

# SHELLSTOCK TAGS

## (Oysters, Scallops, Mussels, & Clams)

Shellstock tags (tags) provide a record of where the shellstock came from. If you do not **KEEP, RECORD, and FILE** tags the right way, this can make it hard for a food inspector to find out where the shellstock came from, alert the harvester and tell other businesses of food safety issues.

### Here are three steps needed to protect your customers:

**KEEP** the tag with the shellstock in storage and on display

**RECORD** the date on the tag when the last of the shellstock from the bag / box is sold, served, or thrown away

**FILE** the original tag in order by the date you wrote on the tag

#### KEEP

- **Keep** the original shellstock tag with the shellstock
- 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 to trace to the original bag / box
  - **Put** a second identical tag from the supplier with the display

#### RECORD

- **Write** the date on the blank line / space on the tag when the last shellstock from the bag / box has been sold, served, or thrown away
  - **Use** a permanent marker to record the date
  - **Record** the date anywhere on the tag if there is no line / space

#### FILE

- **File** the original tag in order by date written on the tag when the last shellstock was **sold, served, or thrown away**
  - **Organize** tags with a file box, binder, spreadsheet, note book, or digital / electronic system
  - **Keep** the tags for **90 days**
- An inspector can ask to see tags during their inspection and will ask to see tags in the event someone gets sick

### DO NOT MIX SHELLSTOCK!

Commingling, or mixing shellstock collected on different days, packed on different days, or collected from different growing areas is not allowed.

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:	
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 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.

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**PERISHABLE KEEP REFRIGERATED**

**"RETAILERS, INFORM YOUR CUSTOMERS"**

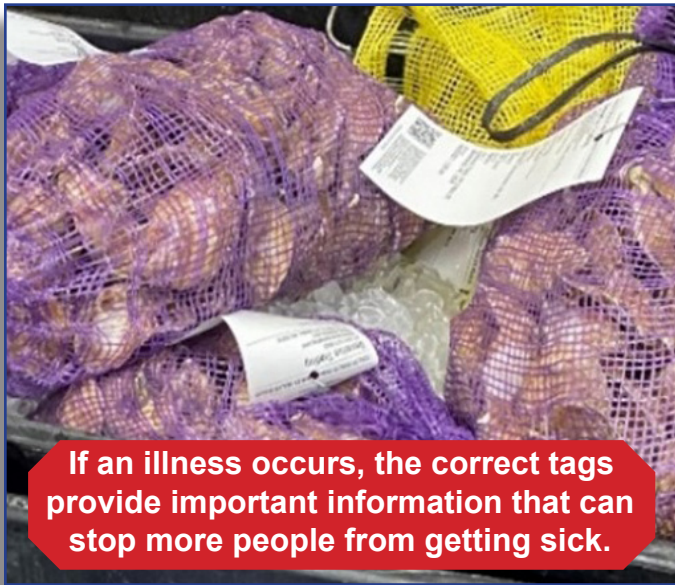
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#### Definitions:

- **Shellstock** - live molluscan shellfish (raw oysters, clams, mussels and scallops) in the closed shell
- **Shellstock tags** – a record proving the shellstock was legally harvested and when, where and by whom they were harvested

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If an illness occurs, the correct tags provide important information that can stop more people from getting sick.

### DID YOU KNOW???

**Hepatitis A** is a serious virus that can hurt your liver. Sometimes, shellstock can have Hepatitis A in it, especially if the shellstock is from polluted water. It can take **56 days** for someone to start feeling sick from eating shellstock. Keep the tags on file for **90 days** due to the amount of time it could take to know someone is sick from eating shellstock and investigate the illness.

### WHY following tag procedures is important?

- ✓ **Protect** your customers and your business
- ✓ **Provide** important information during a shellfish related illness investigation
- ✓ **Can help prevent** more people from getting sick
- ✓ **An inspector can ask** to see tags to make sure you are in compliance

### All shellstock must be from an approved source

How do you know your shellstock provider is approved?

By checking the Interstate Certified Shellfish Shippers List, that's how.

Simply **Scan this QR code** to find out if your vendor is on the monthly approved provider list?

