection, and will ask to see tags in the event of a foodborne illness.

****If a foodborne illness occurs, the properly completed tags provide critical information that can minimize further illnesses and protect your customers and your business****

DEALER NAME	CERT. NO.
Dealer Address City, State Zip Code	
ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE:	
HARVEST DATE:	
HARVEST LOCATION:	Add the first and last date that shellstock is sold or served in any blank space on the tag
TYPE OF SHELLFISH:	
QUANTITY OF SHELLFISH:	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE, IN CHRONOLOGICAL ORDER, FOR 90 DAYS. RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER SOLD OR SERVED (INSERT DATE)	
RETAILERS INFORM YOUR CUSTOMERS: Thoroughly cooking foods of animal origin such as shellfish, fish, lamb, poultry, or steatid reduces the risk of foodborne illness. Individuals with liver disease, chronic alcohol abuse, diabetes, cancer, stomach blood or immune disorders may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.	

THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE IN CHRONOLOGICAL ORDER FOR 90 DAYS. RETAILERS: DATE WHEN LAST SHELLFISH FROM THIS CONTAINER WAS SOLD OR SERVED: (ENTER DATE)
Also add the first date the shellstock is sold or served in any blank space on this tag
PERISHABLE KEEP REFRIGERATED
"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 blood or immune disorders may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information."