MOLLUSCAN SHELLFISH HANDLING

Recordkeeping

- Keep shellfish tags or labels with the product until the containers are empty.
- Keep shellfish tags or labels on file for 90 days after the container has been emptied.
- Keep shellfish tags and labels in chronological order of dates sold or consumed.
- For easy traceability keep a log of tags and labels and record the date the container is emptied on the tag (example below)

<table>
<thead>
<tr>
<th>Keep Refrigerated</th>
<th>Dealers Name</th>
<th>Dealers Certification #</th>
</tr>
</thead>
<tbody>
<tr>
<td>ORIGINAL SHIPPERS CERT. No. IF OTHER THAN ABOVE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HARVEST DATE</td>
<td>SHIPPING DATE</td>
<td></td>
</tr>
<tr>
<td>HARVEST LOCATION:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TYPE OF SHELLFISH:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>QUANTITY OF SHELLFISH:</td>
<td>BUSHELS</td>
<td>COUNT</td>
</tr>
<tr>
<td></td>
<td>POUNDS</td>
<td>OTHER</td>
</tr>
<tr>
<td>THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TO:</td>
<td>RESHIPPERS</td>
<td>DATES RESHIPPED</td>
</tr>
</tbody>
</table>

Resources:

For a current listing of shellfish shippers that have been certified by regulatory authorities in the United States and abroad, visit Interstate Certified Shellfish Shippers List:

http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/FederalStatePrograms/InterstateShellfishShippersList/default.htm

For more information about safe food handling practices at retail and foodservice, visit FDA Food Code:

http://www.fda.gov/FoodCode

For more information contact:
MOLLUSCAN SHELLFISH HANDLING

Receiving

- Verify shellfish shipments are from sources listed on the Interstate Certified Shellfish Shippers List at:
  [http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/FederalStatePrograms/InterstateShellfishShippersList/default.htm](http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/FederalStatePrograms/InterstateShellfishShippersList/default.htm)
- Check product temperature upon receiving. Verify that:
  - Live shellfish are at 50°F (10°C) or below.
  - Air temperature in delivery vehicle or shipping container is 45°F (7.2°C) or below.
  - Frozen product is received frozen.
- Verify that the quality and quantity in your product order is correct. Place shellfish under temperature control immediately.
- Accept only shellfish that are clean, alive and with whole unbroken shells.
- Keep tags and labels with the containers of live product.

Storage and Display

- Keep storage and display refrigerators cold enough to maintain product at 41°F (5°C) or less.
- Do not co-mingle (mix) different lots or species of shellfish.
- Store shellfish above or away from other raw animal foods that could drip or leak onto the shellfish.
- Protect shellfish from contamination, such as refrigerate condensation, that could drip onto the product.
- Store raw shellfish away from and below ready-to-eat foods.
- Monitor product daily. Remove any dead shellfish and badly broken shellfish.
- Clean and sanitize equipment and food contact surfaces regularly.

Personal Hygiene

- Wash your hands before handling or preparing food.
- Wash your hands during food preparation to prevent cross contamination.
- Wash your hands when switching between working with raw food and ready-to-eat food.
- Wash your hands after engaging in other activities that contaminate the hands.
- Use utensils or gloves to handle ready-to-eat shellfish. Never use your bare hands.