



Molluscan Shellfish Environmental Investigation Field Worksheet

Facility Name		Investigation Date(s)	
Facility Contact Name		Field Investigator Name	
Contact Information			
Type of Facility <input type="checkbox"/> Oyster Bar or Restaurant <input type="checkbox"/> Truck or Roadside Vendor <input type="checkbox"/> Food Store <input type="checkbox"/> Seafood Market <input type="checkbox"/> Unknown <input type="checkbox"/> Other: _____			
Complaint Information			
Consumption Date	Consumption Time	Amount Consumed	
Suspect Shellfish Species			
Preparation & Service			
Preparation Method (Product Form) for Suspect Shellfish at Service: <input type="checkbox"/> Raw <input type="checkbox"/> Baked <input type="checkbox"/> Boiled <input type="checkbox"/> Broiled <input type="checkbox"/> Fried <input type="checkbox"/> Steamed <input type="checkbox"/> Unknown <input type="checkbox"/> Other: _____			
Service: <input type="checkbox"/> Table Service <input type="checkbox"/> Buffet <input type="checkbox"/> Self-Service <input type="checkbox"/> with Utensils Provided <input type="checkbox"/> Serving Tongs <input type="checkbox"/> Sneeze Guards <input type="checkbox"/> On Half Shell with Ice			
Documentation Checklist <i>(If collected, check and provide)</i>			
<input type="checkbox"/> Suspect Meal Menu (type list of fresh available, photo for days in question)			
<input type="checkbox"/> Other Parties/Special Events (title, contact name, phone)			
<input type="checkbox"/> Shellfish Tags			
<input type="checkbox"/> Receipts, Shopper Card Information (to contact customers – name, phone number)			
<input type="checkbox"/> Reservation Lists (name, phone, party size, occasion)			
<input type="checkbox"/> Production Sheets/Logs (where different shellfish are available – to identify types/origins of all oysters available with different meal services)			
<input type="checkbox"/> Delivery Invoices (showing date of delivery, company, type of shellfish, lot, quantity)			

Supplier Information

Supplier(s) Name(s)

Date(s) Suspect Lot Received

Imported From Another Country

No Yes *If Yes*, write import country: _____

Processor Treatment

None Pasteurization Unknown
 High pressure processing Irradiation Other: _____

Product Form at Receipt by Retail/Food Service

In Shell (non-living, processed shellfish with one or more shells present) **Shellstock** (raw, in-shell molluscan shellfish) **Shucked Meat**
 Other: _____

Flow Chart of Suspect Items

Receiving

Storage

Prep (including shucking)

Handling after shucking

Service

Shellfish Temperatures & Cold-Holding Method

	Mechanical	Ice	Ambient & Internal Temps & Notes
During Shipping			
At Receiving			
Storage			
Cold-Holding			

Questions

1. Does facility display shellfish? <i>(If Yes, answer 2.)</i>	<input type="checkbox"/> Yes	<input type="checkbox"/> No
2. <i>If Yes, explain how facility prevents cross-contamination:</i> _____		
3. Does facility offer a variety of sources at one time (mixed plate of shellfish from variety of sources)?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
4. Does facility offer a variety of oysters for order?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
5. How do servers prevent commingling? _____		
6. If facility shucks:	<input type="checkbox"/> N/A	
a. Are cut-resistant gloves used? <i>(If Yes, answer 6b. If No, continue to 6c.)</i>	<input type="checkbox"/> Yes	<input type="checkbox"/> No
b. <i>If Yes, are gloves smooth, durable, and nonabsorbent or covered by a glove that is smooth, durable, and nonabsorbent or single-use?</i>	<input type="checkbox"/> Yes	<input type="checkbox"/> No
c. Is a towel used? <i>(If Yes, answer 6d. If No, continue to 6e.)</i>	<input type="checkbox"/> Yes	<input type="checkbox"/> No
d. <i>If Yes, explain use:</i> _____		
e. Do food workers handle shellfish with bare hands?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
f. Does facility utilize separate sanitizer bucket for shucking?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
g. Are shells used for other entrees?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
h. Do the number of tags in the records match the number of animals delivered as per invoice records (are all received animals accounted for with tags)?	<input type="checkbox"/> Yes	<input type="checkbox"/> No

Adapted from Multnomah County Environmental Health Food Service Field Investigation Report Shellfish created 08/06/09, amended 03/15/22