



SHELLFISH CODE LANGUAGE TABLE

2022 Food Code Reference		SPECIFIC STANDARDS	
		SHELLSTOCK – Raw In-Shell Molluscan Shellfish	SHUCKED – Molluscan Shellfish with Both Shells Removed
Receiving	Approved Source 3-201.15 Molluscan Shellfish	<ul style="list-style-type: none"> ▪ ICSSL Interstate Certified Shellfish Shippers List ▪ 3-202.18 Shellstock Identification <ul style="list-style-type: none"> • Tag, Label, Invoice 	<ul style="list-style-type: none"> ▪ ICSSL Interstate Certified Shellfish Shippers List ▪ 3-202.18 Shucked Shellfish, Packing ID <ul style="list-style-type: none"> • Label, Invoice
	Temperature 3-202.11 Temperature	Per NSSP, adequately iced or ≤45°F ambient air temp or as specified in LAW governing its distribution	Per NSSP, adequately iced or ≤45°F ambient air temp or as specified in LAW governing its distribution
	Condition	Alive; reasonably free of mud, dead shellfish/broken shells. 3-202.17 Shellstock	Packages in good condition and protect the integrity of the shellfish. 3-202.15 Package Integrity
Storage	Original Containers and Records 3-203.11 Molluscan Shellfish, Original Container	<ul style="list-style-type: none"> ▪ May not be removed from original container ▪ For display purposes, may be removed from the container 	<ul style="list-style-type: none"> ▪ May not be removed from original container except <ul style="list-style-type: none"> • For display purposes • When repacked in consumer self-service containers
	No Commingling 3-203.11 Shellstock, Maintaining ID	No commingling from one tagged/labeled container with ones from different harvest dates, growing areas	No commingling from one tagged/labeled container with ones from different harvest dates, growing areas
	Temperature 3-501.16 Time/Temp Control	41°F or below	41°F or below
Prep	Food Employee 2-2 Employee Health 2-3 Personal Cleanliness 3-301.11 Preventing BHC 3-302.11 Preventing contamination	<ul style="list-style-type: none"> ▪ Employee health policy ▪ Hand washing ▪ Avoiding bare hand contact ▪ Cross contamination 	<ul style="list-style-type: none"> ▪ Employee health policy ▪ Hand washing ▪ Avoiding bare hand contact ▪ Cross contamination
Service	Tag 3-203.12 Shellstock, Maintaining ID 3-203.11 Molluscan Shellfish, Original Container (shucked ID)	<ul style="list-style-type: none"> ▪ Tags/label remain attached to container until empty ▪ Record date on tag when last shellstock sold ▪ Tags retained for 90 days 	<ul style="list-style-type: none"> ▪ May be removed from the container in which they were received and repacked in Consumer self-service containers <ul style="list-style-type: none"> • Labeling information for the shellfish is on each Consumer self- service container • Labeling is retained and correlated with the date when, or dates during which, the shellfish are sold or served • Labels kept for 90 days
	Consumer Advisory 3-603.11 Consumer Advisory	<ul style="list-style-type: none"> ▪ Served raw or undercooked <ul style="list-style-type: none"> • Disclosure • Reminder 	<ul style="list-style-type: none"> ▪ Served raw or undercooked <ul style="list-style-type: none"> • Disclosure • Reminder