

SHELLSTOCK TAG PROCEDURES

Procedimientos de etiquetado de mariscos (Oysters, Scallops, Mussels, & Clams) (Ostras, Vieiras, Mejillones y Almejas)

1.

**KEEP
MANTENER**



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 SHELL FISH FROM THIS CONTAINER WAS SOLD OR SERVED.

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."

DATE WHEN LAST SHELL FISH FROM THIS CONTAINER WAS SOLD OR SERVED: _____

RETAILER'S NAME: _____

ADDRESS: _____

CITY/STATE: _____

PHONE: _____

DATE: _____

TIME: _____

SELLER'S NAME: _____

SELLER'S ADDRESS: _____

SELLER'S CITY/STATE: _____

SELLER'S PHONE: _____

SELLER'S DATE: _____

SELLER'S TIME: _____

2.

**RECORD
REGISTRAR**



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PERISHABLE KEEP REFRIGERATED

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3.

**FILE
ARCHIVAR**



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